Electronics Changes Food Flavors

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**Electronics**

**Changes Food Flavors**

CHICKEN flavored to order, rye bread with the texture of white and sweet milk which is several months old will be some of the food marvels of the coming age of electronics.

Flour will be improved by bombardment with black light and whole wheat or rye breads baked with this flour will have a volume from 15 to 50 percent greater than the loaves made from equal parts of untreated flour. The texture will approach that of patent bread flour.

A method of dehydrating orange, lemon and pineapple juice by electronics has been in the course of perfection for ten years. In this process fruit juices are frozen into solid blocks and placed in refrigerated retorts. Vacuums produced in the retorts cause the juice to change from ice to dry crystals. In this way all the flavor and vitamins are retained. At present this process is being used to dehydrate blood serum.

With the electronic method of dehydration the removal of 99 percent of the moisture content in vegetables is achieved without injury to the compressed food. Reduction of moisture content below five percent by previously used methods often produced "case hardening" in which the skin of the product became tough and black. Vegetables that have been dehydrated by the electronic method do not show this effect and are not expected to deteriorate for a period of one to two years.

Dehydration of milk by the conventional processing method removes about 90 percent of the water content and produces a powdered product which has adequate storing qualities in temperate climates but does not keep well in the tropics. Further dehydration of this product by electronic means removes all but one percent of the water content and provides a powdered milk that withstands tropical heat and humidity. It may be readily converted back to a palatable product by the addition of water.

Some of the foods that have been successfully dehydrated so far by dielectric heating are shredded carrots, beets, cabbage, onion flakes and riced potatoes. The vacuum tube equipment may also roast coffee beans and peanuts; pop corn, cook meat and toast or bake bread. The results of the electronic processing indicate that little adjustment of the equipment is necessary during processing periods and operators need no technical knowledge of the electronic apparatus.—Barbara Raeder.

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