

Title The use of vacuum technology to improve processed fruit and vegetables
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Abstract

Vacuum technology is considered as a pre-treatment for processed fruit or vegetables leading to improvement in their quality by active incorporation of functional ingredients in the product structure. In the first part of this chapter, modelling of the mass transfer which occurs during vacuum treatment and the following modification of the structural and physical properties of the products are described. The second part highlights the different known applications that allow improvement in the quality of stabilized products and/or the extension of their shelf life.