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IMPROVEMENT OF FIG DRYING PROCESS

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Abstract

Today, the demand for agricultural products, i.e. fruits and vegetables grown in our country, is increasing significantly in the domestic and foreign markets. Therefore, opportunities are being created to produce goods that have their own place in foreign markets by producing ready-made products from the agricultural products grown in our country that meet international standards.

Among these fruits, figs are useful for the human body. This fruit is loved and eaten like other fruits due to its richness in vitamins, which are very important for the human body. Regular consumption of figs can prevent many cardiovascular diseases. Figs are also rich in vitamin K, which strengthens the walls of blood vessels and is of great importance in preventing the formation of blood clots.

In addition, figs are very rich in vitamin B6, which helps the body break down proteins into amino acids, obtain energy from them, and plays an important role in the health of the nervous system. Rich in antioxidants, figs also help to preserve youth: they protect body cells from the effects of free radicals, prevent wrinkles and hyperpigmentation. Since the fig fruit is very rich in various vitamins and trace elements, if the fruit is dried, its concentration increases significantly.

Drying fruits and vegetables, which are agricultural products, is one of the most effective ways to preserve them for a long time. There are many ways to dry fruits and vegetables. These include: Convective, contact, radiation, dielectric, sublimation and others. The effectiveness of many drying devices based on the above drying methods is decreasing today. This is due to their high energy consumption, large dimensions, etc.

Taking into account the above, before the drying process of figs, it is effective to treat the raw material with an electric pulse discharge. This method reduces the drying time of figs. By reducing the drying time, the amount of energy spent on the process is reduced. This ensures the production of quality and cheap products. By shortening the drying process, processing it at a low temperature brings the quality

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indicators of the product to a higher level. Drying figs at a low temperature ensures that the useful vitamins in the fruit for the human body are preserved, and we humans enjoy figs throughout the year.

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