

عنوان مقاله:
VACUUM FRYING

محل انتشار:
نخستین کنفرانس خاورمیانه ای خشک کردن (سال: 1390)

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خلاصه مقاله:

During the frying process, the physical, chemical, and sensory characteristics of foods are modified. Texture, color and oil content are the main quality parameters of fried products. Atmospheric deep-fat frying necessarily occurs at high temperatures under atmospheric pressure. Surface darkening and many adverse reactions take place due to the high temperature treatment before the food is fully cooked or dried Vacuum frying is a viable option to produce high quality dried fruit and vegetable in a far shorter processing time than conventional frying. The sample is heated under a negative pressure that lowers the boiling point of the frying oil and the water in the sample. Moreover, the absence of air during frying may inhibit oxidation reactions, including lipid oxidation, and enzymatic browning of samples can be largely preserved. In this study most important investigation about vacuum frying were reviewed

کلمات کلیدی:
Vacuum frying; Alternative Frying Technologies; Vacuum drying

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