

Prune Industry Research - Annual Progress Report

December 13, 1977

Principal Investigator Martin W. Miller Department Food Science and Technol.

Project Title Prune Processing

- Objectives:
1. Determine tunnel efficiency and means of conserving energy
 2. Determine acceptability and yields of prune juices made from prunes of various screen sizes and growing areas.

Results and conclusions obtained during past year:

1. A. Results of 1976 summarized Prune Day 1977 and in a Sunsweet Standard article, March 1977 (pp 4-6). Confirmation of recommendations during 1977 season. Additionally, studies to increase drying rates by treatment of the skin were initiated. Studies on deposition of fuel combustion products were continued.
2. Attached tables summarize a) findings of consumer taste panel as to preferences for juices made from prunes of 23, 24 and 26 screen sizes as compared to a commercially produced juice and prunes at b) the theoretical yields of 19° Brix juice (gallons)/Ton of prunes at 15% moisture content from 23, 24 26 and 28 screen-sized prunes.

Current status of project and work planned for next year:

1. Dehydration studies to be completed and report to be written for publication.
2. Report on prune juice to be written and submitted to the CPAB.
3. Addition investigations on manner of drying and means of accelerating drying rate will be continued.