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RAISIN EXTRACTION TECHNOLOGY

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ABSTRACT

Raisins are a natural product rich in vitamins and trace elements. A person needs them especially in the spring, when a tired body goes through hard days. It is known that raisins are obtained in the process of drying grapes, this article mainly describes the technology of obtaining raisins.

KEYWORDS

Oven, electric dryer, alkali, crop, berry, raw material, recipe, bundle, temperature, duration, storage

INTRODUCTION

Ways to get raisins

First you need to collect the crop and prepare it for the harvesting process. Berries should be ripe, free from various damage. You can dry grapes in different ways. It is worth checking the different ways to choose the most convenient for you. The main methods include:

- Natural drying;
- In the oven;
- In an electric dryer;
- With the use of alkali.

Raisin production in direct sunlight



This method is not the fastest, but it is economical and cheap. The entire harvest should be checked, rotten and damaged berries should be removed, and then spread on a dry surface in the sun. It is not necessary to remove the grapes from the brushes. From time to time, once every few days, the fruits turn to the other side. The method involves drying for up to three weeks.

The easiest way to cook raisins from grapes at home in the sun. Raw materials are dried on a baking sheet or in trays with a net on the bottom, before which garbage is selected from it. The product is exposed to sunlight, and withered berries are periodically stirred. It takes 2-4 weeks to dry depending on the weather. Baking sheets are not kept outside on rainy days. The sun makes the raisins hard and dry, but the mold does not spoil them.



Production of raisins by natural drying. Grapes dry on ropes under the ceiling.

Oven device

This method requires the fruit to be removed from the branches after the clusters have been thoroughly washed in cold water. Excess moisture is shaken from the brushes, after which healthy

ripe berries are selected for cooking. Fruits to remove:

dry;

rotten;

affected by diseases and pests;

frozen.

Selected grapes are dipped in boiling soda solution for 5 seconds. This method is necessary to crack the skin, as a result of which moisture evaporates faster.

After drying the grapes with a wafer towel, they are spread on a baking sheet covered with baking paper. You need to dry the product with the oven door open and set the temperature to 50-60 degrees. The duration of the procedure is 10 hours in total. From time to time, it is necessary to take breaks, ensuring that the berries cool down.

Drying in an electric dryer

Grapes washed in one layer are placed on the trays of an electric dryer. The first stage of drying takes eight hours. And pallets need to be changed every hour. After turning off the device, you need to let it cool down and start the process again for eight hours. For large grapes, two stages are not enough, one more stage is required.

Some people use a different method: they increase the number of approaches, reduce the drying time to four hours. With this option, the break is 2 hours. The total drying time varies from twenty to twenty-five hours depending on the size of the berries.



Raisins from white grapes: a recipe for cooking in an electric dryer



Recipe:

1. Wash the bundles and drain the water.
2. Cut the fruits from the brushes and cut them into pieces. Stack the sections on top of each other. If one tray is empty, install it last.
3. The dryer is closed, the temperature is set to 58 °C, and the device is turned on for 15 hours.
4. Sections are rearranged in reverse order and turn on the device for another 15 hours at the same temperature.
5. The product is ready when the dryer turns off.

Alkaline method

The method consists in using alkali. Grape branches, if possible, are fumigated with sulfur or dipped in a boiling alkaline solution for 10 seconds. 40 grams of baking soda is used for 10 liters of water. When you need to remove them quickly, rinse with cool water and pat dry. In the room hang branches processed with berries. To do this, ready-made raisins, with drawers placed under them, fell from the brushes and fell into them. When drying with this method, direct sunlight should not be allowed.

Compared to natural drying in the sun, this method reduces cooking time by 3-4 times. After 5 or 10 days, the fruits are ready to eat.

How to determine the readiness of grapes

It is impossible to understand that the raisins are ripe by focusing only on the time indicator. Drying time varies depending on the variety, size, and method used.

The released product has parameters that determine its readiness:

Berries should not be sticky;

The total weight and volume of the products received are several times less than the original specification;

If you squeeze a raisin with your fingers, it will not release liquid.

In this form, grapes can be stored for a long time. It can be used as an independent dish or added to pastries, salads, etc.

For better storage, dried fruits are stored at a temperature of 5-6 degrees and a relative humidity of 60 or 70%.



Checking if hung raisins are ready for indoor drying

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