Eggplant fruits have high dietary and medicinal properties and are a valuable raw material for canning and cooking. During the storage of eggplant fruits there are changes of their physical and chemical properties depending on the conditions and duration of storage. The important indicator of raw preservation is natural weight loss occurring due to evaporation (transpiration) of moisture and fruit breathing. In the production of snack-canned eggplants there is the absorption of a large amount of oil limiting their consumption because of the high calorie content. When soaking eggplants cut into slices there is water absorption by cells due to more internal pressure. The cells swell but not much as their strong and united wall resists stretching which is caused by increasing cell sap volume. The more water is absorbed into the cells the less oil will be absorbed when roasting them.

An effective way to reduce oil content in fried vegetables is their pre-soaking or blanching in water, moisture will prevent absorption of oil. During roasting adsorbed water consisting of dipolar molecules interacts with oil forming hydrophobic effect. Mixed oil and water form separate layers that is emulsion. Hydrogen bonds between water molecules are transformed tangentially to the nonpolar surface, which leads to forming solvate shell that will prevent oil absorption by vegetable cells. Under the influence of high temperature of oil when roasting some amount of moisture removes in the form of steam, oil absorption, porosity of vegetables grows. Powerful flow of steam pushes and is gradually absorbed into the outer layer of the vegetable. With further roasting oil penetrates through capillaries into the fruit, fills the intercellular space initially and then penetrates cells of which the moisture partially evaporates.

The process of oil absorption and thus the quality of finished products largely depend on physical and chemical properties of vegetables related to the conditions of storing raw materials.

**Keywords:** eggplant, roasting, oil, soaking, blanching, absorbing.