

عنوان مقاله:

Effect of blanching – hot air drying combination process on physicochemical properties of dried Persimmon slices
(Diospyrus kaki L).

محل انتشار:

اولین همایش الکترونیکی نوآوری در فراوری مواد غذایی (سال: 1391)

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خلاصه مقاله:

Drying is one of the most important processes in preserving foods that plays an important role in maintaining the quality and quantity of their active ingredients. The main purpose of food drying is increasing shelf life and decreasing moisture of the final product. The hot air is used in the most drying processes. These dryers due to the rapid food drying are effective to color, flavor and taste preservation. These dryers can be crystalline food and dry them more C) with different treatments^{۴۵} and ^{۵۵}, ^{۴۵}) similar to their original shape. The effect of different drying temperatures (blanching in boil water, water solution salt, sugar solution, citric acid solution, cinnamon solution and control sample) on drying time and drying kinetics of persimmon were compared. Samples were dried until constant weight was maintained. Results were showed a significant effect of pretreatment Blanching in boiling water, salt water and sugar sh on blanching in boiling water pretreated and the C for^{۴۵} solution. The minimum drying time in the oven at .C was observed for the control samples^{۴۵} maximum drying time at

کلمات کلیدی:

Drying; pre-treatment; temperatures; Persimmon; Diospyrus kaki L

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