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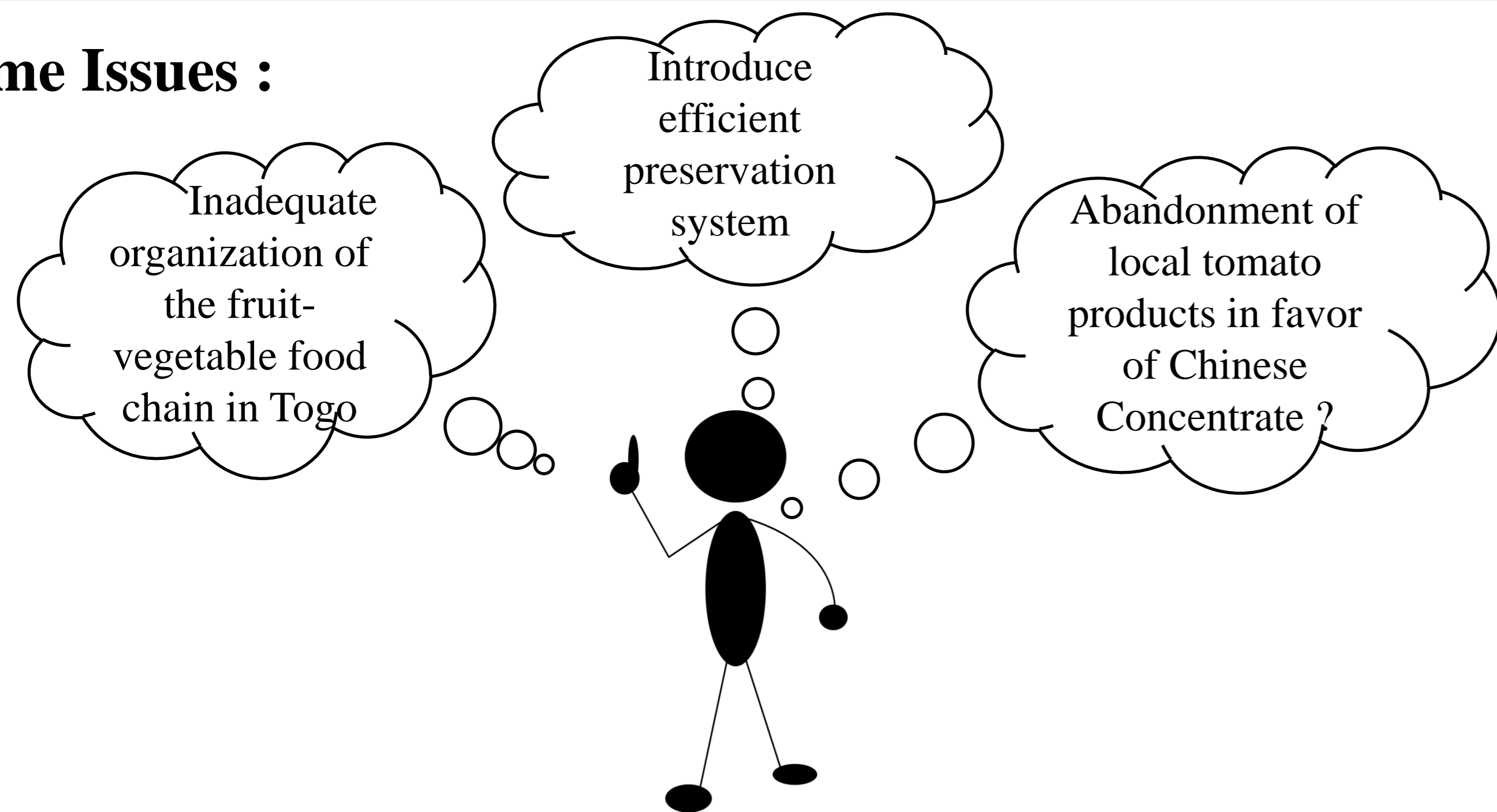
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## Context

Tomato is produced, processed and widely consumed by the **Togolese population**, fresh or in puree coming from abroad. However, in the context of Togo more than **50%** of the national production is **lost** during of **overproduction period**, due to the lack of effective preservation methods. In order to promote, boost local transformation and reduce post-harvest losses due mainly to **seasonal overproduction**, traditional production puree was carried out at the University of Lomé (Togo) using 3 local cultivars.

### Some Issues :



### Main Cultivars in Togo

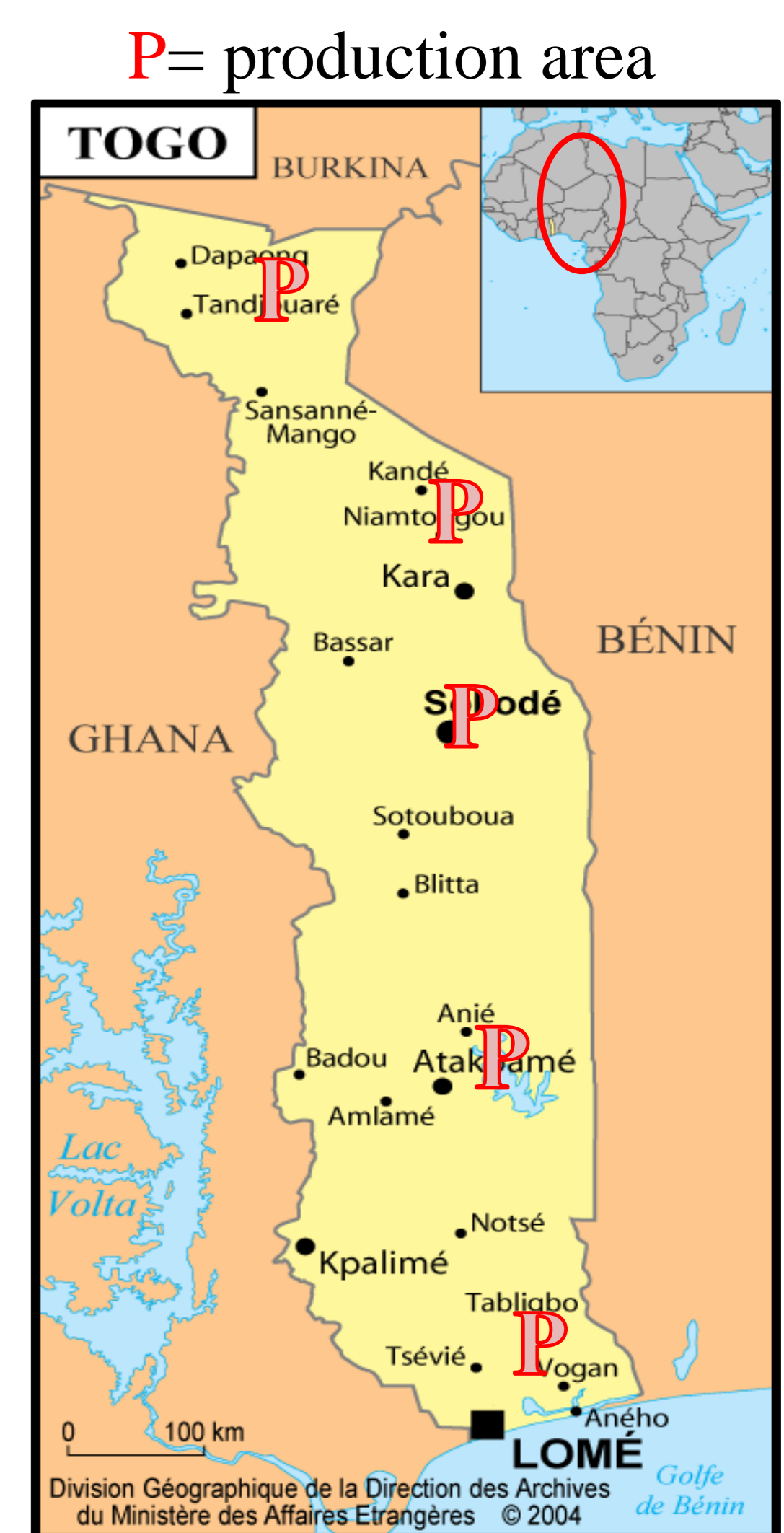
AKLIKON



TOHOUNVI



POMVI



### Goals :

- To limit the **seasonal losses** of the tomatoes by valorizing a local production,
- To **evaluate** the main, sanitary, nutritional, and sensory quality attributes of the product for **storage conditions (1 year at 30°C)** in Togo.

## Materials and Methods



Local Production : Artisanal process (LAMICODA)



Microbiological Analysis: sanitary quality (LAMICODA-Lomé)

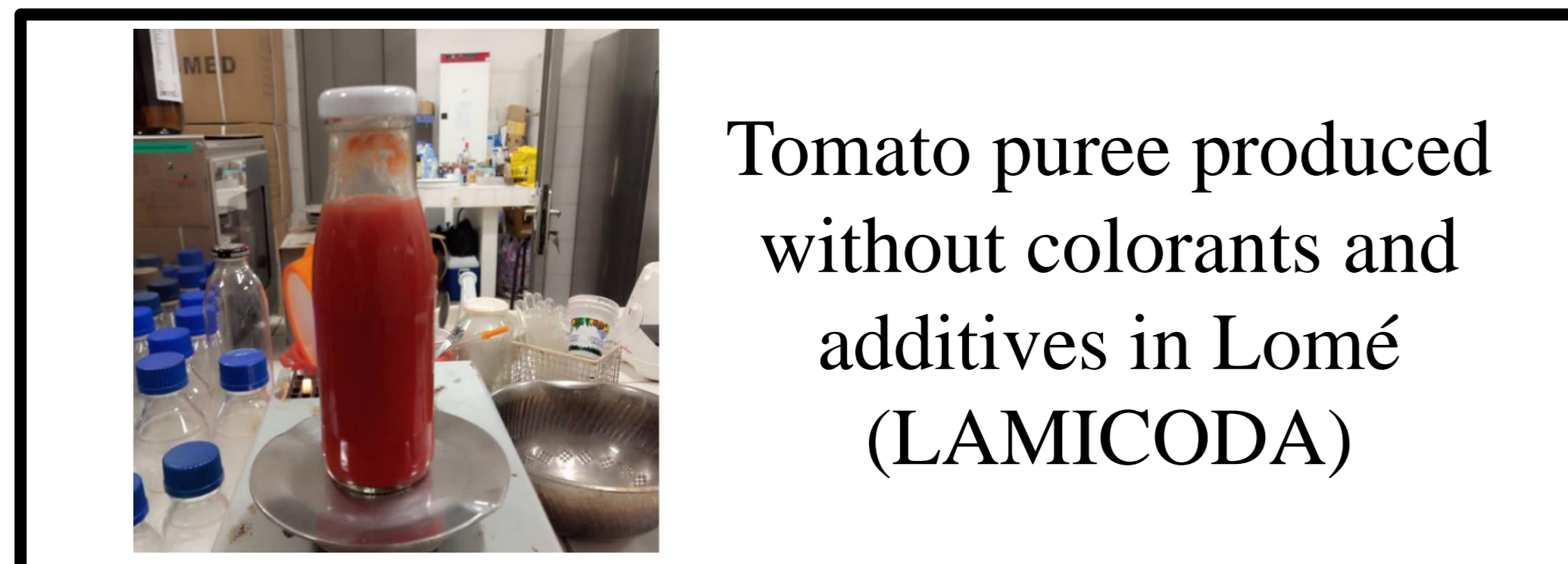
- ✓ Total Mesophilic Flora
- ✓ Total Coliforms
- ✓ Sulfite-reducing anaerobic bacteria
- ✓ Yeast and Molds
- ✓ Lactic Bacteria

Physicochemical Analyses: Nutritional evaluation of the products (GRAPPE)

The main antioxidants beneficial and sugars in tomato :

- ✓ Lycopene,  $\beta$ -carotene, Vitamin E
- ✓ Sucrose, Glucose and Fructose

## Results



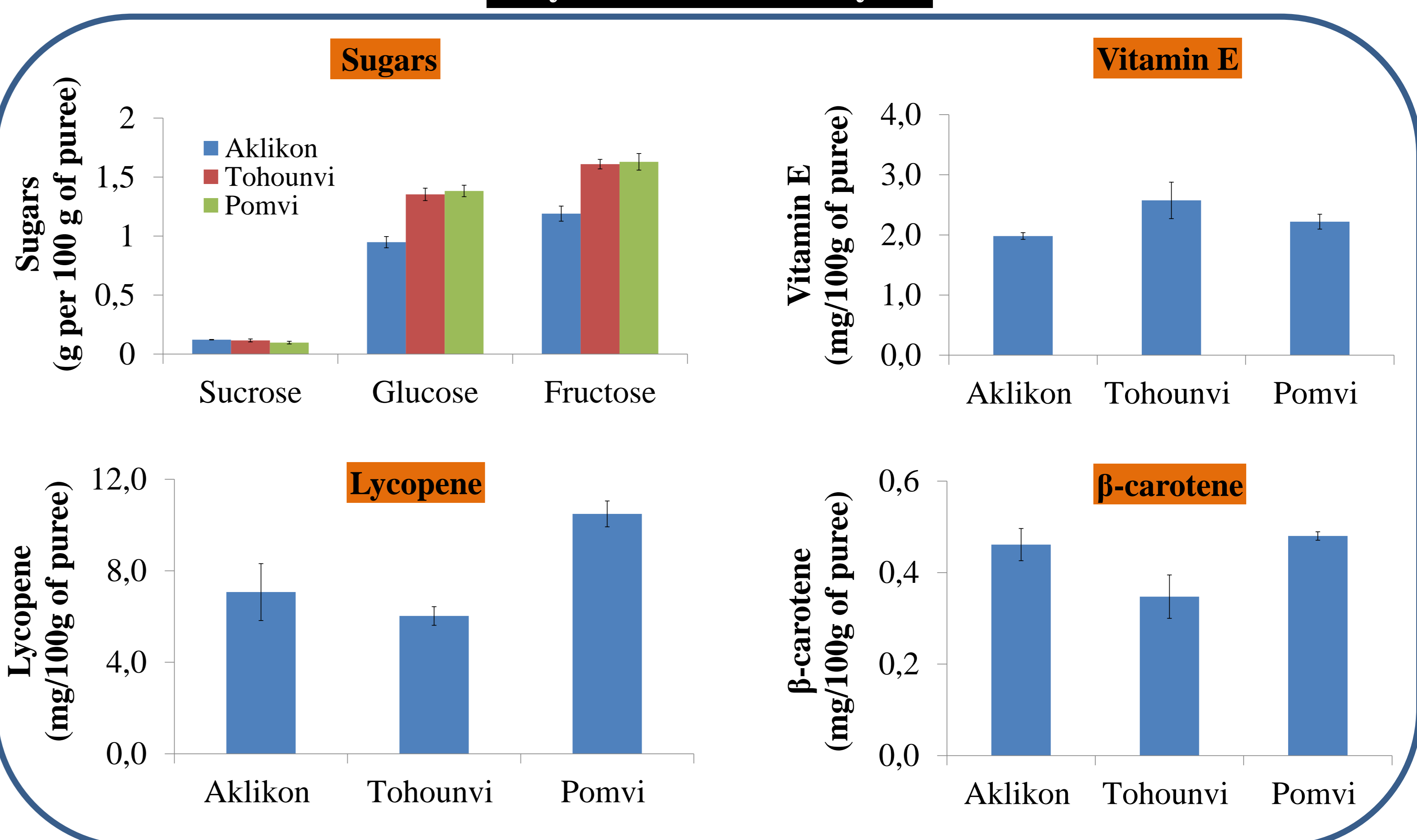
Tomato puree produced without colorants and additives in Lomé (LAMICODA)

### Microbiological Analysis

	Number of Germs in Puree			AFNOR Criteria
	Aklikon	Tohounvi	Pomvi	
Total Mesophilic flora	<10	<10	<10	10 <sup>4</sup> /g of puree
Total Coliforms	Absent	Absent	Absent	Absent /10 g of puree
Sulfite-reducing anaerobic bacteria	Absent	Absent	Absent	Absent /10 g of puree
Yeast and Molds	Absent	Absent	Absent	Absent/10 g of puree
Lactic Bacteria	Absent	Absent	Absent	Absent/10 g of puree

**Conclusion : The analyzed tomato puree are of satisfactory hygienic quality**

### Physicochemical Analysis



## Conclusion

- A tomato puree has been successfully obtained using local facilities and equipment as well as using raw material available locally.
- Microbiological analysis indicating a **good level of control** of the parameters for our process and a satisfactory hygienic quality.
- As expected, such puree product contain mainly lycopene, vitamin E, and beta-carotene, sugars (sucrose, fructose, and glucose). **Few differences** have been noticed between cultivars,
- These compounds of interest are chosen because of the beneficial interest for humans in protecting against certain diseases and their essential energy supply
- Our artisanal process can produce products available throughout the year and could contribute in the **reduction** post **harvest losses**