



Experimental Steam Conditioner for Inshell Pecans (Classic Reprint) (Hardback)

By B L Tyson

Forgotten Books, 2017. Hardback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Experimental Steam Conditioner for Inshell Pecans To improve yields of halves, shellers increase the moisture content of the nutmeat kernels before cracking the shells, to make the kernels more pliable. The conditioning method most widely used involves soaking the inshell nuts for 1 to 2 hours or wetting them for 3 to 5 minutes in water containing parts per million of chlorine. (the chlorine sanitizes the shells.) The wet nuts are held in barrels or large bins for 18 to 24 hours before they are cracked so that the nutmeats can absorb moisture. Another method, used to a limited extent, involves soaking the inshell nuts in 185 F water for 3 to 5 minutes and holding them for 8 to 10 hours before cracking. These conditioning methods are somewhat effective in increasing the yield of halves, but considerable variation in yields still exists within and among shelling plants. The primary disadvantage of these methods is that they are batch operations separate from other processing steps, and equipment and handling costs are excessive. About the Publisher Forgotten Books publishes...



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-- Otis Wisoky

This publication is great. It is full of wisdom and knowledge You will not really feel monotony at any time of the time (that's what catalogs are for relating to when you ask me).

-- Dr. Everett Dicki DDS