

DRDO – FICCI Accelerated Technology Assessment and Commercialization Programme

Continuous blanching system

Blanching is a pre-process for vegetable dehydration or juicing in order to inactivate the enzymes and to expel tissue gases. Generally, boiling water blanching or steam blanching is adopted as a batch process. Steam blanching is more efficient because of the lower loss of nutrients and shorter period of exposure to heat. Blancher for commercial processing of vegetables is generally designed to suit the utility of the company. Most blanching operations are accomplished by putting the product in contact with hot water or steam for an appropriate time. The time is dependent on the objectives of the process, i.e., whether enzymes are to be inactivated or in addition whether partial cooking is desired. Blanching is a pre-heat process for vegetable dehydration which inactivates enzymes, decrease microbial populations and expels the cellular gases. The two blanching methods commonly used are boiling in hot water and steam blanching. At industrial levels, steam blanching is the most widely used practical method. Steam blanching is more efficient because of the lower loss of nutrients and shorter period of exposure to eat. Blancher for commercial processing of vegetables is generally designed to suit the utility of the industries. Compared to the advancement of product technologies for quality improvement, the advancement in food processing machines is lagging behind.

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