

NASA TECH BRIEF

Manned Spacecraft Center



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Quick, Easy To Prepare Freeze-Dried Soups

A new series of freeze-dried soups is quickly and easily rehydratable. Vegetable, oxtail, mulligatawny, chicken noodle, and chicken vegetable soups are pre-cooked, freeze-dried, and vacuum packaged in flexible pouches.

The major advantage of these new soups is that they can be totally rehydrated in less than five minutes in water at approximately 150° Fahrenheit (with the exception of chicken vegetable, which requires five to ten minutes). In comparison, commercially available dehydrated soups require rehydration for about ten minutes with boiling or near-boiling water before they are palatable.

The new freeze-dried soups maintain stability of flavor and quality for two weeks in an environment of 100 degrees Fahrenheit. The soups maintain stability for considerably longer periods at ambient temperatures. They are suitable for either household or field use.

Note:

Requests for further information may be directed to:

Technology Utilization Officer
Manned Spacecraft Center, Code JM7
Houston, Texas 77058
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Patent status:

No patent action is contemplated by NASA.

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