

Effect of Pretreatments and Drying Process Parameters on Quality Characteristics of Raisins

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The traditional sun-drying procedure is time consuming and the raisins are susceptible, during drying, to rain and other damage. The purpose of this work was to determine the effect of process parameters, which effect the quality characteristics of final product. This study was designed to assess the suitability of various treatments before grape drying and to determine the effect of air temperature and air velocity during drying process on quality characteristics of Raisins browning, acidity, On the basis of experimental data, were the curves of drying time and drying (shrinkage, and rehydration). rate of Grapes presented.