

Some Properties of Fried Eggplant Slices Affecting by Microwave Pre- Drying

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Fried eggplant one of the most important foods favored by man but during fry the eggplant change in color, oil uptake and texture occurred, so that Eggplant slices with thicknesses 1,2,3 cm were dried in microwave with powers 720, 540, 360 watt for 2,4,6,8 minutes before fry it in oil for 3,5,7 minutes. The study explained that 0.01% highly significant effect of microwave powers on frying yield, 0.05% high significant of drying time and non-significant effect of slices thicknesses and frying time. The firmness of eggplant slices was 0.01 % highly significant affecting by drying time but it was non-significant affecting by microwave powers, eggplant slices thicknesses and frying time. The frying time give 0.01 % highly significant effect on ΔE but the microwave powers and eggplant slices thicknesses give 0.05% significant effect where drying time give non-significant effect. Drying time give 0.01% highly significant effect on browning index but the microwave powers, eggplant slices thicknesses and frying time give non-significant effect on browning index. We can be conclude that drying eggplant slices with thickness 1 cm in microwave by power 540 Watt for time 8 minutes before frying it in oil at 180°C for 7 minutes give a good fried eggplant slice.

Biography:

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