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Introduction

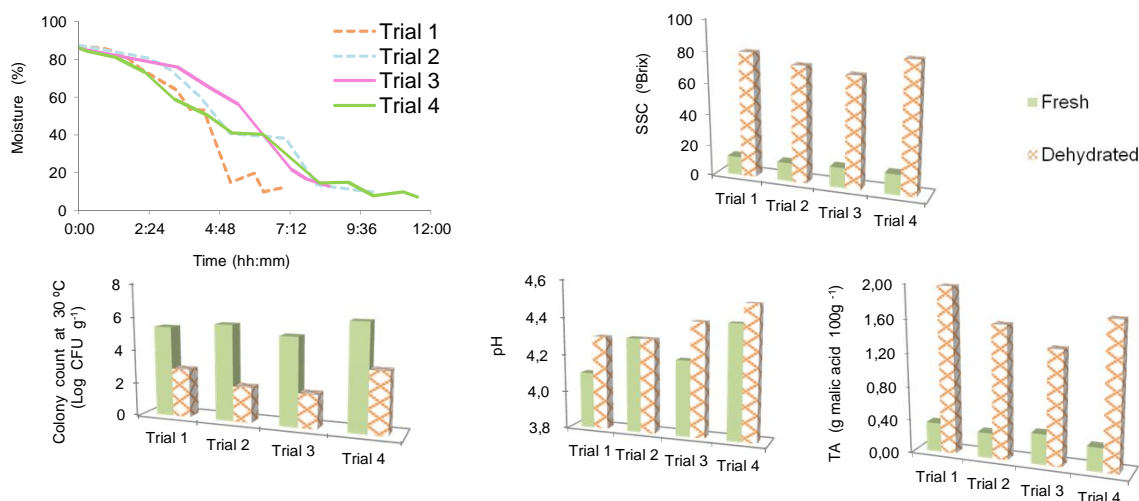
Preservation of fruits through sun drying techniques is practiced in Cova da Beira, as a homemade process without quality and safety control.
The aim of this work was to prepare quality dehydrated products based on a convective drying process with low cost.

Material and Methods

- 'Baby Gold' peaches (*Prunus persica*) – orchard in Cova da Beira region, that has a Protected Geographical Indication
- Drying process conditions: forced convection air velocity of 1.25 to 1.50 m s⁻¹, air temperature between 45 and 75°C and drying time between 7 to 11 hours
- Fruit moisture was monitorized during the process
- pH, titratable acidity (TA), soluble solids content (SSC) and colony count at 30°C were analyzed



Results



Conclusions

Dehydrated peach was similar to homemade products.
Final moisture was below 12% in the 4 trials, without significant differences of SSC and TA .
No deleterious effect occurred on peach colony count, since a slight decrease was registered between fresh and dehydrated fruit.

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