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Mass exchange during osmotic dehydration of sapota

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ABSTRACT : In osmotic dehydration, the sapota samples were dried by immersing in a sugar syrup solution in three sugar concentrations 30, 40 and 50 °Brix at three syrup temperatures 30, 40 and 50°C. In the process, exchange of various components as loss of water and sugar gain from and by the samples takes place. The water loss, sugar gain and mass reduction were found to be 13.54 to 30.25; 23.84 to 36.66 and 3.80 to 6.40 per cent in 30, 40, and 50 °Brix sugar solution at 30, 40, and 50°C.

KEY WORDS : Osmotic dehydration, Water loss, Mass reduction, Solid gain

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