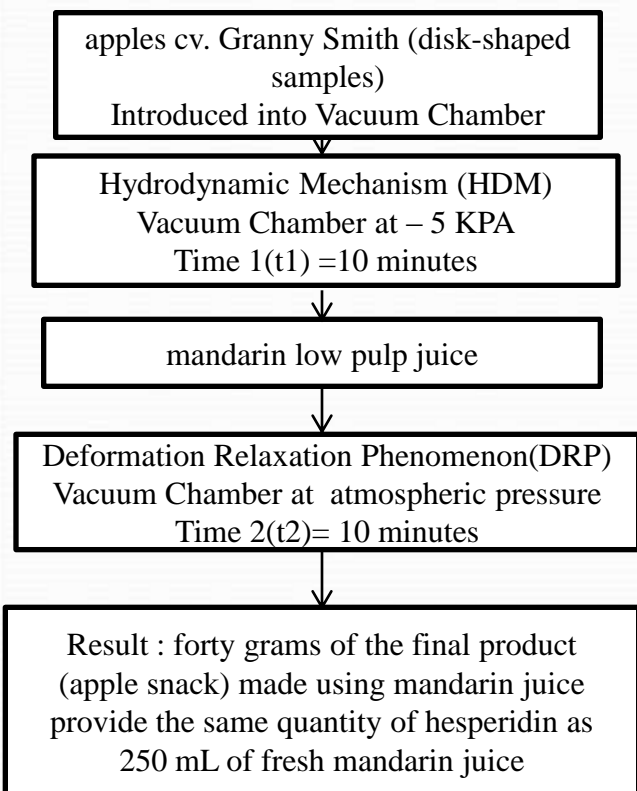


vacuum impregnation to modify health-promoting properties of apples cv. Granny Smith (disk-shaped samples)

Raw Material	Composition of Vacuum Impregnation Solutions	Process Parameters	Effect
apples cv. Granny Smith (disk-shaped samples)	mandarin low pulp juice	$p1$ 5 kPa $t1$ 10 min $t2$ 10 min	forty grams of the final product (apple snack) made using mandarin juice provide the same quantity of hesperidin as 250 mL of fresh mandarin juice

Flow Chart



Vacuum Impregnation Setup



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Result: Forty grams of the final product (apple snack) made using mandarin juice provide the same quantity of hesperidin as 250 mL of fresh mandarin juice. At the same time, vacuum impregnation with a solution supplemented with aloe had a varied effect on the respiration processes and respiratory quotient of tested vegetables, making it difficult to draw generalized conclusions. Betoret et al. (2012) applied vacuum impregnation to introduce homogenized mandarin juice with a low fruit flesh content to apple snacks.