

Studies on the Texture and Tissue of Carrot Processed

High Pressure

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Abstract :

Processing vegetables by high pressure is an advanced technology. In this study, ten carrot samples have been processed under high pressure, and were treated at the diverse pressure for different time respectively. Furthermore, the slices of the carrot before and after high pressure processing (HPP) have been made and observed by microscope. The results showed that in general the texture and tissue of carrot could not be damaged by high pressure, but visible changes just at ultra high pressure (more than 600 MPa) for 5 min or at 400 MPa for longer time (more than 20 min). The conclusion is that processing carrot at 400 MPa for 20 min or 500 MPa for 5 min is the practicable technology. [Nature and Science 2004;2(3):62-65].

Key Word :

texture; tissue; carrot; high pressure

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