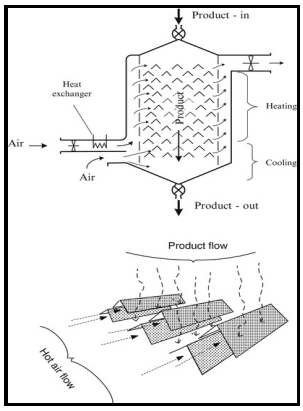
Advances in food dehydration

CRC Press/Taylor & Francis - Osmotic dehydration in food



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Higher ratio 1:10 to 1: 60 can also be used to avoid significant dilution of the medium due to uptake of water from sample and loss of solute to the sample, and a further decrease in the osmotic driving force during the osmotic dehydration. Normally the process may not give the desired moisture level of the product to be store for a longer period. Providing practical and expert insight from an international panel of experts, Advances in Food Dehydration encompasses these revolutionary advances and effectively supplies the knowledge base required to optimize natural resources and reduce energy requirements in order to meet growing demand for low-cost, high-quality food products.

Advances in Food Dehydration : Cristina Ratti : 9781420052527

Optimum solute gain and water loss attained at a temperature of 500 degrees Celsius when banana and apple slices were dipped for 3 hours in 70 and 500 Brix. It helps in increasing the sugar to acid ratio, improves the feel and stability of pigments throughout dehydration further as storage. Trends in Food Science and Technology, 13 2 , 58—69.

Advances in Food Dehydration by Cristina Ratti, Da

Non-Conventional Heating Sources During Drying. Drying of Microorganisms for Food Applications. Following an overview of basic concepts and general calculation procedures involved in cooling, freezing, thawing, and freeze-drying, the book discusses: Sizing, peeling, cutting, sorting, and blanching fruits and vegetables Pretreatments for meats, including tenderization, electrical stimulation, portioning, curing, and smoking Pretreatments for fish and other seafood Processing of poultry Air and osmotic partial dehydration, infusion of special nutrients, and the concentration of juices Traditional chilling and freezing methods Special precooling and freezing techniques The effects of thawing on food, factors that influence the choice and design of thawing processes, and various thawing methods Freeze-drying equipment Each chapter is written by a recognized specialist and can serve as a stand-alone resource for the particular topic.

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During the last three decades, a lot of work had been completed on osmotic dehydration and found that it is one of the best methods for preservation because it does not destroy many nutritional parameters, color, flavor, and texture, etc.

Advances in food dehydration.

Different data on osmotic dehydration of different foods demonstrate that water loss, a solid gain, and weight loss of foods during osmotic dehydration are somehow related to time and come to equilibrium concerning time.

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