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Effect of drying methods and pretreatments on dehydration and rehydration characteristics of osmo-dried papaya slices

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■ **ABSTRACT :** Papaya slices were treated with different pre-treatments namely control, T_1 = Control, T_2 = Potassium metabisulphate, T_3 = Sodium bisulphate and T_4 = Blanching at 95°C for 4 minute. The treated sample were osmosed in syrup solution of 55 °Brix and 65 °Brix for period of 180 minutes, than wiped and dried in tray dryer and hot air oven dryer at 60°C. It was revealed from the results that, drying of papaya slices in a hot air oven dryer takes only 600 minutes for drying from an initial weight of sample to final weight of sample. The rehydration ratio was recorded of 65 °Brix that 4.95, 2.61, 3.05 and 2.89 for T_1, T_2, T_3 and T_4 samples after 90 days. Drying of papaya slices in a Tray dryer takes only 660 minutes. The dehydration ratio was recorded of 65 °Brix that 8.40, 3.52, 4.13 and 3.10 for T_1, T_2, T_3 and T_4 samples.

■ **KEY WORDS :** Dehydration ratio, Rehydration ratio, Co-efficient, Osmo-dried papaya slice

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