

Abstract

The purpose of this study was to monitor the level of nitrates and nitrites in raw tomatoes for industrialization in the S.C. Contec FOODS S.R.L.Tecuci. The analyses carried out to assess the dynamics of the level of nitrates and nitrites in the raw material, the technological flow samples and finished product.

Concentrations of nitrates and nitrites have been quantified by molecular absorption spectrometry method. The level of nitrates tomatoes varied between 7.14-8.11 mg/kg and in tomato juice between 5.04-5.27 mg/kg, these values are under safety limit set by legislation. The level of nitrites in all cases (tomatoes, chopped tomatoes thermal treated, residue of skin and seed, tomato juice) are less than 1 mg/kg. The highest concentrations of nitrates and nitrites after processing tomatoes have been found in the skin and seed, obtained as residue from the processing of tomatoes.

The values obtained were below the maximum permissible concentrations of legislation in force.

Key words: (nitrates, nitrites, tomato, tomato juice)