



Alimentos funcionales ajustados a la necesidad alimentaria ecuatoriana y técnicas óptimas de procesamiento [

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text (article)

Analítica

Functional foods are those with medicinal properties. Ecuador is privileged in diversity of agricultural products whose functional properties are infra estimated or scarcely used. The present article introduces the main definitions, current status and also future prospects of functional foods on a national scale. Several products from the Province of Manabí and other zones of the country that would be potential raw material for the development of functional foods have been presented as a representative examples. Furthermore, some other functional food products that are already developed or still in study have been highlighted based on their relevancy. It has been classified the main technologies of minimal processing products with o emphases on the osmotic dehydration because of its advantages on the taste, color, and storage life. This optimal technique can be more suitable for a right use in Ecuador which holds special features

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