CHAPTER 3
AIMS & OBJECTIVES
Under the study, products would be prepared with the following aims and objectives:

3.1. Development of bright red coloured tomato puree by adding equal proportion of turmeric and lime (CaO) at the time of blanching of tomatoes. (Colour Improvement)

3.2 Assessment of the colour, textual property of the turmeric, lime (CaO) and lemon juice (citrus lemonii) treated tomato puree samples. (Colour & Texture Improvement)

3.3. Study of the physical and sensory characteristics of the turmeric, lime (CaO) and lemon juice treated puree samples.

3.4. Development and studies on colour, pH, rheological properties of the tomato puree treated with the beet root puree.

3.5. Development of antioxidant rich flavoured treated tomato puree samples with commonly available culinary herbs.

3.6. Studies on the consumers appeal characteristics of the developed tomato puree Products.