EFFECT OF PRETREATMENTS ON DRYING KINETICS OF PHYSALIS PERUVIANA ASSISTED BY INFRARED RADIATION

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*Physalis peruviana* is a kind of berry considered as highly functional fruit due to their chemical composition standing out for their content of phytosterols, antioxidant capacity, vitamins A and C. On the other hand the peel of *physalis peruviana* can be considered as a low permeability film hindering mass transfer during drying process. The aim of this work was to study the effect of four pretreatments on infrared assisted drying of *physalis peruviana* fruit, for this purpose chemical peeling, blanching, punctures and superficial cuts were carried out previously to submit samples to an infrared assisted drying, experimental conditions was 60°C and 400 Watt of infrared power, with an air velocity of 1 m/s, drying experiments were carried out until to reach 15 % moisture (W.B.). Drying data were adjusted to common empirical models used for drying operation. Moreover rehydration experiments were done by using distilled water at 20 and 40°C. Obtained drying times were 480 minutes for control experiment and punctures treatment, 300 minutes for blanching and superficial cuts y 240 minutes for chemical peeling, regarding to modeling Page and y Wang & Sing obtained better fit to experimental data. With regard to rehydration process the higher rehydration coefficient was obtained in samples submitted to superficial cuts.