



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 1850 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...



READ ONLINE
[5.62 MB]

Reviews

The ideal ebook i actually read through. It really is written in simple words and phrases and not confusing. Its been written in an remarkably simple way and it is just after i finished reading this ebook where in fact modified me, affect the way i think.

-- **Alice Cremin**

Extensive guide! Its this kind of great read. It is really simplistic but excitement from the 50 percent of your pdf. I am just quickly will get a pleasure of looking at a composed book.

-- **Tomasa Bins**