

## The influence of Temperature and Vacuum Pressure on Water Vaporization, Volume Changes and Density Ratio of Fruit Chips During Vacuum Frying

<b>Title</b>	The influence of Temperature and Vacuum Pressure on Water Vaporization, Volume Changes and Density Ratio of Fruit Chips During Vacuum Frying
<b>Abstract</b>	
<b>Authors</b>	J Jamaludin, S Suardy, S Siswantoro, S Laga
<b>Journal Name</b>	Jurnal Teknologi Pertanian 12 (2), 2011
<b>Publish Year</b>	2011
<b>Citation</b>	1
<b>Url</b>	<a and="" changes="" chips="" density="" during="" fruit="" frying"="" href="https://scholar.google.com/scholar?q=+intitle:" influence="" of="" on="" pressure="" ratio="" temperature="" the="" vacuum="" vaporization,="" volume="" water="">https://scholar.google.com/scholar?q=+intitle:"The influence of Temperature and Vacuum Pressure on Water Vaporization, Volume Changes and Density Ratio of Fruit Chips During Vacuum Frying"</a>
<b>Author</b>	Dr Ir SISWANTORO, M.P