

WACCI
Tomato Value Chain Workshop
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Needs of Tomato Processing Industry

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- 4 Processing Plants (Pwalugu, Wenchi, Techiman and Tema) with estimated installed capacity of 2,600mt of throughput/day of 20 hours of fresh tomatoes. (min. of 2.5mt/hr).
- Tema and others importing concentrates and reformulating into tomato paste.
- Three others shut down for lack of adequate quality raw materials.

Products

- In Ghana main stream tomato products are.
 - Tomato Concentrate (36%-38% brix)
 - Tomato Paste (28%-30% brix)
 - Tomato Puree (20%-24% brix)
 - Tomato Pulp (10%-12% brix)
 - Chopped /Diced Tomato
 - Whole Peeled Tomato (Plum)in Juice and tomato ketch-up

Fresh Tomato Needs of Processing Plants

- **Quality of Fresh Tomatoes**

Red Ripe Firm Fresh Tomatoes (mainly Roma, determinates), 75 gm wieght, easy to peel and suitable for the chopped/Diced tomato product.

Shelf life of 7-14 days, minimum brix (tss) of 4.5% (preferably 5% and ideally 6%).

- **Quantity:**

75,000mt of above quality a month. Tomato production is seasonal . Best time for production appears to be between October to February (on account of temperature and relative humidity). However, with availability of good varieties possible to produce between March and June.

- **Cost of Fresh Tomatoes:**

Maximum cost to be able to compete is GHS450.00 (US\$100.00)/MT.

This is to breakeven and be able to compete with imports.

To achieve this cost yield should be minimum 60mt/ha. Ref ACSL

Others

- Other costs drivers are:
 - **Energy and Packaging:**
 - **Energy**

Rising cost of fuel to provide steam e.t.c needs to be addressed. Currently diesel/RFO is GHS3.50/ltr or GH¢0.42/KWH if electric boilers are used.

- **Packaging**

Because of high ambient temperature and average high humidity and absence of cold chains (for storage and distribution) can and retortable sachets appear to be viable packaging medium, without compromising product quality. Mainly imported and suffers from falling Ghana Cedi.