

Studies on dehydration of plums

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Abstract

Romania is the second world and first European plum (*Prunus domestica*) producer country. Almost 80% of the plum crop is used in the distilling process, for the production of “țuica” (brandy) compared to the rest of Europe, where the highest percent is used for fresh fruit market and dehydration. Obtaining quality products, especially when it comes to color, taste and texture, has represented a priority in the experiments regarding plum dehydration. A number of 10 plum cultivars have been used. Physical and organoleptic properties of the fruit have been determined 3 days after harvesting. During the experiments, using halves or a whole fruit, effects of some independent variables in the drying process have been tracked, such as: the temperature of the drying air, the speed of the hot air, the dehydration time. The experiments have allowed obtaining some optimal recommended values for the parameters of the dehydration process, which ensure a minimal duration of the process itself and a reduced energetic consumption.