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ENGINEERING

FINAL YEAR PROJECT

**DESIGN AND CONSTRUCTION OF AN APPRIOPRIATE TOMATO
PACKAGING CONTAINER TO SOLVE MECHANICAL DAMAGES.**

BY

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ABSTRACT

The aim of this study was to design and construct an appropriate tomato packaging container to solve mechanical damages. A transport study was done to assess the performances of the appropriate container designed which is currently not yet in use in the system and the current ordinary wood packaging container which is the sole packaging container for tomato fruit handling. The results showed that 40%, 37.50% and 45% of the samples of tomato fruits from the top, middle and bottom of the ordinary package respectively were severely bruised after four hours of excitation (transportation). In the case of the appropriate container, the corresponding values were 44.18%, 30.23% and 18.60% for the samples taken from the top, middle and bottom of the container, respectively. The average bruise width of the damage samples packaged in the traditional basket was 24.36 mm while the average length was 36.67 mm. In the case of the appropriate container, the average bruise width was 15.18 mm and that of the length was 26.97 mm. The ANOVA shows that these mean values of bruise areas differed significantly ($p \leq 0.05$) between the two packaging containers. The appropriate container which is currently not used by the handlers of tomato fresh produce performed better in reducing mechanical damage resulting from impact (shock), cuts or punctures, compression (squeezing or squashing) and vibration (shaking) than the ordinary wooden container solely used in the transportation of fresh tomato fruits in Uganda.

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DECLARATION

I, KAUDHA SARAH, do declare that this dissertation proposal report is my original work and has never been presented for any award in any University

Signed


Date: 23rd / 05 / 2018

Kaudha Sarah



APPROVAL

This dissertation was supervised and submitted for examination with the approval of the following as Busitema University supervisors:

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Signature.....

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Mrs. Kabasa Sally Mary

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Date

DEDICATION

This dissertation is dedicated to my beloved husband Jonnathan Nyango, my daughter Angel Bernice Jonnathan, my dad Tenywa Richard Fred and mummy Nabirye Harriet without those inspirations; I would not have been stood the test of the time.

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LIST OF ACRONYMS

PV _ Present Value

FV _ Future Value

CF _ Cash Flow

NPV _ Net Present Value

TABLE OF CONTENTS

Contents

ACKNOWLEDGEMENT.....	ii
DECLARATION	iii
APPROVAL.....	iv
DEDICATION	v
LIST OF ACRONYMS.....	vi
TABLE OF CONTENTS.....	vii
CHAPTER ONE: INTRODUCTON.....	1
1.1 Back ground.....	1
1.2 Problem statement	2
1.3 Objectives.....	3
1.3.1 Main objectives;	3
1.3.2 Specific objectives;	3
1.4 Justification	3
1.5 Purpose of the study	3
1.6 Scope and limitation of the study	3
CHAPTER TWO: LITERATURE REVIEW	4
2.1 Introduction.....	4
2.2Tomato Production and Consumption in Uganda	4
2.2.1main parts of a mature tomato fruit	5
2.3 INDICES OF TOMATOES.....	5
2.3.1 Maturity Indices of tomatoes	5
2.3.2 Quality indices in fresh tomatoes;.....	6
2.4 Requirements for tomato Packaging:	8
2.4.1Benefits of packaging of tomatoes.....	9
2.4.2 Container Materials	9
2.4.1Respiration as a physiological factor of tomato fruit	11

2.4.2 Common problems with tomatoes	12
Impact injuries,	12
2.5 Type of selling systems relevant to packaging of tomatoes	14
2.5.1 Direct selling of tomatoes to customers in local rural markets	14
2.5.2 Sales to traders and middlemen who visit the farms and then sell the products on to wholesalers or processors	14
2.5.3 Sales to agents or buyers from tomato processing companies or government institutions who want to carry out experiments.....	14
2.5.4 Sales of tomatoes to collection centres, which in turn supply to tomato processors. 14	
2.5.5 Sales to urban wholesalers or retailers these can be the super market people.....	15
2.6 Design considerations for the middle men sizeable packaging container	15
2.6.1 Availability of the materials.....	15
2.6.2 Ergonomics	15
2.6.3 Economic consideration	15
2.7 Construction methods applicable to the middle men sizeable packaging container	15
2.7.1 Cutting	15
2.7.2 Varnishing	16
2.7.3 Joining the pieces (hammering)	16
2.8 Financial analysis techniques	16
2.8.1 Simple payback	16
2.8.2 Profitability index.	17
<i>PI = Net present value / initial investment</i>	17
2.8.3 Present value (PV) / present worth analysis	17
CHAPTER THREE: METHODOLOGY.....	18
3.1 Conceptualization of the middlemen sizeable packaging container	18
3.1.1 Conceptual diagram.....	18
3.1.2 Container description	18
3.1.3 Functional Units of appropriate tomato packaging container	19
3.1.4 Design Considerations and material selection	19
3.2 Design of the appropriate packaging container components	21

3.2.1 Tray design.....	22
3.2.2 Ventilation height /space Vs.....	22
3.2.3 Sponge selection.....	22
3.2.4 Container design.....	23
3.3 Methodology of construction of the Prototype.....	23
3.3.1 Construction methods used	23
3.3.2 Tools and equipment used;.....	23
3.2 Testing of the prototype	24
3.3 Economic analysis of the appropriate packaging container	24
3.3.2 Net present value (NPV) method	24
3.3.3 Profitability index.	25
3.4 Factors to considered in calculating the cost benefit of the container	25
3.5 Difficulties in estimating the cost benefits.....	25
4 RESULTS AND DISCUSSIONS.....	26
4.1 Introduction.....	26
4.2.3 Ventilation design.....	28
4.2.4 Sponge selection;	28
4.3 Testing of the constructed appropriate tomato packaging container prototype	29
4.3.1 Procedures that were followed;.....	29
4.3.2 Tomato packages test results.....	30
4.3.3 Tomato packages damage increase test results	32
4.4 Economic analysis	36
Initial cost of an appropriate packaging container is UG Shs 200,000/=	36
4.4.2 Profitability index	36
4.4.3 Simple pay back method.	36
CHAPTER FIVE: CONCLUSIONS AND RECOMMENDATIONS.....	38
5.1 Conclusion	38
5.2 Recommendation.....	39
6 REFERENCES	40

APPENDICES 41

TABLE OF FIGURES

Figure 1 structural parts of a tomato fruit.....	5
Figure 2 showing one of the existing containers used for packaging tomatoes in uganda	10
Figure 3 major dimensions of the tomato fruit	20
Figure 4 samples of stressed tomatoes from ordinary package	30
<i>Figure 5 percentage damage of tomato fruits after four hours of stressing using two packaging container</i>	<i>31</i>
<i>Figure 6 percentage damage to fresh tomato fruits after 24 hours of stressing in the two packaging containers</i>	<i>32</i>
<i>Figure 7 percentage damage to fresh tomatoes fruits 48 hours after four hours of stressing using the two packaging containers.....</i>	<i>33</i>

LIST OF TABLES

Sample diameters of cherry tomatoes used in the construction and design of the appropriate packaging container.....	26
Percentage damage of tomato fruits after four hours of stressing using two packaging.....	30

CHAPTER ONE: INTRODUCTON

This chapter includes the background of the study, the statement of the problem, the justification, the objectives, scope and the limitations of the study.

1.1 Back ground

Tomato (*Lycopersicon esculentum* Mill.) as vegetable and fruit occupy an important place in healthy daily diet (Gupta, Kawatra and Sehgal, 2011). The tomato (*Lycopersicon esculenta*) is said to be one of the most popular vegetable in the world (Viskelis, Jankauskiene and Bobinaite, 2008). Tomato is a climacteric fruit, having respiratory peak during their ripening process. Being a climacteric and perishable vegetable, tomatoes have a very short life span, usually 2–3 weeks (Sammi and Masud, 2009). It is botanically classified as fruit (El-ramady *et al.*, 2015). Tomatoes may be used in a variety of dishes such as sauces, casseroles, salads, and side dishes. Fresh tomatoes are delicious eaten raw on top of salads or in sandwiches. For a quick and easy sandwich, top slices of whole grain bread with sliced tomatoes, sprinkle with reduced fat cheese, and broil until the cheese melts. Tomatoes may be eaten either raw or cooked (Description *et al.*, 2012).

Tomatoes are packaged in open and closed fruit crates (tomato crates), tubs, cartons, trays and jointed boxes. Sometimes they are carefully arranged, sometimes randomly bulk-packed.

Packaging is the act of putting the produce inside a container along with packing materials to prevent movement and to cushion the produce such as plastic or moulded pulp trays, inserts, cushioning pads, plastic films, waxed liners, dividers, etc. and to protect it (El-ramady *et al.*, 2015). Packaging must satisfy three basic objectives: Contain product and facilitate handling and marketing by standardizing the number of units or weight inside the package, Protect product from injuries (impact, compression, abrasion and wounds) and adverse environmental conditions (temperature, relative humidity) during transport, storage and marketing and lastly provide information to buyers, such as variety, weight, number of units, selection or quality grade, producer's name, country and area of origin.