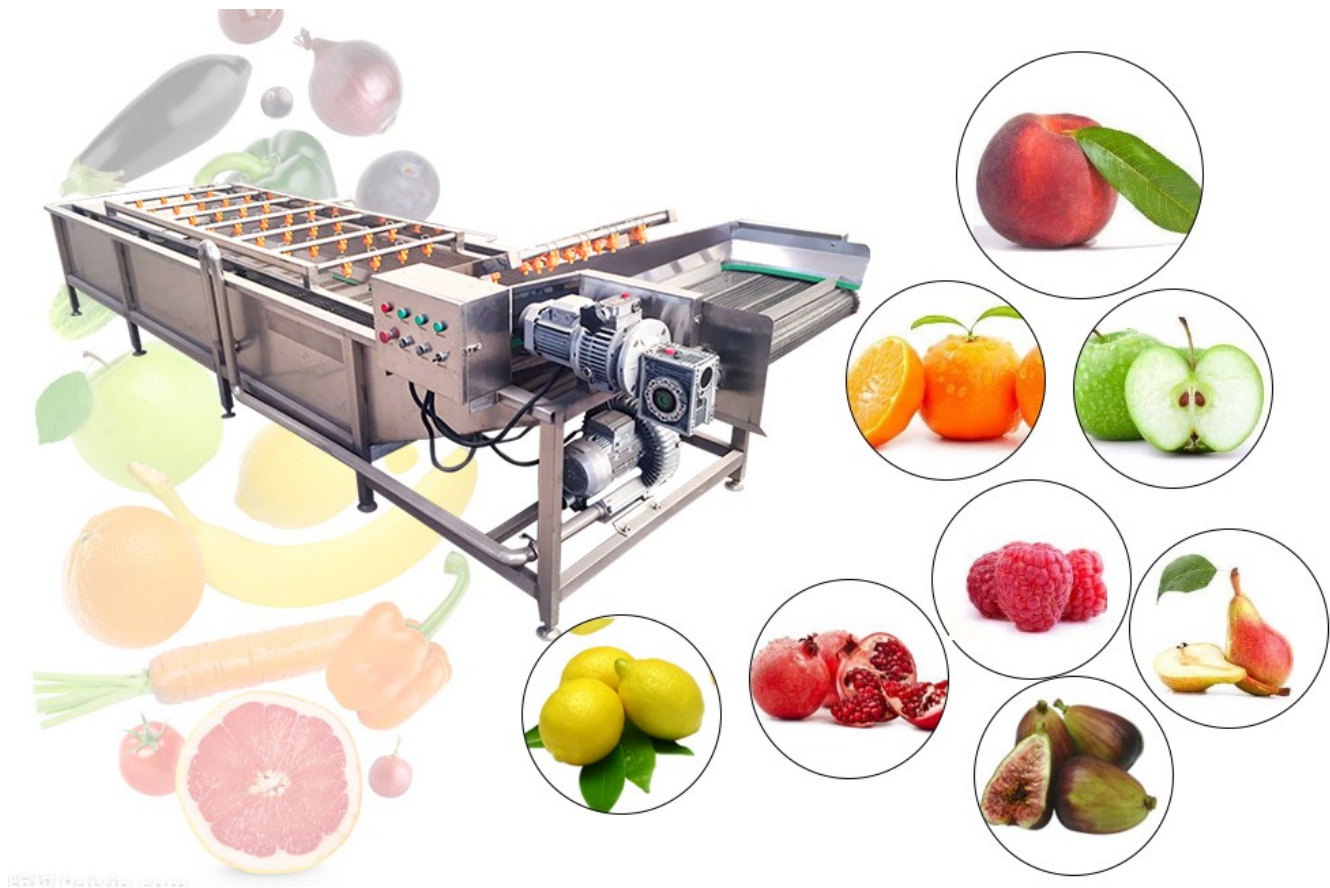


Upgrade Of Cleaning And Preservation Equipment To Ensure The Quality Of Fresh Fruits And Vegetables

Fresh fruits and vegetables are an essential part of a healthy diet. They can provide the human body with multiple vitamins. In recent years, convenient and healthy fresh-cut fruits and vegetables have occupied a place in the market.

In the past, people only focused on food and clothing. Nowadays, with the rapid economic development, consumers' dietary concepts have changed a lot. And it can turn more attention to food health and safety. Fresh fruits and vegetables are an essential part of a healthy diet. They can provide the human body with multiple vitamins. In recent years, convenient and healthy fresh-cut fruits and vegetables have occupied a place in the market. Therefore, improving the processing technology and preservation technology of fresh-cut fruits and vegetables will help ensure food safety and promote the healthy and orderly development of the catering industry.



At present, the fresh-cut fruits and vegetables launched by supermarkets are fresh, diverse and well-balanced. And they are increasingly favored by consumers. The basis for determining the quality of fresh-cut fruits and vegetables lies in the selection of raw materials. The fruits and vegetables after screening are subjected to the second processing process, namely, fruit and vegetable cleaning. In daily life, people mostly use running water to wash fruits and vegetables.

This method can only remove dust and impurities on the surface of fruits and vegetables, but it is powerless for stains such as fruit wax and pesticides.

Therefore, professional fresh-cut fruit and vegetable factories have adopted fruit and vegetable washing machines. The current fruit and vegetable cleaning machine adopts ultrasonic technology. At the same time, it makes the ultrasonic and turbulence cooperate to achieve fruit and vegetable cleaning and remove pesticide residues. In addition, there is a fruit and vegetable washing machine with active oxygen purification technology. And it decomposes a large number of high-strength oxides through the action of oxidation and plasma, destroys the molecular structure of the pesticide residue film. And it can remove pesticides, insecticides and preservation from fruits and vegetables And other harmful substances.



The cleaned fruits and vegetables need to be cut according to the corresponding standards. The correct cutting method not only helps to extend the shelf life of fruits and vegetables, but also enhances the taste of the fruits and vegetables themselves. It is reported that the automatic fruit and vegetable cutting and processing equipment of the Loyal manufacturing plant can completely remove the peel and core while ensuring the finished product appearance of fresh-cut fruits and vegetables. In addition, in order to avoid problems such as direct exposure of fresh-cut fruits and vegetables to rot in the air after being sliced, the fruit and vegetable cutting equipment is operated at a low temperature during the whole process, which can effectively prevent the oxidation of fruits and vegetables and improve the freshness lock

effect.



The processed products need to go through the stages of storage, transportation, and sales, which requires preservation of fresh-cut fruits and vegetables. The current preservation technologies mainly include low-temperature refrigeration, vacuum preservation, preservative preservation and film preservation. The vacuum preservation technology is a safe, harmless, efficient and efficient way of keeping the fruits and vegetables fresh by putting the fruits and vegetables in a sealed container and using tools such as air pumps to drain the air in the container to keep the fruits and vegetables in a vacuum environment. In addition, a company has developed a new type of preservation technology-paint preservation. And it can effectively maintain the quality of fresh-cut fruits and vegetables while extending the shelf life of fresh-cut fruits and vegetables. It is convenient and safe, and has attracted the attention of the industry.



The pace of life is getting faster and faster. For consumers, fresh-cut fruits and vegetables are a good choice, enabling people to enjoy fresh and healthy food conveniently and quickly. At the same time, with the advancement of science and technology, people's requirements for fresh-cut fruits and vegetables have become higher and higher. And they have begun to pursue the freshness and taste of fruits and vegetables on the basis of not deteriorating. Therefore, Loyal must continue to improve the processing technology and preservation technology, and strive to achieve Consumers provide a better consumer experience.