

Title Preservation of apricot pieces using edible coatings or osmotic solutions and storage under low temperatures

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Abstract

Two methods for the preservation of apricot pieces of three cultivars ('Goldrich', 'Monique', 'Dulcinea') were investigated: i) edible coatings (caseinates-lauric acid, gluten-glycerol, CMC-stearic acid) and cold storage and ii) osmotic dehydration (glucose and rafilose solutions of 61.5%) and frozen storage. Treated samples were examined for their moisture loss, colour and texture-firmness.