



#1310

Films for fruits dehydration

FRUITS DEHYDRATION USING BIODEGRADABLE FILMS WITH SELECTIVE GASES PERMEABILITY

DESCRIPTION

Process to dry in natural manner whole fruits and vegetables without previous treatment by using a biodegradable flexible film which allows water permeation. It is a sustainable, simple and low-cost process that, besides allowing dehydration, protects fresh products from environmental contamination.

APPLICATIONS

Fruit and vegetables dehydration | Large or small scale | Organic products

ADVANTAGES

- Natural and biodegradable film
- Minimize fruits physical damages caused by ambient factors and manipulation
- Simple, sustainable and low cost dehydration technology
- Avoid fruits microbiological contamination and insect attack
- Ensure cellular tissue integrity after dehydration

DEVELOPMENT STATUS

Laboratory scale

INTELLECTUAL PROPERTY STATUS

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RESEARCHERS

Olivia López, Luciana Castillo, Silvia Barbosa, Marcelo Villar

CONTACT US

Office of Technology Transfer

✉ ott@plapiqui.edu.ar

🌐 plapiqui.edu.ar/ott

☎ +54 291 4037200 - Int 217/214

📱 +54 9 291 4261644