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Pengertian blanching pdf

What is blanching ? (Culinary)? Whitening (Culinary) is a word that makes sense, go to the table. Whitening (Culinary) is usually in the next dictionary or glossary for an explanation of what meaning and meaning means. Boga Definition Topic? blanching: Boil food briefly in boiling water to remove taste and smell. Suppose bamboo shoots and radish blanching: a processing process, but not for maturation. Definition? hope it can help if the lack of complete understanding responds to the state of its meaning. in the post above the meaning of the word whitening - (Culinary) comes from several sources, languages and websites on the Internet that you can see in the source menu. For more information, you can buy glossy books at the nearest bookstore or on the online bookstore's website. for example, buy a book from Gramedia Info sponsor! If you are interested, you can take online courses (online tutoring) or it can also be called online course or private tutoring, at the bottom or side of this canvas. - Sculine, a live foreign language learning platform with professional instructors. General Terms Conditions on the ground what's the content meaning meaning of the word whitening - (Culinaire) What does that mean? what whitening means - (Culinary) what Indonesian translations help extend accommodation Glosarium.ORG for the next 3 years. Via KitaBisa Tata Boga Culinary Discussion Usually, this technique is used when cooking several vegetable menus before the whitening process is the initial heating process that is usually done on fresh plant ingredients before undergoing the process of freezing, drying or canning. Blanching is done by heating food to a temperature of less than 100oC using hot water or hot water vapour. KOMPAS.com - The details of cooking meat are important for producing tender meat dishes, clear broth, and odorless aals. You can rely on blanching or blansing techniques to get better meat dishes. Blanching is a technique of cooking food in water or steam in a short time. Read also: 4 tips for making tender goat meat with natural ingredients Whitening technique is usually often used by cooks in restaurants, not rarely as applied in home kitchens. Usually, the blanching technique is often used for plant ingredients to make it more durable. However, this technique can also be used for animal proteins such as meats. Narrated from our daily life the following a function of blansing techniques in meat. 1. Clean the broth and make the dish cleaner When making the broth, of course, we want a clear and clean broth. If this is the case, you can blanch the meat or bones before making the broth and seasoning. How to blanch the meat for clear broth, start by boiling the meat bone, stirring occasionally until water boils for 10 seconds. Read also: 5 mistakes to cook grilled ribs, make the meat so hard after boiling turn off the fire and on the surface of the water will form foams. The foam if left will make the broth cloudy. Remove boiled water and rinse meat with clean running water. Finally boil the meat to make the desired broth. In addition to the broth being cleaner, this will also affect the appearance of dishes such as clean smooth sauces. Because the broth used in the sauce is clean before use. 2. Eliminating the acute aroma of meat or whitening aals can eliminate the smell of prengus in meat or the acute aroma of aals, such as intestines, lungs, and so on. Read also: How to boil the meat save gas, it only takes 7 minutes after the acute aroma of the meat is reduced, of course, the resulting cooking will be more delicious and can be appetizing. How to whiten parts of meat or aals, you can boil in ordinary water or water seasoning with cooking spices or spices. 3. Tighten the texture of aals or soft parts Some parts of the meat have a soft texture, such as the bowels in general, namely the brain or lungs. Read also: How sharp knife using Asahan stone, so gently cut the meat if the meat part is directly handled, it will be very difficult because of the soft texture. Therefore, the meat should be diluted so that the texture hardens and is easy to process. Blanching is one of the food processing units, where food substances, usually vegetables or fruits, are put in boiling water for a short period of time, then put in ice water or placed in a sudden flow of cold water, to stop the maturation process. In blanching, usually the transformation is carried out at a temperature of 75-95oC for 1-10 minutes, depending on the processed product and the desired result. In general, blanching is useful to facilitate the process of stripping the skin on fruits or nuts like tomatoes, onions, plums, almonds, etc., also to improve the taste in some vegetables such as broccoli, releasing bitter acid stored in the cellular structure of the food. In addition, blanching is also used to support the display of the colors of certain vegetables (especially green) by releasing gas trapped in cellular materials that obscure the greenish color of chlorophyll, so that the rapid heating time resulting in green color in chlorophyll will not disappear. One of the important factors in food is the shelf life, blanching will kill some bacteria will disable enzymes that cause food rot. There are several types of blanching equipment commonly used in the industry: 1. Water blanching In this method, hot water (boiling) is used to increase the temperature of food, usually the operating temperature varies from 70-100oC. This method is the most whitening whitening method and requires low operating costs. The equipment used is usually a whitewasher that has a lid, or a large pot with a lid. The downside of using this water blanching method is that it removes water-soluble minerals and essential nutrients. 2. Steam Whitening This method is recommended for only a few types of vegetables such as broccoli, pumpkin, potatoes and winter squash, but in fact these ingredients can use the water blanching method. Steam blanching is usually used for foodstuffs that are small or that have been cut to a small size. The processing time with steam whitening is usually 1.5 times longer compared to the water blanching method. In steam blanching, the product is transported by conveyor belt through a steam chamber with a temperature of about 100oC injected into the equipment. The benefits of this steam blanching method is to minimize the loss of water-soluble food components such as vitamins, proteins, minerals, etc., have higher energy efficiency and minimize dissolved BOD levels. 3. Hot gas blanching The use of gas fireplaces from burning gas in the heating medium is used to heat food, so that the blanching process occurs. Using the gas blanching method will reduce the waste produced, but will often result in a reduction in the weight of the product. The use of hot gas blanching is not used in industry and needs in other research. 4. Microwave Whitening Research on the use of microwaves to whitening began in the 1940s, the use of microwaves has considerable potential to use on an industrial scale, but to use them conventionally needs further examination. In general, the use of microwave blanching on an industrial scale is limited, due to the limited interest of the industry in using this method. This is because they have to replace all the equipment (usually by blanching steam or blanching water) and not saving more time compared to other methods. In the industry, the use of blanching most often uses fumigation and blanching. Comparison of the two methods is presented as follows: Water blanching settings Steam Whitening pressure atm Empty Effect great leaching reduces Great reduction of mechanical damage average low heat transfer excellent excellent good uniformity Average Average low microbial (·) Influence on food quality in the blanching process Some parameters that can be seen in the whitening include: 1. Aromatizing directly and indirectly the blanching process affects the taste in various food products by inactivating certain enzymes in the product. In addition, blanching also improves taste retention and often eliminates desired unwanted bitterness. 2. The whitening texture can cause the softening of unwanted food products, but this can be overcome by adding calcium to food. In addition, the use of low temperature combinations in raw materials has proven effective in the process of refining canned vegetables. The parameters for seeing the structure in foodstuffs include the sharpness, sharpness and measurement of instruments such as maximum shear strength. 3. Color discoloration in the blanching process occurs directly or indirectly. For example, in potato processing, where blanching will reduce sugar content, it will then affect the discoloration of potatoes, where maillard reactions usually occur. In the industry, the comparison of visual colors in general is done by method of reflectance-based instrument. 4. Nutritional Value In general, blanching will decrease the value of nutrients in food, especially when using water in the process. Some of the nutrients that are likely to be lost during treatment include vitamin C, vitamin B1, vitamin B2, carotene, and some other minerals. List of libraries Fahreza, Titis. Mr. Blansing. (download date October 20, 2012) Corcuera, Jose I et al. (download date October 20, 2012) (access time October 20, 2012) 2012)

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