Vacuum Impregnation to modify physico chemical properties and sensory attributes of apples cv. Granny Smith (1 cm cubes) strawberries (cut in halves) and raspberries

Raw Material	Composition of Vacuum Impregnation Solutions	Process Parameters	Effect
apples cv. Granny Smith (1 cm cubes) strawberries (cut in halves) and raspberries	high methylated pectin solution preparation up to 3% (*w/w) and/or* CaCl2, up to 6.5% (*w/w)*	*p1 6.6 kPa* *t1 2 min*	limitation of loss in fruit firmness following pasteurization

Flow Chart

apples cv. Granny Smith (1 cm cubes) strawberries (cut in halves) and raspberries

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Hydrodynamic Mechanism (HDM) Vacuum Chamber at – *p1 6.6 kPa* Time t1= 2 minutes

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high methylated pectin solution preparation up to 3% (*w/w) and/or* CaCl2, up to 6.5% (*w/w)*

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Deformation Relaxation Phenomenon(DRP) Vacuum Chamber at atmospheric pressure

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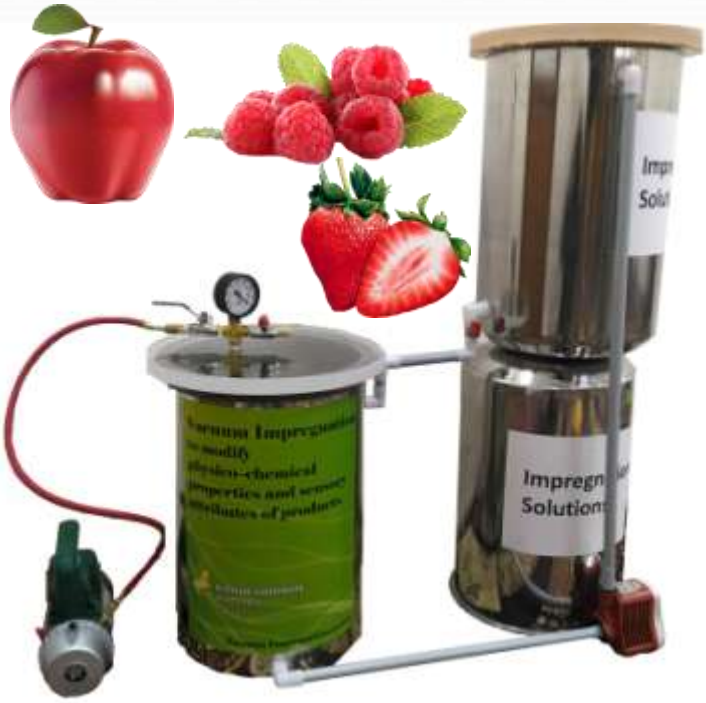
Result : limitation of loss in fruit firmness following pasteurization

Vacuum Impregnation Setup



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Result:

Limitation of loss in fruit firmness following pasteurization. The effect of structure strengthening in pasteurized apples, strawberries and raspberries as well as frozen strawberries as a results of vacuum impregnation with a solution containing PME and calcium ions was reported e.g., by Degraeve et al. (2003), Suutarinen et al. (2000) and Van Buggenhout et al. (2006, 2008).

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