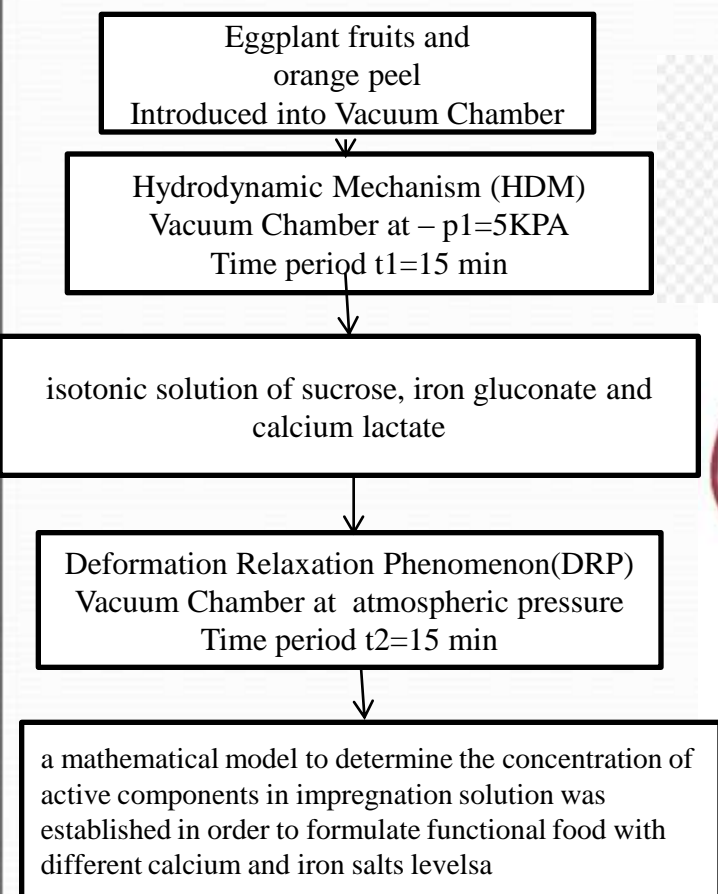


vacuum impregnation to modify health-promoting properties of eggplant fruits and orange peel

Raw Material	Composition of Vacuum Impregnation Solutions	Process Parameters	Effect
eggplant fruits and orange peel	isotonic solution of sucrose, iron gluconate and calcium lactate	$p1$ 5 kPa $t1$ 15 min $t2$ 15 min	a mathematical model to determine the concentration of active components in impregnation solution was established in order to formulate functional food with different calcium and iron salts levels

Flow Chart



Vacuum Impregnation Setup



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Result:

A mathematical model to determine the concentration of active components in impregnation solution was established in order to formulate functional food with different calcium and iron salts levels.