



Films for Fruits Dehydration

FRUITS DEHYDRATION USING BIODEGRADABLE FILMS WITH SELECTIVE GASES PERMEABILITY

KEY WORDS

BIODEGRADABLE
DRYING FILMS,

SELECTIVE GAS
PERMEABILITY,

SUSTAINABLE FOOD
DEHYDRATION

DESCRIPTION

Process to dry in natural manner whole fruits and vegetables without previous treatment by using a biodegradable flexible film which allows water permeation. It is a sustainable, simple and low-cost process that, besides allowing dehydration, protects fresh products from environmental contamination.

POTENTIAL BENEFITS OR IMPACTS

Natural and biodegradable film

Minimize fruits physical damages caused by ambient factors and manipulation

Simple, sustainable and low cost dehydration technology

Avoid fruits microbiological contamination and insect attack

Ensure cellular tissue integrity after dehydration

TECHNOLOGY MATURITY LEVEL (TRL)

TRL 4: laboratory validation

AREA OF APPLICATION

Fruit and vegetables dehydration

Large or small scale

Organic products

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