Title	Determination of changes in some characteristics of persimmon during dehydration at different temperatures
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Abstract

Persimmon fruits of Turkay variety having high tannin content with an astringent taste were sliced and dipped in water (control) and SO_2 solution prior to drying. Dehydration at 60, 75 and 90 °C were completed in 11, 8 and 5 h, respectively with a total solid content of about 85%. SO_2 content of dry samples decreased with increasing dehydration temperature. Dehydration at 60 °C resulted in less phenolic content than others. The *L*, *a* and hue values of the samples were measured but the visual variations between the samples was not quite clear. Non-sulphited samples dehydrated at 60 °C received the highest average score for the taste, astringency and color of samples.