

SOME ASPECTS REGARDING THE SOLUBLE DRY SUBSTANCE IN TWO VARIETIES OF CARROTS SOWN IN TRANSILVANIA AFTER DEHYDRATION

**Tincuta Marta GOCAN¹, Ileana ANDREICA¹, Sandor ROSZA¹,
Felicia BUTUZA BUMB¹, Ana FĂRĂGĂU¹, Maria APAHIDEAN¹, Dănuț N. MĂNIUȚIU¹**

e-mail: gocantincutza@yahoo.com

Abstract

A good source of elements which are a component of the carrots roots highlight its daily consumption, regardless the age. The food importance of the carrot is given by the energetic value, which is higher than other vegetables, thus, for 100 g of fresh substance it assures a quantity within 39.2-46.4 kcal. Dehydration is the technological process in which the vegetables and the fruits lose a certain quantity of water, leading to a physico chemical phase proper for maintaining the nutritional values and the qualitative aspects, being good for consumption.

The range of variation of the soluble dry substance was within 8.22 (Nantes variety, April, organic) – 13.04 (Flakker variety, April, chemical). The content of s.u.s./fresh product was influenced by the period of harvest. S.u.s., after rehydration, registered the highest values for Nantes variety, regardless the fertilization method and the harvesting period, being a variety prone to rehydrate.

Key words: Crop, carrots, dehydration, dry substance