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High-humidity hot air impingement blanching (HHAIB) enhances drying quality of apricots by inactivating the enzymes, reducing drying time and altering cellular structure

Li-Zhen Deng, Zhongli Pan, A.S. Mujumdar, Jin-Hong Zhao, Zhi-An Zheng, Zhen-Jiang Gao, Hong-Wei Xiao

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4	Li-Zhen Deng ^a , Zhongli Pan ^b , A.S. Mujumdar ^c , Jin-Hong Zhao ^d ,
5	Zhi-An Zheng ^a , Zhen-Jiang Gao ^a , Hong-Wei Xiao ^{a,*}
6	
7	^a College of Engineering, China Agricultural University, P.O. Box 194, 17 Qinghua Donglu, Beijing, 100083, China;
8	^b Department of Biological and Agricultural Engineering, University of California, One Shields Avenue, Davis, CA 95616, USA
9	^c Department of Bioresource Engineering, MacDonald College, McGill University, Ste. Anne de Bellevue, Quebec, Canada;
10	^d Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Beijing 100193, China
11	
12	* Corresponding authors. Tel/Fax.: +86 10 62736900; Fax: +86 10 62736978.
13	E-mail address: <u>xhwcaugxy@163.com</u> (H.W. Xiao)
14	https://www.researchgate.net/profile/Hong_Wei_Xiao5
15	

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