RESEARCH OF THE INFLUENCE OF THERMAL STEAMING ON THE SURFACE LAYER OF ONION

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Analysis of the research shows the need to create a combined method of cleaning the bow, which will include a preliminary heat treatment followed by mechanical onions additional purification. The article deals with the process of heat treatment of onion, which is used for penetration of the surface layer of raw materials. The purpose of this article is to determine the parameters that affect the implementation of the process of heat treatment of onion. Experimental investigations of the process of heat treatment of onion, during which the dependence of the depth of the layer of cooked onion on duration of the process of heat treatment and steam pressure was determined. The influence of changes in the surface layer of onion after heat treatment on the percentage of steam peeled onions and loss of raw materials are determined. The obtained results will determine rational duration of heat treatment of onions, with which the maximum degree of purification will be provided.

Keywords: heat treatment, vapor pressure, boiling, quality, losses, cleaning.