

**DEVELOPMENT OF TOMATO
(*Solanum lycopersicum*) INCORPORATED
COCONUT CREAM SAUCE**

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ABSTRACT

The production of value added coconut products by using locally available resources is important for the wide range of consumers and manufactures. Therefore the tomato (*Solanum lycopersicum*) can be incorporated with coconut cream to produce sauce by considering its health benefits and palatable flavour. The aim of this study was to develop a coconut cream sauce by incorporating tomato and evaluate it for selected quality parameters. The research was conducted under the four different experiments. Tomato pulp and the powder were the factors of this research and each factor had the six treatment levels as 0 %, 8 %, 10 %, 12 %, 15 % and 18 %. Four sensory evaluations were carried out to determine the overall quality of all experiments. Sensory data were analyzed by Friedman non parametric statistical method and chemical and microbiological data of the selected tomato powder and pulp incorporated samples were compared by using the independent two sample T test in Minitab 15 software package. Shelf life evaluation was done by determining some chemical and microbiological parameters at once a week for one month. Coconut cream sauce prepared with 10 % incorporation of tomato pulp showed higher ($P < 0.05$) preference with all sensory attributes except the aroma. The results of the independent two sample T test showed that the tomato pulp incorporated coconut cream sauce was the best one in terms of some chemical and microbiological parameters. Total plate count, Yeast and Mold were not exceeded the specifications in SLSI (Sri Lanka Institute for Standards) standards for the coconut cream based products up to four weeks period. *E-coli* were not detected with the storage duration. The total soluble solid content and the pH also were not exceeded the acceptable standards. Based on the results, it can be concluded that coconut cream sauce prepared with incorporating 10 % tomato pulp has the highest sensory attributes with four weeks of shelf life at room temperature based on the time period of research.

Key words: Coconut Cream, Sauce, Tomato, Value Addition