

Instant Controlled Pressure Drop D I C In Food Processing From Fundamental To Industrial Applicat

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Instant Controlled Pressure Drop D

The use of Instant Controlled Pressure Drop (D.I.C.) in food processing operations is relatively new when compared with other conventional or innovative technologies. In addition to existing applications such as drying, texturing and decontamination, D.I.C. technology has been shown to be highly appropriate for an ever-growing number of uses and with a wide range of raw materials.

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Instant Controlled Pressure Drop (D.I.C.) in Food ...

An innovative process called instant controlled pressure drop (Détente instantannée contrôlée in French, DIC) was invented as a drying and decontamination food process. This process is based on the thermomechanical effect induced by a rapid pressure drop leading to instant evaporation of water and inactivation of vegetative bacteria and spores.

Instant Controlled Pressure Drop (DIC) Technology in Food ...

The instant controlled pressure drop (DIC) technology enabled both the extraction of essential oil and the expansion of the matrix itself which improved solvent extraction. The sequential use of DIC and Ultrasound Assisted Extraction (UAE) triggered complementary actions materialized by supplementary effects.

Instant controlled pressure drop technology and ultrasound ...

Alternative to conventional processes, many innovative techniques have been studied to preserve the nutritional quality and to protect food from deterioration. This chapter represents the...

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Instant Controlled Pressure Drop D I C In Food Processing ...

instant controlled pressure drop (de´tente instantane´e con-troˆle´e, DIC) is distinguished by its ability to handle the widest range of food products, regardless of their sensi-tivity to heat.

Swell Drying: Coupling Instant Controlled Pressure Drop ...

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D.I.C. process D tente Instantan e Contr l e (French for Instant Controlled pressure Drop) High pressure - High temperature Short processing time (depending on applications, from 5 to 60 sec) Instantaneous pressure drop towards a vacuum in less than 10ms

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Food Engineering Ser.: Instant Controlled Pressure Drop (D ...

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Instant Controlled Pressure Drop (D.I.C.) in Food ...

Instant controlled pressure drop drying (DIC) is a new type of drying technology. It causes an instantaneous change in material state by regulating the temperature and the pressure of the

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drying environment. Consequently, the water inside the material is instantaneously vaporized.

Study on the mechanism of volume expansion and texture ...

An instant pressure drop towards vacuum (3–5 kPa) was carried out by opening the decompression valve which connected with the vacuum tank. Finally, the samples were dried at 60°C and under continuous vacuum for 1.5 h. Final products were taken out and stored in a desiccator before analysis. The drying process was performed in triplicate.

Novel Combined Freeze-Drying and Instant Controlled ...

However, recently, two thermomechanical expansion processes have been suggested and applied at industrial scales to pre-treat oilseeds: expansion and instant controlled pressure drop DIC. In both cases, it is a flash transformation from high-temperature/high-pressure to 100 °C/atmospheric pressure and 33 °C/vacuum phases, respectively.

Comparison of expander and Instant Controlled Pressure ...

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