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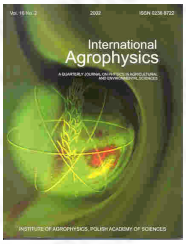

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Effects of heating on thermal denaturation of several green vegetables suitable for dehydration

(get PDF)

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abstract Most vegetables suitable for dehydration are thermo-labile materials. In order to find an appropriate dehydrating technology by means of thermal analysis, a differential scanning calorimetry (DSC) has been used for studying temperature denaturation processes. Four vegetables (kidney bean, sweet pepper, Chinese cabbage, Chinese onion) with five moisture contents were chosen for the DSC tests. Five heating rates were used for observing changes in denaturation. Finally, effects of blanching, breed characteristics and an instantaneous increasing temperature on denaturation were discussed.

keywords vegetable, dehydration, thermal analysis, differential scanning calorimetry