

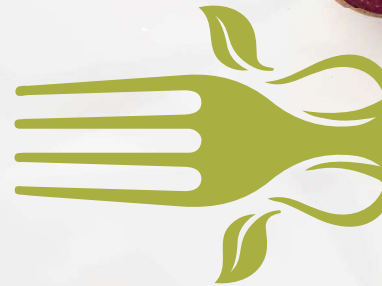


# CONGRESS FARM TO FORK

*Our food, our health, our future*

**16-17-18 NOV 23**

**CINE-TEATRO AVENIDA**  
**CASTELO BRANCO, PORTUGAL**



## **FARM TO FORK STRATEGY**

SOIL AND PLANT HEALTH

SEEDS FOR THE FUTURE

ECOSYSTEM SERVICES

FOOD LOSS AND WASTE

URBAN FOOD SYSTEMS

FOOD INNOVATION

FOOD MATRICES

FOOD AND HEALTH

GUT MICROBIOTA



SCAN ME

**NATIONAL AND  
EUROPEAN FUNDING**

**OPENING SESSION BY  
FOOD AND AGRICULTURE  
ORGANIZATION OF THE  
UNITED NATIONS (FAO)**

**EVENT IN PT/EN**

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**CONGRESS**  
**FARM TO FORK**  
Our food, our health, our future

**POSTER VII.19**

**DEVELOPMENT AND CHARACTERIZATION OF AN ORANGE DEHYDRATED CRISPY SNACK**

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Oranges are mainly consumed as fresh fruit, processed orange (mostly as juice) represent a global commodity (Gmitter et al., 2012; Multari et al., 2020). Dried fruits are used as versatile foods, usually as snacks or as an ingredient in baked goods or to enrich other foods (Khiari et al., 2018). Dried oranges are commonly used as a dietary supplement for animals in powder form ( Delgado-Pertíñez et al., 2021) for human consumption they are used as a food ingredient (Martínez-Navarrete et al., 2023). With the understanding that one of the most appreciated proprieties of a snack is its crunchy texture (Silva-Espinoza et al., 2020) this study aims to create a new product by dehydrating sweet oranges in an innovative format (thin, crunchy pieces), resulting in an original snack that can be used in multiple ways.

The orange was peeled, grounded and dehydrated in a convective hot air circulation dryer with and a built-in sensor to measure the relative humidity and temperature of the drying air.

The product was fully characterised in terms of nutritional value, water activity (aw), microbiology and sensory analysis. The result is a high-energy product with no added sugar, no fat and no salt. The final product has a low aw value (0.238), which limits enzymatic and chemical degradation reactions and microbial development. After sensory analysis, the snack received an overall score of 8±1 (on a scale of 1 to 9).

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