



La agroindustria y la seguridad alimentaria en el Cantón de la Maná Provincia de Cotopaxi [

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text (article)

Analítica

The main purpose of this research is to determine the technological processes of the agroindustry framed in the 4 dimensions according to FAO, which defines food security as: physical availability, access and stability of supply: The physical availability of food, access and stability of supply, taking into account a primordial point which is the use of the product kidney tomato (*Solanum Lycopersicumb* var) which has been given an added value to extend its shelf life. In this agro-industrial process we will consider the quantity and quality to be obtained according to the conservation processes (sauce, jam, pickles and canned in olive oil) process which was carried out in the laboratories of the Agro-industrial engineering career at the premises of the Technical University of Cotopaxi extension "La Maná".To obtain the product, each one of the phases of physical-chemical transformation was determined, in which the quality of raw material, temperatures, process times, and finally the analysis of perch time were analyzed, achieving an average standardization of the average diameter and length of the sample to be processed, which is 10x8 cm and weight of 250 gr. For the obtaining of sauce and jam in which a process of concentration by heat established in the INEN 1026-2825 norm was carried out, this process began with 3.4 obrix in fresh product obtaining a concentration of 14 and 16 obrix with temperatures of 65-70 oC in the final process with a time of 1.5, 1 and 1 hour of process with a durability of time in perch of up to 12 months that is evidenced by the microbiological deterioration (fungi and yeasts). In the case of pickles and preserves in olive oil, according to INEN -2766-405, it starts in the same way with the same obrix; however, it does not undergo any modification because a process of conservation by vinegar effect is carried out in which a time of 45 minutes and a temperature of 68 oC of the liquid of government for packaging and in the case of olive oil b

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