



Expoziția Internațională Specializată

# INFOINVENT

Ediția a XVIII-a, 22-24 Noiembrie 2023



## PEACH DRYING PROCESS WITH THE APPLICATION OF MICROWAVES

Vișanu Vitali, Țislinscaia Natalia, Balan Mihail, Melenciuc Mihail, Gîdei Igor, Volconovici Onorin-Irinel

#### Goal

The object of the invention is to apply the process of dehydrating peaches with the use of ultra high frequency currents to obtain the finished, qualitatively dry product optimizing the duration of heat treatment of the product.



### **Solution:**

When drying, 3-4 mm thickness peach slices, using 200-270 W magnetron power and 2.0-2.5 m/s drying agent speed, the energy consumption is reduced by 30-35%. The browning process of peaches is reduced, while preserving the attractive external appearance, close to the native color.

## Advantage:

- ✓ Reduction in energy consumption by applying a new drying method.
- **✓** Optimization of drying time at relatively low magnetron power of vegetal products by applying the internal heat source.
- ✓ Increase of quality of the finished product.

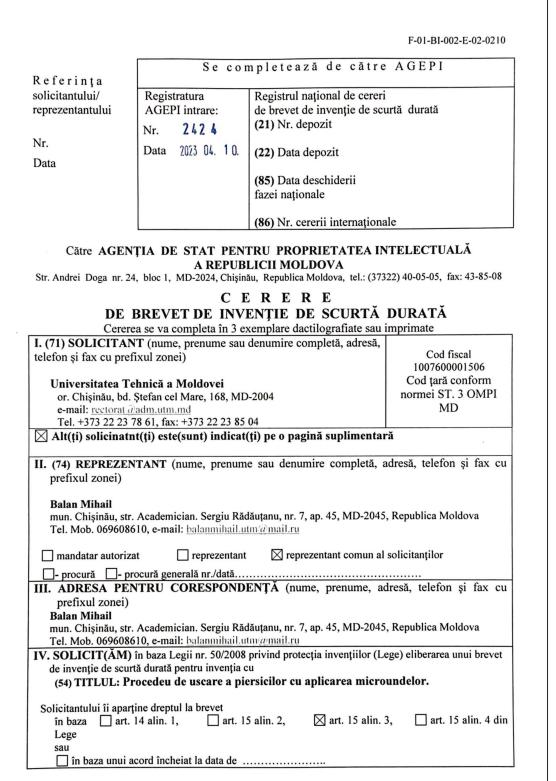
## Stage:

Procedure carried out under laboratory conditions, within the Technical University of Moldova.

#### **DRIED PEACHES SAMPLES**







#### LABORATORY DRYING INSTALLATION



Theinventionrelatestothefoodindustry, especially to the process of dehydratin gpeaches, which can be applied to enterprises in the food industry, in laboratorie sandresearchcentersrelated to the drying process.