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Hedonic score card

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ABBREVIATIONS

1	O.D.	Osmotic dehydration
2	DPPH	2, 2-diphenyl-1-picrylhydrazyl
3	SS ratio	Fruit: Syrup ratio
4	WL	Water loss
5	SG	Solid gain
6	WR	Weight reduction
7	m_i	Initial weight
8	m_f	final weight
9	y_i	Initial mass fraction of total solids (g total solids/g sample)
10	y_f	Final mass fraction of total solids (g total solids/g sample)
11	x_i	Initial mass fraction of water (g water/g sample)
12	x_f	Final mass fraction of water (g water/g sample)
13	M_r	Moisture ratio
14	S_r	Solute ratio
15	m_t, m_0 and m_∞	Moisture concentrations at initial conditions, at equilibrium, and at any time (g water/g sample)
16	s_t, s_0 and s_∞	Solute concentrations at initial conditions, at equilibrium, and at any time (g total solids/g sample)
17	D_e and D_{es}	Effective diffusivities of water and solute (m^2/s)
18	α	ratio of volume of solution to that of fruit
19	q_n	Constant
20	l	Characteristic length
21	a_w	Water activity

22	D_t, D_T, D_{sc} and D_{ss}	Independent model terms for time, temperature, solute concentration and fruit: solute ratio respectively
23	F_{ow} and F_{os}	Fourier number of water and solid diffusion
24	D_0	diffusion when the temperature goes to infinity (m^2/s)
25	E_a	activation energy for diffusion(Joule/ mole)
26	T	Temperature (Kelvin)