

عنوان مقاله:

Effects of osmotic dehydration pretreatment prior to hot air and microwave drying on Betalain Content and antioxidant activity of Red Beetroot (*Beta vulgaris L*)

محل انتشار:

اولین کنفرانس بین المللی علم و فناوری خوارزمی (سال: 1402)

تعداد صفحات اصل مقاله: 2

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خلاصه مقاله:

Betalain is one of the important pigments that can be used as natural dyes in the food industry. The objective of this study was to investigate the osmotic dehydration pretreatment prior to hot-air and microwave drying on the betalain content, antioxidant activity and colour changes of raw and blanched red beetroot

کلمات کلیدی:

Red Beetroot; Osmotic Dehydration; Convective Drying; Microwave Drying; Betalain; Antioxidant Activity

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