Development and characterization of orange dehydrated crispy snack

FARM FORK

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Theme VII

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Introduction

Oranges are mainly consumed as fresh fruit,

Dried fruits are used as versatile foods,

One of the most appreciated proprieties of a snack



this study aims to create a new product by dehydration



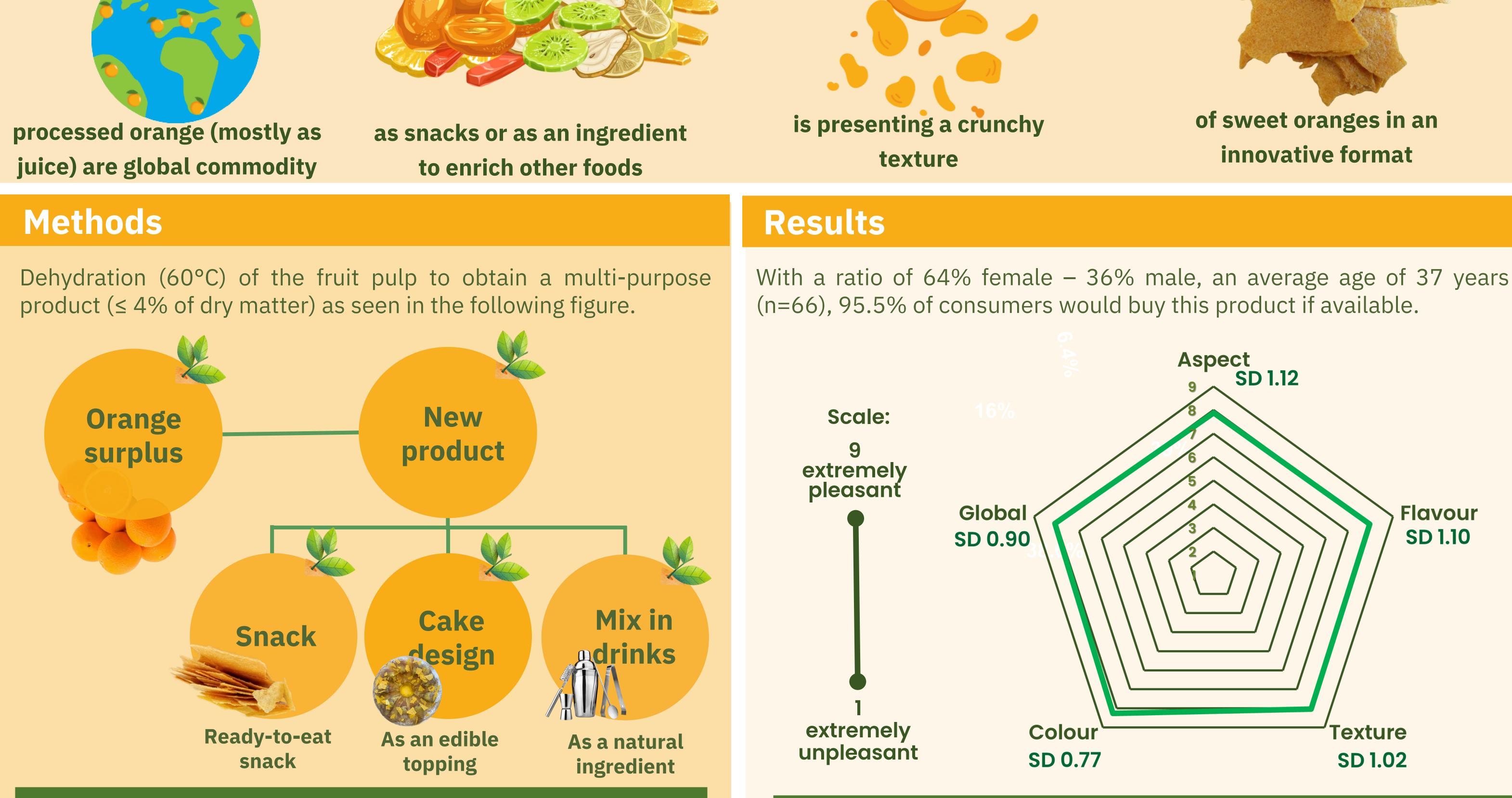


Fig 1 – Problem-solving by creating ready-to-eat multi-purpose snacks.

Nutritional value

Although fibre is normally lost in the juice production process, in this snack the value actually increases (78.5%) from 0.44g/100g to 2.55g/100g.

Tab1. Presence of vectors in chestnuts.

	100 g	RDA*
Energy (kJ)	1582.23±1.40	19%
Energy (kcal)	372.98±0.34	19%
Total Carbohydrates (g)	85.08±0.01	34%
of wich sugars (g)	79.47±0.09	88%
Protein (g)	5.71±0.05	11%
Fat (g)	0.53±0.02	1%
of which saturated (g)	0.22±0.01	1%
Fibre (g)	2.55±0.01	10%
Salt (g)	0.02±0.00	0%
Humidity (%)	3.35±0.04	_
Ashes (g)	2.79±0.01	_

Fig2. Sensory evaluation of the orange snack.

The low content of aw (free water available) limits enzymatic and chemical degradation reactions, as well as microbial development.

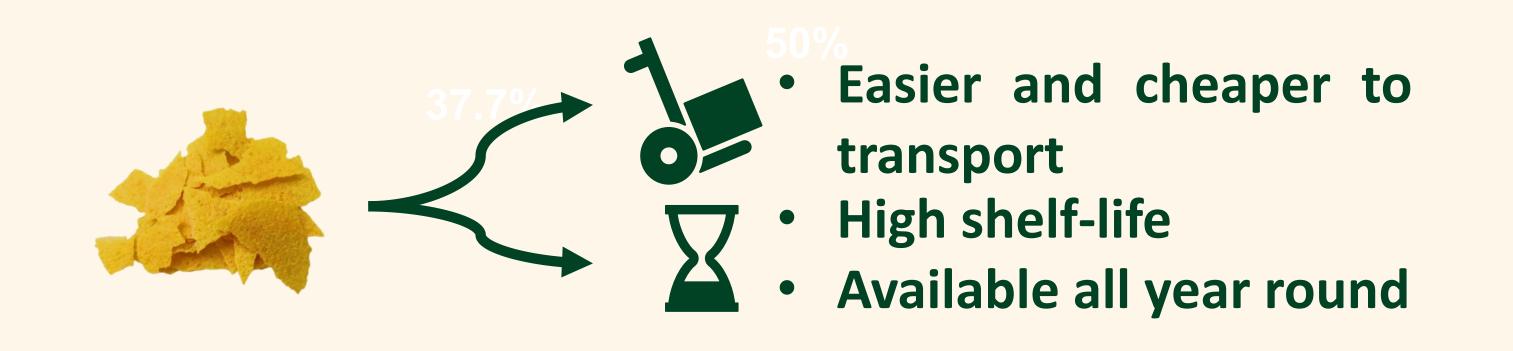


Fig3. Benefits of the product (aw 0.238).

Final considerations

• Multi-purpose food allows new market opportunities;

• Viable option for clean label market;

• Free of gluten and preservatives;

Only naturally occurring sugars from fruit;

Low fat and low saturated fat;



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Organized by:





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