



WWW.BRAMLEYKIDS.COM - BRAMLEY APPLE EDUCATIONAL WEBSITE

Part 1

Make a poster or PowerPoint presentation about all the different food products that can be achieved by processing a tomato.

Part 2

Look at labels on tomato soups and see if you can work out how commercial tomato soups are produced. Look at packets of dried soups, tinned soups and chilled soups. How have ingredients, colours, textures and flavours have been combined for different effects?

Part 3

Look at the expiry date of various types of tomato soup. How is the shelf life extended so the soup can last longer in the shop or your cupboard?