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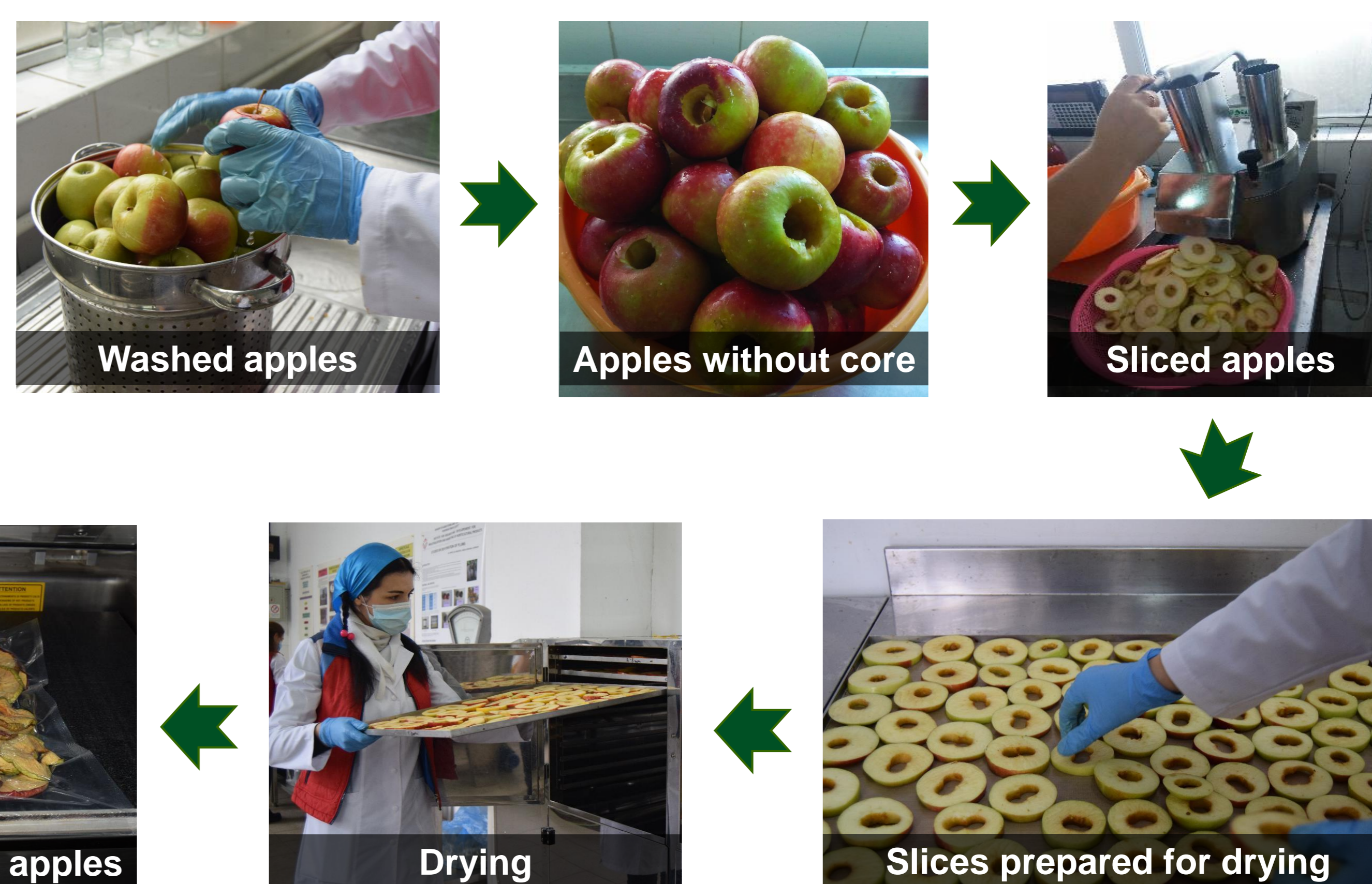
Keywords: acceptance, color, organic apples, slices, taste.

INTRODUCTION

- Apples (*Malus domestica* Mill.) are considered the most consumed fruits in world (Jaeger et al., 2018) due to rich content in vitamins, minerals, and antioxidant compounds (Bezdadea-Cătuneanu et al., 2019), for their taste and accessibility.
- Lately, organic apples are preferred and generally considered to be more healthier and safer than conventional ones, and for this reason consumers are more orientated to them (Zhu et al., 2018). The size, colour, flavour, texture, and the lack of defects are important indicators and mainly determine consumers general impression of minimally processed organic apples.
- The aim of this study is to establish which drying technology of organic apples is easy accepted by consumers and how they characterize the final product.

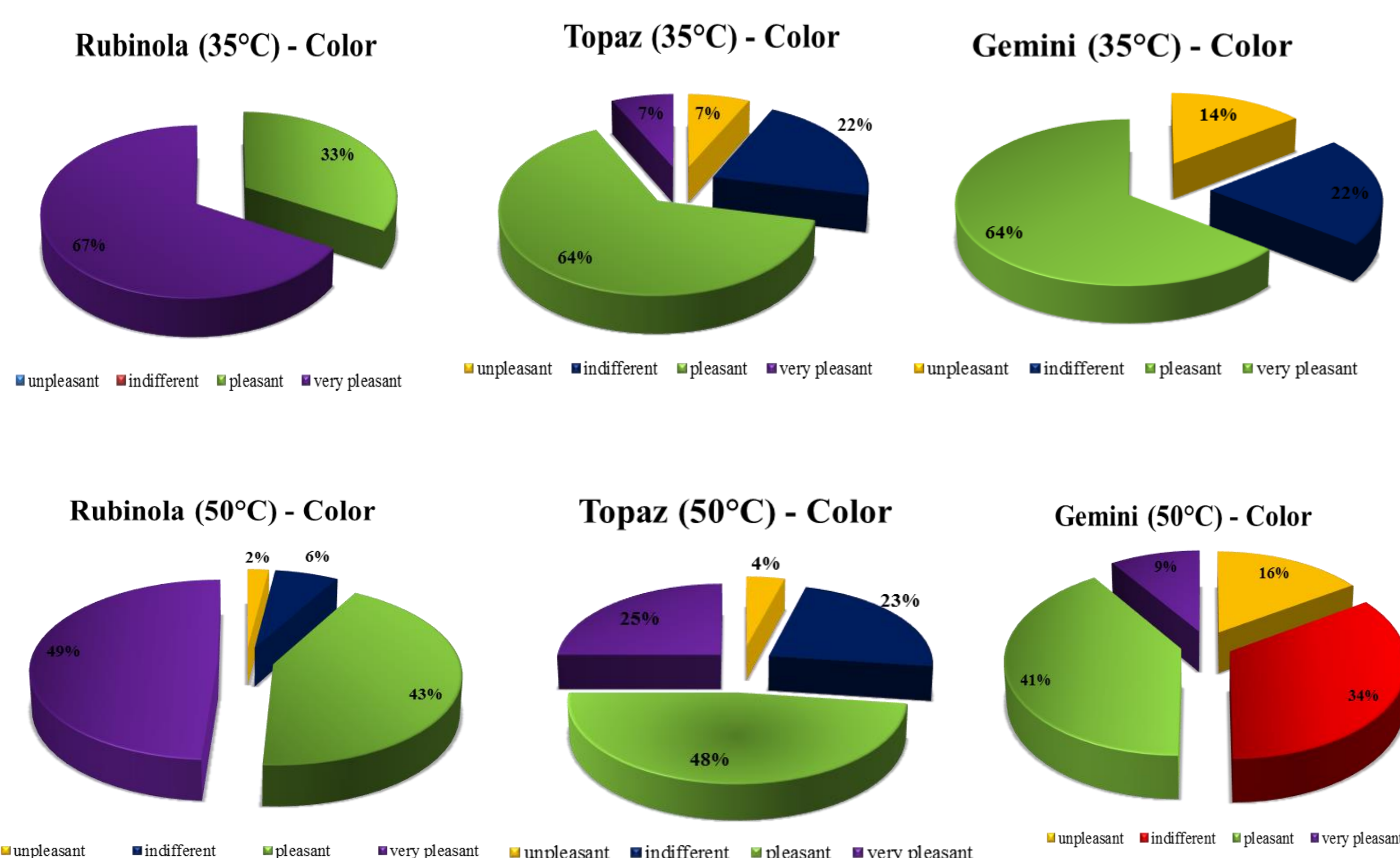
MATERIALS AND METHODS

- ‘Rubinola’, ‘Topaz’ and ‘Gemini’ were minimally processed and dehydrated at two different temperatures (35°C and 50°C)
- Consumer general impression was based on questionnaires with 4 questions about sensorial indicators
- Consumers general impression was determined in two tasting sessions within two scientific events.

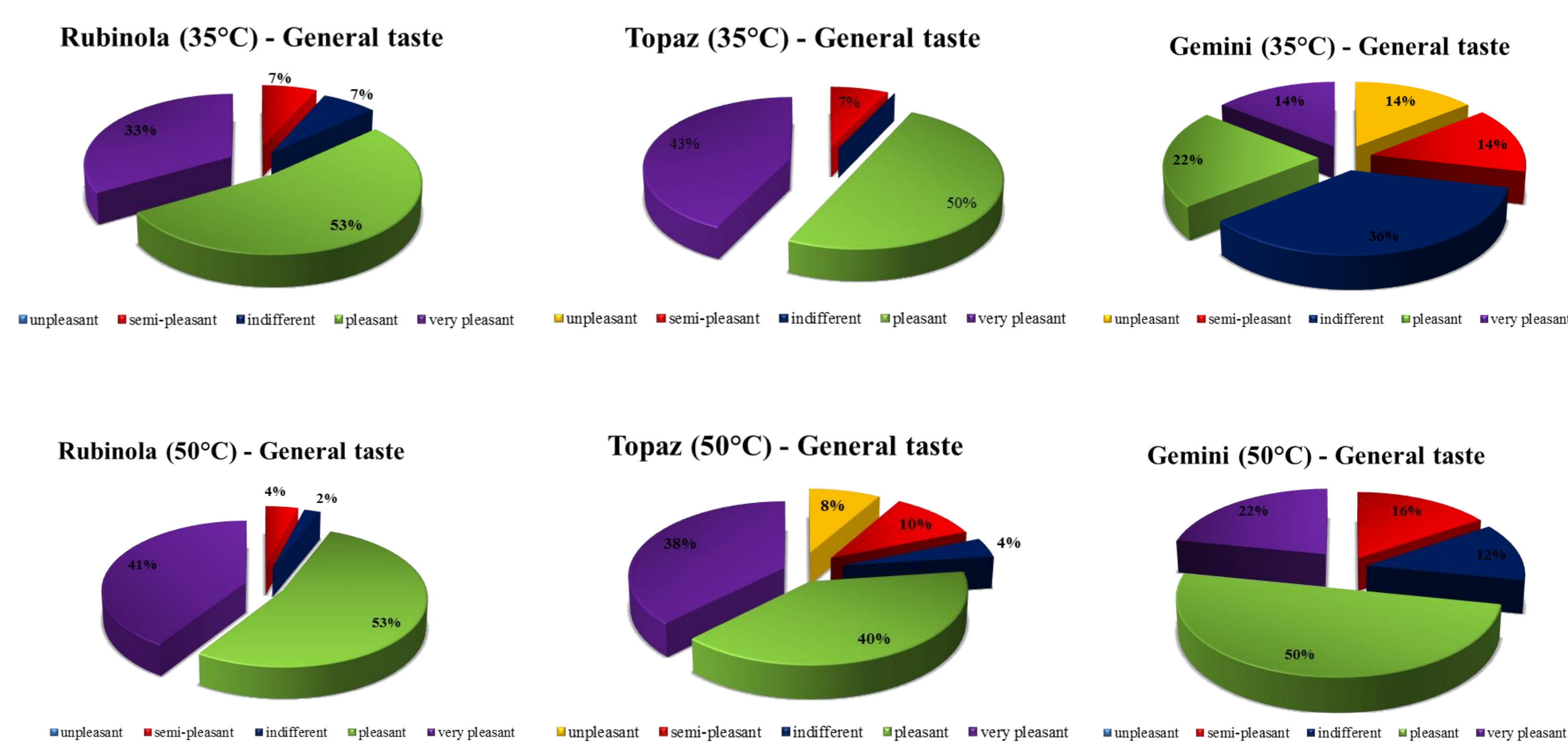


RESULTS AND DISCUSSIONS

COLOR



GENERAL TASTE



CONCLUSIONS

- apples were evaluated by consumers with ages between 22 and 66 years old
- the “color” was evaluated as pleasant for the ‘Topaz’ and ‘Gemini’ varieties, and very pleasant for ‘Rubinola’ variety
- taste was evaluated as “pleasant” and “very pleasant” by 72% of consumers for ‘Gemini’ apples dehydrated at 50°C, in comparison with 36% for ‘Gemini’ apples dehydrated at 35°C.
- general impression was oriented towards minimally processed organic apples dehydrated at 50°C.

ACKNOWLEDGEMENTS

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