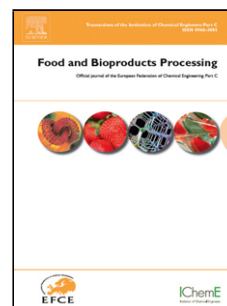


## Accepted Manuscript

Title: Kinetic study of the effect of the osmotic dehydration pre-treatment with alternative osmotic solutes to the shelf life of frozen strawberry

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PII: S0960-3085(16)30038-4  
DOI: <http://dx.doi.org/doi:10.1016/j.fbp.2016.05.006>  
Reference: FBP 718

To appear in: *Food and Bioprocess Technology*

Received date: 17-4-2015  
Revised date: 22-4-2016  
Accepted date: 17-5-2016

Please cite this article as: Dermesonlouoglou, E.K., Giannakourou, M., Taoukis, P.S., Kinetic study of the effect of the osmotic dehydration pre-treatment with alternative osmotic solutes to the shelf life of frozen strawberry, *Food and Bioprocess Technology* (2016), <http://dx.doi.org/10.1016/j.fbp.2016.05.006>

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**HIGHLIGHTS**

- Osmotic dehydration as a prefreezing treatment improved frozen strawberry quality.
- Alternative osmotic solutes (carbohydrates) were used.
- Frozen strawberry quality (vitamin, color, texture, driploss, sensory) was studied.
- Vitamin C loss and colour change of frozen strawberry were mathematically modelled.
- Developed models can be used for the prediction of quality and shelf life.

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