

Effect of Processing Manufacture on the Quality of Dried Daylily 'Taitung No. 7' Products

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Abstract

We used edible daylily 'Taitung 7' to produce the sulfite-free dried daylily and used them to discuss the effects in product quality by different processing manufacture such as steam blanching time, hot air drying temperature and drying method. The results showed that steam blanching treatment in the color change of the dried product was significantly different from that of the hue angle (H^*). The lower hue angle (H^*) value was much closer to the orange yellow whatever steam blanching for 30 sec or not. Different hot air drying temperature treatments were significantly different in lightness (L^*), chroma (C^*) and hue angle (H^*). When using the drying temperature during 55°C-60°C, there were be better color in dried products. Drying methods were significantly different in color and cutting force. The color of products drying in low humidity was familiar to that by hot air drying method and both of them were approaching orange yellow. The cutting force of products in physical characteristics by hot air drying method was better than that drying in low humidity. In conclusion, we would enhance the quality in the sulfite-free dried daylily products according to the processing steps. Steam blanching treatment of edible daylily 'Taitung 7' could be determined by the amount of production, but for the treatment no more than 30 seconds would be better, hot air drying temperature would be setting from 55°C to 60°C, and coordinated the method by drying in low humidity to shorten the drying time.

Keywords: Edible daylily, Processing, Sulfite-free dried daylily product, Quality

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