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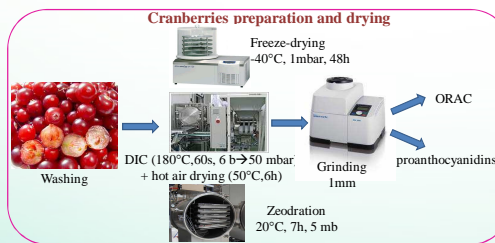
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Objectives

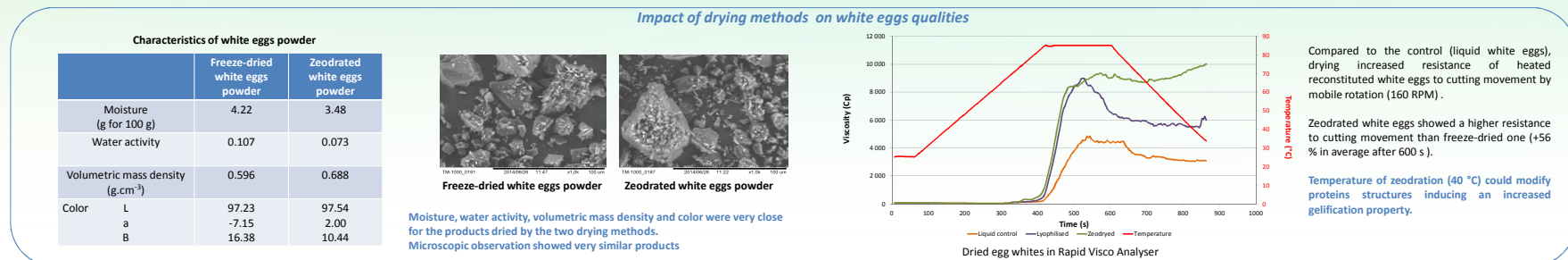
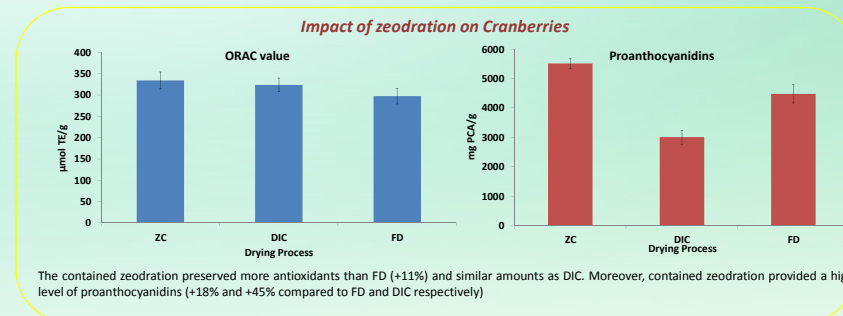
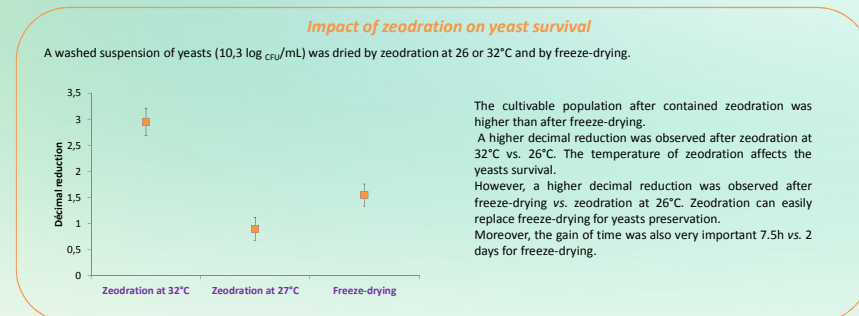
Drying is a common operation in the food industry for stabilizing foods. The technologies are various and the quality of the final product depends directly on the nature of the products to be dried, the amounts to be treated and the functional characteristics of the products. In addition, manufacturers are looking for more efficient technology solutions that improve product quality at lower costs. In our study, a new drying technology, the zeodration by containment, was tested to find new applications for this process in the food industry. The impact of this drying method on the quality of three kinds of products (yeasts, cranberries and egg whites) was studied and compared to conventional methods: freeze drying (FD), DIC-assisted hot air drying (DIC).



Materials & Methods



Results



Conclusion

In conclusion, independently of the product, zeodration by containment gives interesting drying performances similar to FD and requires less time for a similar quality of production. Development of this new technology could contribute to increase production performances of industries specialized in the stabilization of biological materials.

References

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- Gadonna J.P., Boutaud D., Gadonna-Widehem P. (2012).Impact of the zeodration process on the antioxidants and aromatic compounds of food products: comparison with two other dehydration processes. 16th World Congress of Food Science and Technology , Foz do Iguaçu, Parana State, Brazil , August 5-9.