



JoReC (Jordan Recycling Center), www.jorec.org

-Training center for practical re/up-cycling in the Jordan Valley-

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Project Approach “Sun-dried Tomatoes”

Background

In the tomatoes season, over-ripened and excess tomatoes are given for animal food in the Jordan Valley. In Amman markets, they will be dumped to the garbage.

As the sunshine in Jordan is very strong during harvesting time of tomatoes (and no rain!), sun-drying them might be a good additional source of income, especially for women from home-sites.

Project Approach

1. Interested Women&Men will be invited for a practical workshop.
2. At the end of the workshop, they decide, if they want to join a marketing cooperative as a member.
3. If they agree and sign a referring declaration, they will receive the starter set as listed below under costs (in the value of 65 JOD).
4. Once they have provided the cooperative with the first 4 kg sun-dried tomatoes in the correct quality, they will get a foldable plastic table and 50% of the value (about 12 JOD).
5. The members will have to buy & pay the tomatoes and the salt by themselves.
6. In the first phase of the project, the members shall organize their own containers and clean them. If the project succeeds, they will be provided with standardized containers for better marketing.



The sun-drying process

The following Daily Procedure takes not more than 1 hour:

- a. 12 kg Tomatoes to be washed and dried
- b. Cut in slices of 1 cm.
- c. Put the pieces on the provided mesh and barbecue grill and salt them (they should fit on 6 pcs grills).
- d. Turn around and salt the backside
- e. Let them dry for about 3 to 4 days by turning them at least 2 times daily (protected from animals)
- f. Put them in airtight containers (second hand glasses) and re-start the process again

Marketing

The cheapest dried tomatoes come from China and are offered in big bulks (min. 5 tons) for 2,500- 3,500 USD/ton (ex-factory) on the world market. That will be equal to about 6-9 USD for ready-imported ones.

The imported ones from Italy are sold by approx. 20 JOD/kg in Amman supermarkets.

They are packed in Jordan. But local produced was not found on the market.

Thus, the ready packed production should not cost more than 7 JOD/kg, in case of direct marketing up to 12 JOD/kg,

The sales/marketing should be under an existing cooperative in order to save additional administrative expenses. So the min. income generated is expected to be 6 JOD/kg.

Cost estimate

	Utensils	pcs	JOD/unit	sum JOD	Remarks
1	a set of sharp knives	4	2	8	
2	cutting board	2	6	12	
3	foldable Barbecue grills	24	1.2	28.8	
4	sqm tight moscotoe net	6	2.5	15	
5	salt	1	1	1	
	sum:			64.8	Starter Set
	optional				
6	foldable plastic table	1	40	35	only after first 4 kg of dried tomatoes are provided to cooperative
	total:			100	
	provided by the member:				
7	(kg) Tomatoes	48	0.25	12	will gain 4 kg dried tomatoes
8	0.5 kg salt			0.5	
9	sun-drying space (min. 8 sqm)				
10	glasses (can be used ones, if cleaned well)				sales to cooperative for 6 JOD
	total:			12.5	4kg*6 JOD = 24 JOD