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USE OF BLANCHING AND VACUUM IMPREGNATION WITH TREHALOSE AND GREEN TEA AS DRYING PRE-TREATMENTS OF ORGANIC SLICED CARROTS

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Abstract

Aim of this study was to produce high quality dried carrots enriched with green tea extract. Blanching in water and trehalose 4% w/v at 90 °C for 3 min, alone or in combination with vacuum impregnation in trehalose 10% w/v and/or green tea 0.25% w/v at 50 mbar, were investigated for their effects on quality of carrot slices dried at 60 °C. Pre-treatments limited the hardness loss of tissue, allowed to significantly enriched product in total polyphenols content and affected the drying kinetics.

Keywords: *Daucus carota, L.; organic; green tea extract; hot-air drying; drying kinetics.*