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Primer pisanja rada

EFFECT OF THE PARAMETERS OF OSMOTIC DRYING ON SOME PHYSICAL PROPERTIES OF QUINCE

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ABSTRACT (100 do 150 reči)

Osmotic drying of quince is used as the first step in combined drying. The removal of moisture during osmotic drying ensures less time for convective drying. Osmotic treatment reduces water activity, provides microbiological stability....

INTRODUCTION

Quince is a fruit species that is highly appreciated for its aroma. It is typically used in the production of brandy and compotes, while it is rarely used in the fresh state. This is because of the hardness and firmness of the fruit (Babić et al, 2008). Dried quince is used.....

MATERIAL AND METHOD

A variety of quince Leskovačka was used in the experiment. On the basis of previous research results this variety is very suitable from the aspect of size and shape.....

RESULTS AND DISCUSSION

During osmotic drying the color parameter b^* , which means yellow color, changed during all 180 minutes. There is a constant increase in the value of this parameter. Somewhat larger....

CONCLUSION

The physical properties of food products are the first indicator of quality. Preserving these properties is one of the goals to be achieved during the...

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REFERENCES (max 10 referenci)

Alvarez-Fernandez, Ana, Pilar, P., Abadiäa, J., Anunciacioän, A. (2003). Effects of Fe deficiency chlorosis on yield and fruit quality in peach (*Prunus persica* L. Batsch). Journal of Agricultural and Food Chiemistry, 51, 5738-5744.