

Ramos, I. N., Gkatzoni, S., & Silva, C. L. M. (2022). *Influence of processing temperature on quality and drying kinetics of a mixed fruit leather*. Abstract from 21st World Congress of Food Science & Technology, Singapore.

A mixed fruit leather was developed with no chemical additives using five basic ingredients: pears, bananas, strawberries, honey, and lemon. The fruit puree was subjected to convective air drying at 60 °C, 70 °C, and 80 °C and then packaged with a reversible metallized polypropylene foil and stored at 25 °C for seven weeks. Different drying models were adjusted to the experimental data, with the Page model presenting the best fit. The obtained product was evaluated for nutritional and physical parameters. The values of phenolic compounds, water activity and water content were stable within the storage period, and the tested drying temperatures showed no impact. However, colour darkening occurred after the first month of storage. Regarding texture, adhesiveness did not seem to have a clear pattern over storage. The higher values of hardness and chewiness obtained at 60 °C in comparison to 80 °C are probably associated with the slightly lower water activity of the batches produced at 60 °C. This natural fruit leather that combines the benefits of different fruits can be an option for the increasing consumers' demand for healthier and more natural snacks.