EFFECT OF BLANCHING AND DRYING TEMPERATURE ON COLOR AND CAROTENOID CONTENT IN CARROT (*Daucus carota* L.) DEHYDRATED

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Suitable process conditions allow greater retention of sensory and functional properties of foods. In this work the effect of blanching and drying temperature on the retention of color and total carotenoids (C) of sliced carrots (*Daucus carota* L.) was evaluated. Carrots, purchased in the market of Antofagasta, Chile, were used in the study sliced (3 mm). The drying time required in the range of 60 °C to 100 °C, to ensure that the fresh samples and bleached to reduce its moisture 10% (wb) was determined. Dried samples were evaluated for color (coordinate L*, a*, b*) and the content of C. In the fresh samples C content was 0.07 mg g⁻¹. The blanching process led to the increased values of the coordinate L* at all temperatures tested, whereas the value of the coordinate a* at the beginning of the process increased and decreased at the end time. With regard to the drying process, the blanching decreased the time required to achieve the desired moisture (10%), in all temperatures evaluated. Higher drying temperatures resulted in a greater retention of the content of C. It is necessary to evaluate the effect of the blanching and the drying temperature on the stability of dehydrated carrots stored.