

# Accepted Manuscript

Moisture absorption kinetics of FruitPad for packaging of fresh strawberry

Graziele G. Bovi, Oluwafemi J. Caleb, Eylin Klaus, Filip Tintchev, Cornelia Rauh,  
Pramod V. Mahajan



PII: S0260-8774(17)30443-0

DOI: [10.1016/j.jfoodeng.2017.10.012](https://doi.org/10.1016/j.jfoodeng.2017.10.012)

Reference: JFOE 9045

To appear in: *Journal of Food Engineering*

Please cite this article as: Graziele G. Bovi, Oluwafemi J. Caleb, Eylin Klaus, Filip Tintchev, Cornelia Rauh, Pramod V. Mahajan, Moisture Absorption Kinetics of FruitPad for Packaging of Fresh Strawberry, *Journal of Food Engineering* (2017), doi: 10.1016/j.jfoodeng.2017.10.012

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**Highlights:**

- Moisture content model of FruitPad with varying fructose concentration is proposed
- Incorporation of fructose in FruitPad increased moisture absorption capacity
- Weibull and Flory-Huggins models adequately described moisture absorption kinetics
- Strawberries packaged with FruitPad had less than 0.92 % weight loss

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