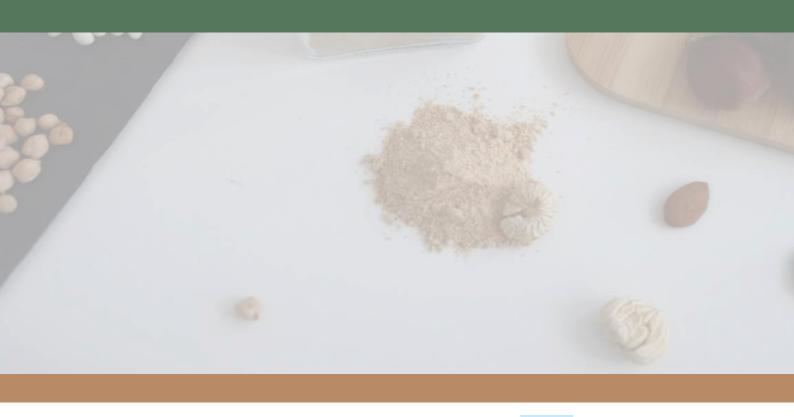
## **Book of Abstracts**

## Innovation in Mediterranean Traditional Foods: Novel Products and Processes

13th-14th October 2022











## Crispy orange: A multi-purpose ready-to-eat snack

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With the war in Ukraine reshaping world trade, there is now a surplus of orange production in Europe, affecting the price in Portugal. Algarve is no exception, where producers are offering the fruit for lack of buyers. An innovative solution is on the agenda: transforming this Mediterranean diet fruit into a crispy ready-to-eat snack. The crispy orange snack is made exclusively from dehydrated oranges (and no other ingredients) and is not yet available in the market. Not only can this product be made from surplus orange production, but it can also be used in a variety of ways, including as a crunchy, ready-to-eat snack, as an edible cake topper, or even as an ingredient in beverages such as sparkling and tonic water, or gin. Following development, the product was fully characterized regarding nutritional value, water activity (aw), microbiology and sensory analysis with 66 consumers. Interestingly, unlike other orange products such as 100% orange juice, the crispy orange snack has a high fibre content (10% of the recommended daily dose). This is a major point as fibre is essential for regulating blood sugar levels. Furthermore, 95.5% of consumers who tested the product would buy it if it were available.

**Keywords:** Orange surplus; Mediterranean diet; dehydrated crispy snack; multi-purpose; consumer acceptance.

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