



Effect of Drying Methods on Organoleptic Evaluation of Peach Cultivars during Storage

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Abstract : The three different cultivars of fresh peach viz. Shan-e-Punjab, Flordasun, Early Grande, were dried by different drying methods viz. sun drying, solar drying, oven drying and osmo air drying. Sensory evaluation of dehydrated peach slices revealed that Early Grand (Osmo air drying) recorded highest scores for colour (8.18), taste (7.81), texture (7.70) and overall acceptability (7.85). The highest score for flavour (7.79) was recorded in Shan-e-Punjab (Osmo air drying). The oven drying method showed better acceptability as compared to solar and sun drying methods. Early Grande, Flordasun, Shan-e-Punjab, cultivars of peach can be suitably used for preparation of dehydrated peach product using osmo air drying and oven drying methods. The osmo dehydrated peach can be kept for more than 135 days without affecting the quality attributes.

Key Words: Organoleptic evaluation, Osmo air drying, Oven drying, Solar drying, Sun drying
