EFFECT OF THE BLANCHING AND DRY TEMPERATURE ON THE COLOR AND BETALAINS CONTENT IN RED BEET ROOT (*Beta vulgaris* L) DEHYDRATED

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Consumers are increasingly interested in foods that have been produced using techniques that retain the sensory, nutritional and functional properties. This paper evaluates the effect of blanching and drying temperature on color retention and content of total betalains (Bt), betacyanins (Bc) and betaxanthins (Bx) in sliced red beet root (*Beta vulgaris* L). Red beets purchased in the market of Antofagasta, Chile, and were used sliced (3 mm). The drying time required in the range of 60 °C to 100 °C, to ensure that fresh and blanched samples to reduce its moisture to 6.5% (wb) was determined. The dried samples were evaluated for color (coordinates L*, a* b*) and the Bt content. Bt content in fresh samples was 10 mg g⁻¹ with a relation of Bc: Bx= 6:4. Blanching reduced Bt content to 7.4 mg g⁻¹ but increased the coordinates L* and a*. With regard to the drying process, blanching increased the time required to achieve the desired moisture from about 8% at 60 °C up to 35% at 100 °C. The blanching samples and higher drying temperatures had higher retention of Bt. It remains to evaluate storage stability of dehydrated samples.