

Determination of optimum condition for preserving peach dried peice

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In order to designate moisture optimum condition, different salts of NaCl, Mg Cl₂+6H₂O, KCl, BaCl₂, KCl₂ and K₂So₄ were used, and E.M.C. curve of peach dried peice with applying balanced weight method was specified. Peach dried peice sample with known 75% of prime relative moistures were brought into balanced condition and then under controlled stable condition with temperature of 20°C were preserved. After four months, in 75% ERH and or lower moulding did not appear, but, in samples maintained with 80% ERH after two weeks and with 90% ERH fast development of moulding was appeared, and finally the range of acceptable percentage of dried peice moisture between 17.5 to 21% was determined.