

Title (en)

METHOD FOR STABILIZING FRUIT PULP OR VEGETABLE FLESH, PARTICULARLY AVOCADO PULP

Title (de)

VERFAHREN ZUR STABILISIERUNG VON FRUCHTFLEISCH ODER GEMÜSEMARK, INSBESONDERE AVOCADOMARK

Title (fr)

PROCEDE DE STABILISATION D'UNE PULPE DE FRUIT OU D'UNE CHAIR DE LEGUME, NOTAMMENT UNE PULPE D'AVOCAT

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Application

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Abstract (en)

[origin: WO03067996A1] The invention relates to a method for stabilizing fruit pulp or vegetable flesh with a view to the preservation thereof, comprising a stage in which the fruit pulp or vegetable flesh is transformed into a puree, and a stage in which the fruit or vegetable puree thus obtained is osmotically dehydrated. The osmotic dehydration phase is carried out by placing the puree in the presence of a dehydrating agent in the form of a powder or granules, using a fine-meshed separating film (3). According to one embodiment, a layer (2) of puree to be dehydrated is placed in a basin (1), the layer of puree is covered with said separating film (3) and a layer (4) of dehydrating agent is deposited on the separating film. The invention can be used to stabilize avocado pulp in order to obtain avocado butter.

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