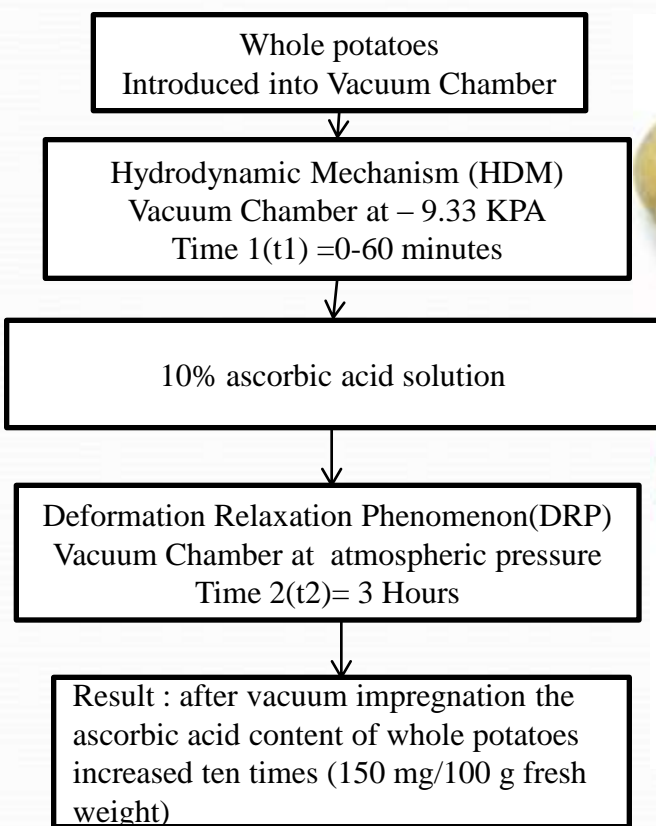


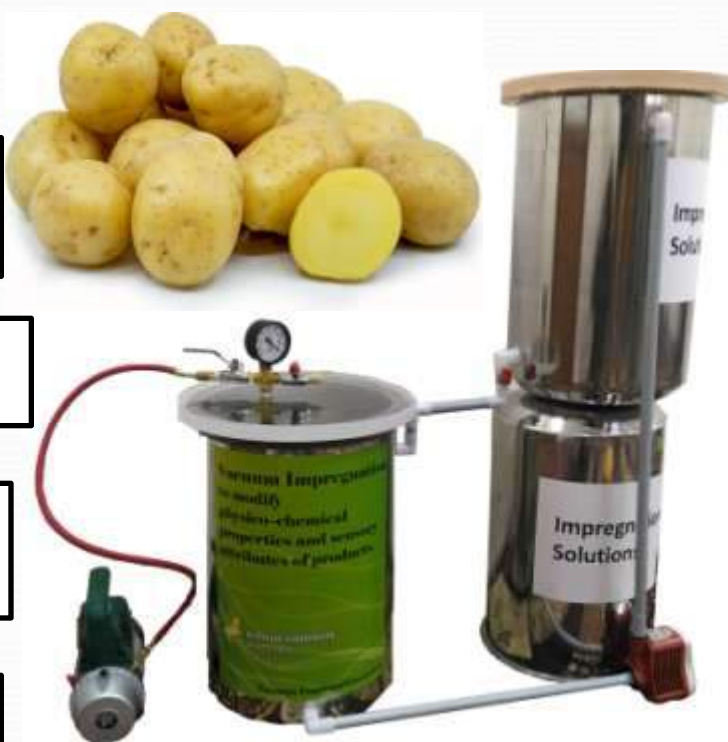
## vacuum impregnation to modify health-promoting properties of whole potatoes

Raw Material	Composition of Vacuum Impregnation Solutions	Process Parameters	Effect
whole potatoes	10% ascorbic acid solution	$p1$ 9.33 kPa $t1$ 0–60 min $t2$ 3 h	after vacuum impregnation the ascorbic acid content of whole potatoes increased ten times (150 mg/100 g fresh weight)

### Flow Chart



### Vacuum Impregnation Setup



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### **Result:**

After vacuum impregnation the ascorbic acid content of whole potatoes increased ten times (150 mg/100 g fresh weight). Hironaka et al. (2011) investigated the possibility to enrich whole potato tubers with ascorbic acid.