

食品科学

国外水果制干过程中的熏硫护色工艺

王钊英¹, 张杰²

- 1. 新疆农科院
- 2.

摘要:

熏硫护色方法简单、实用、有效,许多国家在水果制干生产中仍然普遍采用,本文介绍了国外水果制干的熏硫护色工艺、熏硫时间、方法及用量。并对熏硫过程中,影响二氧化硫效用的因素进行了叙述。为我国生产干果的企业提供参考。

关键词: 水果制干 熏硫护色 二氧化硫

The Technique of Sulphur Dioxide Prevention of Discolouration for Drying Fruits in Foreign Countries

Abstract:

The methods of sulfur dioxide prevention of discolouration is popularized in many countries in drying fruits production ,which can be conducted in simple ,practical, effective ways .This thesis introduces that the technique has been used in preventing discolouration of sulfur dioxide for dried fruits in foreign countries and its time ,methods ,doses .Moreover, it specifies the factors of influencing sulphur dioxide effects during the sulphuring .With a result ,For Chinese dried fruits enterprises this thesis will be helpful and supported in producing good quality dried fruits within international standard that also welcomed in international market .

Keywords: Drying Fruits Prevention of Discolouration Sulphur Dioxide

收稿日期 2009-05-14 修回日期 2009-06-24 网络版发布日期 2009-09-20

DOI:

基金项目:

农业部“948”项目,“国外优质脱水水果制品加工技术引进试验示范”项目。

通讯作者: 王钊英

作者简介:

作者Email: wangzy@xaas.ac.cn

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