

6. OFT (Proposed) Home Science

Crop	Tomato Variety- Laxmi
Season	Rabi, 2026
Main problem	Heavy production of tomato in Dhanbad district but not utilized properly and become waste in glut season and very little return to tomato growers.
Main cause	In spite of good production of finger millet in Dhanbad district ,local farm families lack of its processing knowledge for developing it into different kind of nutritious products
Title of OFT	Development of different sample and easy preserved tomato products
Farming situation	Rain-fed
Thematic area	Value Addition
Farmer practice	Local people consume tomato as salty tomato chutney
Technology option selected for assessment	T.O.I. Development of preserved tomato product in the form of tomato puree from ripe tomatoes Formulation: Tomato pulp 15kg,, Salt 2000gram, Red food colour :As per need, Sodium benzoate; 1/8 th teaspoon per kg final product Technological Option selected for assessment : T.O.II. . Development of another preserved tomato product in the form of tomato crush Formulation: Raw tomato;3kg (Tomato pulp 1kg),, vinegar -100ml ,KMS=0.4gramper kg final product, sodium benzoate=0.2gram per kg final product
Source of technology	Source of Technology: Technical bulletin, Title : laghu udyog hetu khaddya mulyavardhan taknikian, department of Foods and Nutrition, college of Home science GBPUAT, Pantanagar, Uttarakhand and Technical bulletin, Title : Low cost technology for preservation of fruits and vegetables, Division of Fruits and Horticultural Technology,, Indian Agricultural Research Institute, New Dehli,,1994page6
No of trial	10
Detail of critical input	Tomato, vinegar, salt, red food colour, KMS, Sodium Benzoate.
Cost of individual critical input	Rs. 500.00 Each
Total cost of critical input	Rs. 5000
Performance indicator to be recorded	(i)Nutritive value , Sensory Evaluation, Shelf life, Economics and BC Ratio