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The invention refers to the food industry, in particular to a process for obtaining dry vegetables with intermediate humidity.

The process, according to the invention, includes preparation of the raw material, treatment with aqueous solution of 5-hydroxy-1,4-naphthoquinone (juglone) in the concentration of 0,001...0,010% with subsequent maintenance during 15...30 min and humidity removal up to the attainment of water activity $\alpha_w = 0,70 \dots 0,75$.

The result consists in obtaining dry vegetables of fast preparation with a storage life of at least 1 year.

Claims: 1