

Organic vegetables minimal processing technologies used to obtained innovative healthy products - EcoLegDry

Project

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Sustainable development must encompass food production alongside conservation of finite resources and protection of the natural environment so that the needs of people living today can be met without compromising the ability of future generations to meet their own needs (Bruntland Commission, 1987). Therefore, minimal processing of organic vegetables and fruits is a topic addressed more and more often in the recent years, both at national and international scientific community, as well among farmers and processors. Drying and freeze-drying are some of the minimum processing technologies accepted in organic farming. The project aims at obtain organic vegetable chips through minimal processing technologies.



Specific objectives:

Consumers' awareness and acceptance evaluation of vegetable chips; Development and optimization of drying technologies for organic vegetables; Increasing nutritional value of organic vegetable chips by applying freeze-dried powders obtained from aromatic herbs; and Increasing visibility through dissemination and communication

Results:

The following results are expected: optimized minimal processing technology of organic vegetables, innovative organic vegetable chips with high nutritional quality, and large scale dissemination of project results in national/international scientific communities and stakeholders.

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