

Colour changes, nitrite content and rehydration capacity of edible bird's nest by advanced drying method

ABSTRACT

This article presents the authors' first attempt to improve quality of edible bird's nest through continuous and intermittent low-temperature drying (25 and 40°C) with infrared and ultraviolet C (UVC) treatments. The attributes of quality were compared in regard to quality of hot-air-dried samples at 70–90°C. Experimental results showed that a significant improvement in the quality of edible bird's nest in terms of minimizing color changes and rehydration capacity using intermittent low-temperature drying with infrared and UVC drying profile. However, it was also found that any drying method has less significant effect on the nitrite content of edible bird's nest.

Keyword: Color change; Edible bird's nest; Intermittent low-temperature drying with infrared and UVC treatments; Nitrate content change; Rehydration capacity