

PREPARATION OF RAW TOMATO JUICE

Abstract:

Raw tomato juice for color, solids determination and pH is prepared by macerating tomatoes in a Waring blender and de-aerating under vacuum.

Equipment:

Waring blender, one-gallon capacity, model CB6 or equivalent.

Timer

Plastic container, about liter

Vacuum source

Procedure:

Place 1300 grams of tomatoes in the blender container. This is the other half of the sample we use for the microwave - cooked sample. Cover and turn on vacuum source (cover has a barbed fitting and rubber mat on bottom to form seal with blender cup). Start the blender and start the timer, usually start the blender on low, then switch to high for one minute. Pour the macerated sample in the plastic container and invert the blender cup in the sink to drain. Usually use two blender cups so we can alternate the vessels to drain more completely. Don't wash with water between samples. After de - aeration perform desired tests on juice.