Extracting the Red from Tomatoes

What makes tomatoes red?

Tomatoes' red colour comes from a chemical called **lycopene**. Lycopene is an important nutrient found in tomatoes and other vegetables. It has antioxident properties and studies suggest that having a lycopene rich diet may reduce the risk of cancer and protects against heart disease.*

Ingredients

- tomato paste
- engine starter fluid this contains diethyl ether, in which lycopene dissolves (found in garages or petrol stations)
- distilled or deionised water (normally found in garages, petrol stations, hardware shops)

Equipment

- DIY visible light spectrometer (e.g.: Public Lab Desktop Spectrometer v3) or can be built from an Open Hardware design (soon to be available on http://vital-food.org)
- strong glass or LDPE containers
- spoon / chopsticks
- some way of measuring out 25-50 ml of liquid
- this could be a measuring jug, measuring cylinder (or a scale at a push, if you're prepared to do the required weight to volume calculation)
- glass or LDPE funnel
- filter papers
- measuring scale
- glass cuvettes or small glass vials (preferably square) - you can get away with just one but having 2 is easier

Risk Assessment Diethyl ether irritant, flammable

- Wear gloves
- Wear eye protection
- Cover clothing

Engine starter fluid severely cooling

- Use only toughened glass
- Protect fingers from cold
- Do not touch cold surfaces

Diethyl ether is a strong solvent. It dissolves most plastics, but glass and **LDPE** are safe to use.

LDPE containers - normally things like shampoo or washing up bottles - have this symbol.



If you reuse a container, wash and dry it carefully to avoid contamination.

see J. Agric. Food Chem., 2013, 61 (40), p 9534

What to do to extract lycopene

- Measure 5g tomato paste / fresh tomato
- Measure out 25ml of starter fluid do this by spraying the fluid against the side of the container. Careful! the container will get very cold. If it isn't toughened glass there is a risk the container could crack.
- Mix the tomato paste into the starter fluid and stir.
- Stir intermittently over the next 15 minutes
- Filter the (now red) liquid
- Take the filtrate (the liquid part)
- Analyse using DIY Spectrometer (See separate sheet)
- Compare results from tomato paste and fresh tomato



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