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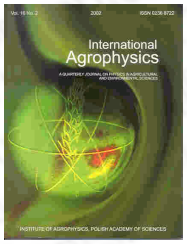

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Effect of bath temperature and soaking time on the dynamics of wate capacity of everlasting pea-wheat extrudates

(get PDF)

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abstract The paper presents the results of a study on the effect of soak water bath temperature on the dynamics of hydration of everlasting pe extrudates. The extrudates were produced with variable raw materials shares of the leguminous material (everlasting pea whole meal) and cer (wheat whole meal) were 35, 50 and 65%, respectively. Other variable included three levels of raw material moisture, of 18, 21 and 24%, and extruder barrel temperature distribution - 90/120/150/140/130°C and 1 170/130°C. The study of the process of extrusion was conducted by me screw extrusion-cooker type 2S-9/5, using a die of diameter of 3x6 mm rotation speed of 75 r.p.m. It was demonstrated that the adopted rang parameters permit stable operation of the extruder and obtainment of g products. As samples with a high content of legumes are difficult to hyd the dynamics of water absorption by those extrudates was performed. that increase in the soaking time up to 90 min resulted in unsatisfactory the amount of water absorbed by the tested samples of everlasting pea