Tomato

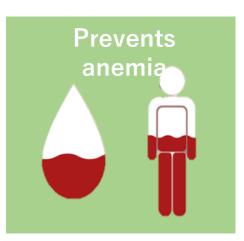


"Tomatoes make your skin more





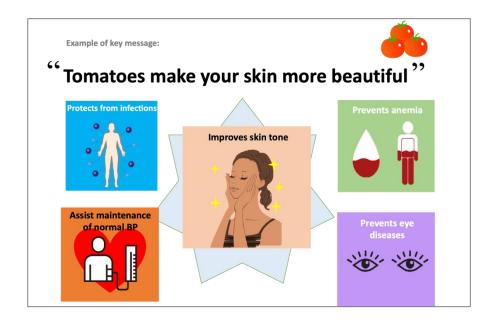




Prevents eye diseases



Health effects of tomatoes



One tomato contains two-thirds of an adult's daily requirement of vitamin C



- Why is it good for the skin?
- It contains a nutrient (vitamin C) that improves skin condition.
- Why does it protect us from infections?
- It contains a nutrient (lycopene) that boosts the immune system.
- Why does it prevent anemia?
- Tomatoes help to produce blood and prevents anemia.
- Why does it help to maintain normal blood pressure?
- It contains a nutrient (potassium) that helps to reduce blood pressure elevation (BPE).
- Why is it good for the eyes?

functions

It contain a nutrient (vitamin A) that is necessary for visual

Tips for cooking and eating tomatoes

Suitable for cooking at high temperatures

Eat with iron-rich foods

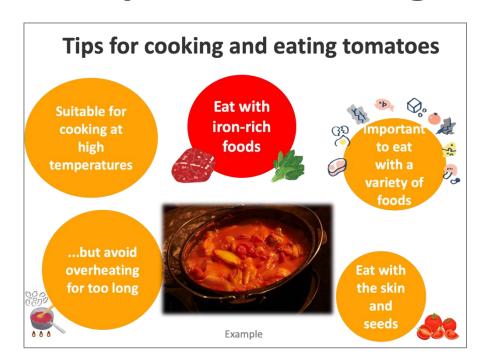


...but avoid overheating for too long



Eat with the skin and seeds

Tips for cooking and eating tomato



Eat a combination of different foods, including **staple foods** (e.g., cereals such as wheat, barley, rye, maize, or rice), or **starchy tubers or roots** (e.g., potatoes, yams, taro or cassava), **legumes** (e.g., lentils, beans), **vegetables**, **fruit**, **and foods from animal sources** (e.g., meat, fish, eggs, and milk).

Eat with iron-rich foods (e.g., meat, spinach) to help the absorption of iron.

Processing and cooking tomatoes can increase nutritional value, but after 2, 15, and 30 min. of heating at 88 °C, the vitamin C content dropped 11, 16, and 28%, respectively.

The longer a food is cooked, the greater the loss of nutrients.

The skin and seeds of tomatoes have more anti-aging effects than that of fruits.

Eat a variety of whole (i.e., unprocessed) and fresh foods every day to help obtain the right amounts of essential nutrients.