

# STRAWBERRY POWDER

## *Salient features*

- Freeze-drying applications are limited by its cost. It may not be cost-effective for certain foods.
- Not all foods can be freeze dried, some may deteriorate when freeze dried; others may need pre-treatment to retain colour or flavour.
- Along with the water, other liquids may sublime, leading to spoilage of food or change in taste in some cases.
- Airtight and moisture-control storage is absolutely necessary to ensure that the food does not deteriorate. Even slight exposure to humidity can easily damage the quality of food.

## *Advantages*

New drying techniques are emerging with respect to provide certain significant advantages in terms of one or more of the following:

- ✓ Energy consumption
- ✓ Quality of products
- ✓ Environmental impact
- ✓ Cost of dehydration and productivity



## *Process*

## *Technology /*

## *Product*

## *developed by*

## *Year*

## *Source of funding*

## *More*

## *information*

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## **Status of commercialization / Patent / Publications**

Srivastav, S., Ganorkar, P.M., Prajapati, K.M., Patel, D.B. (2021). Drying kinetics, heat quantities, and physiochemical characteristics of strawberry puree by Refractance Window drying system. Journal of Food Process Engineering. <https://doi.org/10.1111/jfpe.13776>.