

## **Determination of the most suitable tomato varieties for producing dried tomato and tomato syrup.**

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In this study the most suitable varieties of tomato are studied in connection with producing tomato syrup and dried tomatoes.

In 2 years (1998-1999) trials many kinds of potato varieties such as: Koral, Riyo Grand, peto Early, pilo and pep were cultured after selection. After harvesting physical and chemical characteristics such as: weight of safe tomato, weight of damaged tomato, fruit diameter, fruit resistant in environment and refrigerant temperature, yield of varieties, syrup and dried tomato efficiency, brix, total dry material, acidity, humitidy of driers, PH, dry material and finally the best varieties for syrup and dried tomato produce were studied. From the view point of yield, result of 2 years showed that Riyo Grand with Duncan test in 5 percent level was better than the others.