Influenta tehnologiilor de deshidratare asupra calitatii si valorii biologice ale tomatelor uscate

S. CERNISEV, Galina SLEAGUN - Institutul de Tehnologii Alimentare, Chişinău, R. Moldova

This review focuses upon influence of drying technologies on contents and changes of bio-active compounds (lycopene, β-caroten, vitamin C), antioxidant properties,colour and content of HMF. As demonstrated research, lycopene is hardly destroyed during drying. Heat treatment of fresh products, containing lycopene, increase it bioassimilation. Acid ascorbic is one of the most thermosensitiv components. Its loses increased alone with increasing of temperature. Browning of tomatoes during drying is proportionally to accumulation of HMF. The antioxidant activity of dried tomatoes depends on the heat treatment, destroying(ascorbic acid) and formation antioxidants(melanoidins, flavonols).