This study reports that there are variations in carotenoid contents which depend on both drying method and the form of raw material.

Current, there is a growing interest and industry demands for the development of new natural products to be used as functional foods. Powder products from fruits and vegetables were the mostly used functional ingredient in the formulation of food products because of easily preservation, transport, store, and process (Cuq et al., 2011). Drying is one of the most important stages for the production of powders.

The aim of the present work is to investigate the effects of different drying treatments (hot air at 40 and 70 °C) on the carotenoid content of powders obtained from organic tomatoes (var. Tigrella, organic farm in conversion “Nasul Roșu”).

**RESULTS AND DISCUSSIONS**

Variation of carotenoids content in organic tomatoes

- The results showed the predominant content of lycopene followed by β-carotene.
- Lutein appeared in lower concentrations. It is almost completely in all tomato powders.
- The higher lycopene and β-carotene contents was in unblanched tomatoes at 70 °C while in blanched tomato at 70 °C, both lycopene and β-carotene, appear in low concentrations that in blanched tomato at 40 °C.
- Heat induces the isomerization of carotenoids from trans to cis, which is more susceptible to oxidation.

**CONCLUSIONS**

This study reports that there are variations in carotenoid contents which depend on both drying method and the form of raw material to be processed.