

Effect of temperature and relative humidity on quality characteristics of Pistachio nuts during storage

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An important aspect concerned with dehydrated foods is their stabilization to quality characteristics changes which could occur during storage. This study was undertaken to determine the effect of storage conditions on quality characteristics of Pistachio nuts.

Pistachio nuts were stored under different conditions of temperature (5, 15, 25 and 35°C) and relative humidity (11, 33, 65, and 85%).

Initial quality characteristics of the samples carried out before storage and these were measured at 15 days periods during storage time.

On the basis of experimental data were the curves of quality characteristics changes of Raisins during storage time and at different storage conditions presented.