FACTORS EFFECT SENSORY PROPERTIES OF APRICOT

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OBJECTIVE

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



WEEK

WEEK

JUNE

23

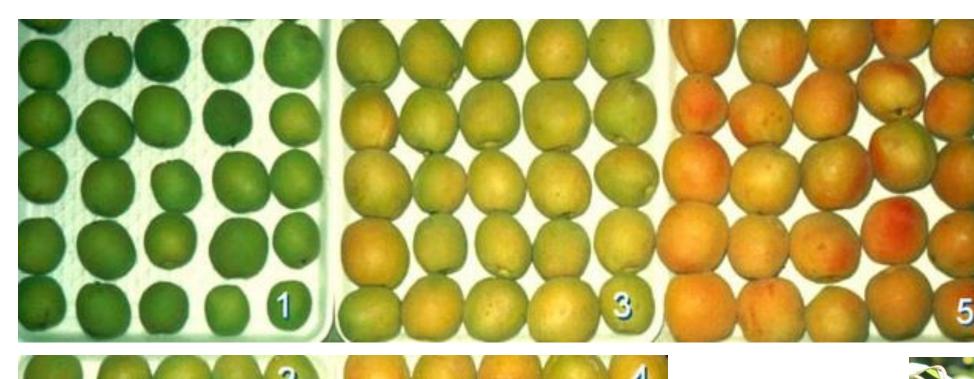
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Each cutivar has specific flavor, aroma



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





Flavor, aroma profile changes



Fruity, floral esters
Texture: soft

No fruit flavor, aroma Texture: firm



Without treatment
Quality loss



Treatment
Quality maintanance



Apricot Nutrition MINERALS VITAMINS CALORIES 96 μg (11% DV) Vitamin A, RAE Cu 0.078 mg (9% DV) 48 kcal 10 mg (11% DV) **259** mg (6% DV) 0.89 mg (6% DV) Mn (3% DV) 0.24 mg (5% DV) 0.6 mg (4% DV) Niacin P 23 mg (2% DV) Phosphorus Mg 10 mg (2% DV)
Magnesium 0.054 mg (3% DV) 0.04 mg (3% DV) Fe 0.39 mg (2% DV) 0.03 mg (3% DV) Thiamin Zn 0.2 mg (2% DV) 9 μg (2% DV) Folate Less than 2% DV minerals: Serving Size: 100 g CARBOHYDRATE TOTAL FATS DIETARY FIBER

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.

11.12 g (4% DV) 0.39 g (1% DV)

2 g (8% DV)

1.4 g (3% DV)

86.35 g