

FACTORS EFFECT SENSORY PROPERTIES OF APRICOT

Nguyen Ba Thanh

Institute of Biotechnology and Food Technology, Industrial University of Ho Chi Minh City, Ho Chi Minh 700000, Vietnam

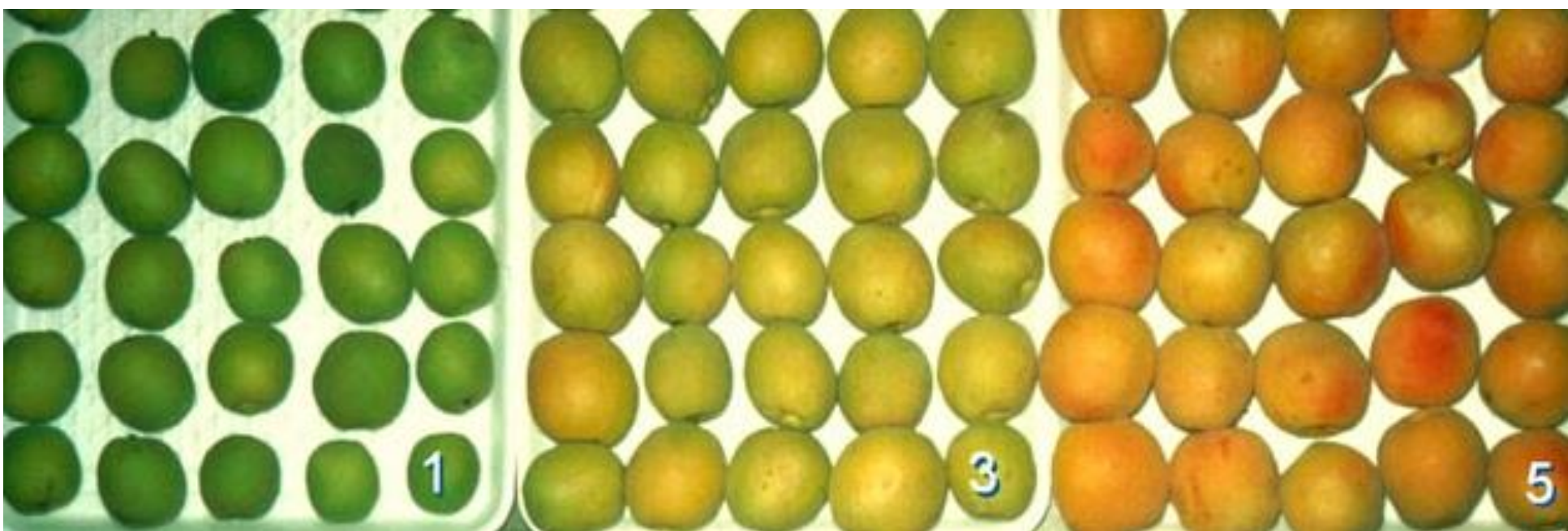


OBJECTIVE

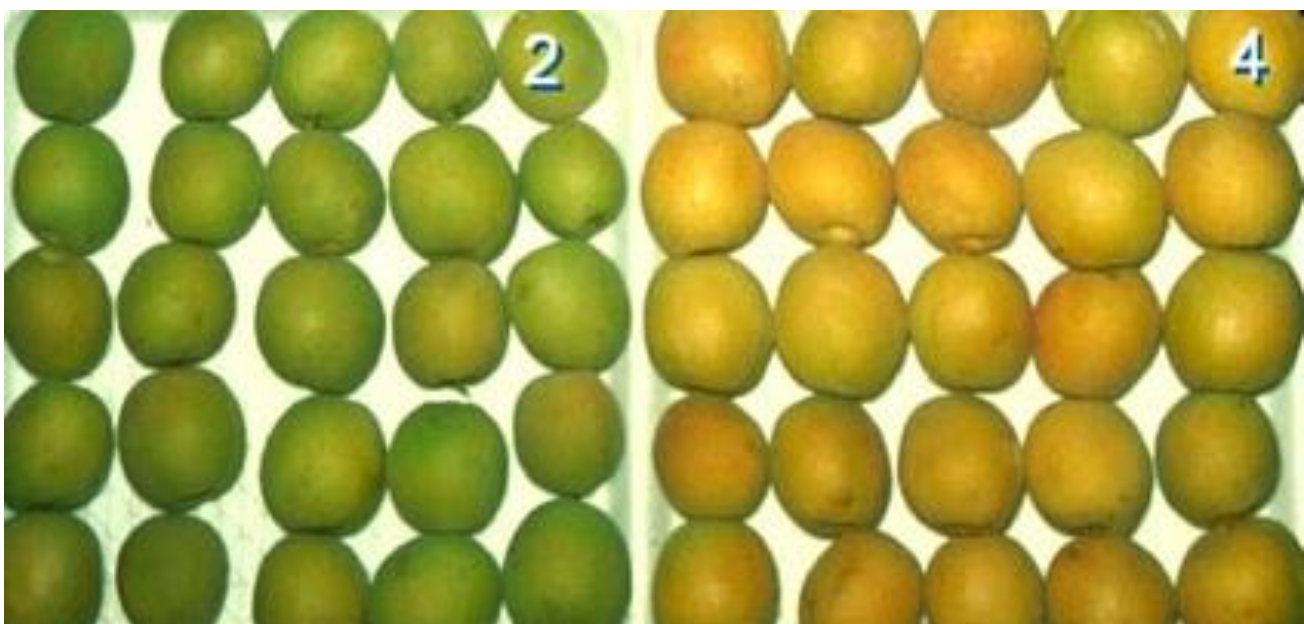
Providing an overview of major factors affect the organoleptic of apricot are cultivar, maturity, conditions during transportation and storage



Each cutivar has specific flavor, aroma



The maturity stages of apricot significantly affect its sensory properties, including sweetness, acidity, aroma, texture, and overall acceptability



No fruit flavor, aroma
Texture: firm

Flavor, aroma profile changes



Fruity, floral esters
Texture: soft



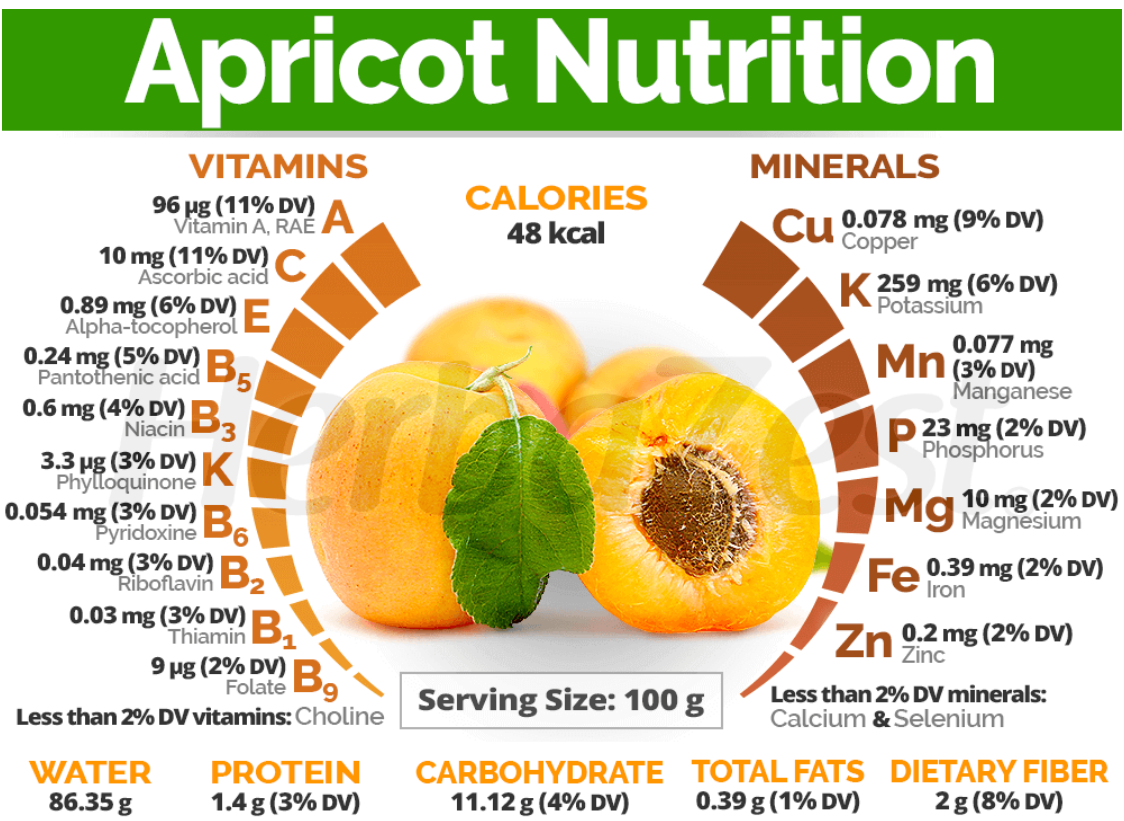
Without treatment

Quality loss



Treatment

Quality maintanance



The factors effect the quality, sensory attributes of fruit during storage are maturity stages, mechanical injuries, sanitizing, treatments, temperature and relative humidity during transportation and storage.