

Studies on the quality of some foods

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The quality of frozen and dried food is the reflection of °biological , enzymatic and chemical activities before , du-: and after processing of vegetables On the other hand , freezing and drying are the most satisf-,ry ways of preserving food stuffs since higher residual ratio he original flavour , colour , texture and nutritive values usually retained . The present work , was carried out , using some vegetables as , green beans and okra. objectives of the present work were as follows : examination of the effect of the different processing treatm-;nts (blanching , sulfuring , freezing preservation and dehy- :ion processes) on the chemical composition , enzymes activities microbiological activities of the previous vegetables . This act was studied also during storage . effect of freezing and drying on chemical , microbiological and anoleptic properties and enzymes activities of the examinedetables (peas , green beand and okra) before and during storage.