

RESEARCH PAPER

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## Study of onion dehydration

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### SUMMARY :

Dehydration of onion is prime important processing operation. The matured white onions with uniform size were selected for experiment. Onion rings were used for dehydration. Effect of various temperatures (60°C, 70°C and 80°C) on the onion rings were observed for moisture loss at 30 minute interval until the moisture content of the sample reached to 4 % (wb). Various drying characteristics, dehydration ratio of onion rings were studied for desired temperatures. The onion rings dehydrated at 60°C temperature had more overall acceptability (6.54) as compared to others and onion rings rehydrated at 60°C temperature had maximum overall acceptability (5.87).

**KEY WORDS :** Onion, Dehydration, Drying characteristics, Sensory evaluation, Statistical analysis

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