

Freeze Dehydration

Next →

Freeze dehydration is a technique for preserving food by freezing available water. This helps maintain the nutrition and flavor of the food. Freeze-dried food is lightweight, easy to store, and has a long shelf life.

Freeze drying is also known as **lyophilization**.

The Freeze Dehydration Process

This involves freezing the food, and placing it in a vacuum chamber where the water content is removed through sublimation. The food is then sealed in airtight packaging.



Next →

Types of Food Suitable for Freeze Dehydration

Freeze dehydration is suitable for a wide range of foods, including fruits, vegetables, meats, and dairy products. Foods with high water content are ideal for freeze drying, as they tend to retain their texture and flavor well.

 www.pmg.engineering

Source-Healthline

Follow

We deliver End-to-End Engineering Design and Construction Management Projects in Food and Beverage Industry

PMG Engineering

Meeting Global Benchmarks



Process Engineering



Project Management



Food Safety



Automation



Mechanical & Electrical



www.pmg.engineering