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COST 90

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(Labuza et al., 1985)

(FAO, 2007)

(Myhara et al., 1998)

(Alhamdan & Hassan, 1999)

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(Kechaou & Maalej, 2000)

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(Belarbi et al.,2000)

(Nabill et al., 2005)

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COST

(Spiess & Wolf.,1983)

90

(Ballagha et al. 2008)

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(Zarabi,1999)

(Gholami & Minaei,

. 2006)

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(Tsami et

.al.,1990; Spiess & Wolf. 1983)

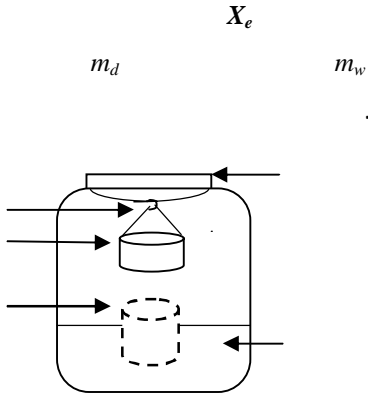
(Kechaou & Maalej, 2000)

COST 90

(Labuza et al., 1986)

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$$X_e = \frac{m_w - m_d}{m_d} \times 100 \quad (\text{ \%d.b})$$



(Tvakolipour, 2001;

. Gholami & Minaee.,2006)

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Excel 2007 SPSS 16

R^2

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$$\frac{d(\ln a_w)}{d(1/T)} = - \frac{Eb}{R}$$

= R

= Eb

$1/T$

$\ln a_w$

(Saravacos et al., 1986; Nabill et al. 2005; Bellagha

.et al. 2008)

$-Eb/R$

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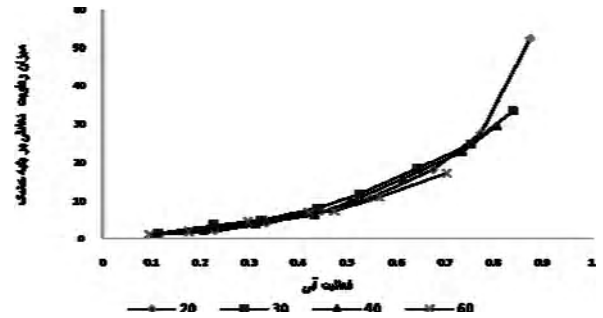
(Alhamdan & Hassan., 1999; Saravacos, et al., 1986)

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(Bellaga et al.,2008)

(Belarbi, et al., 2000; Nabill et al., 2005)

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R^2

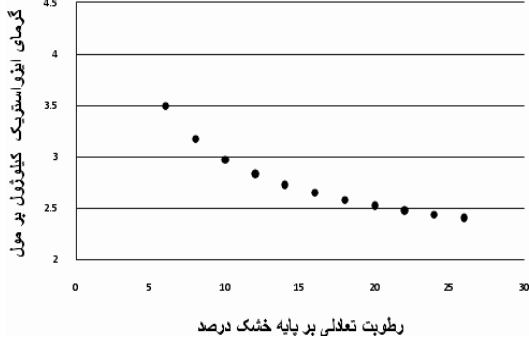
χ^2 RMSE

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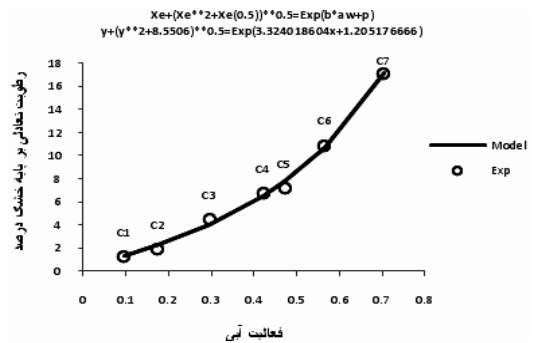
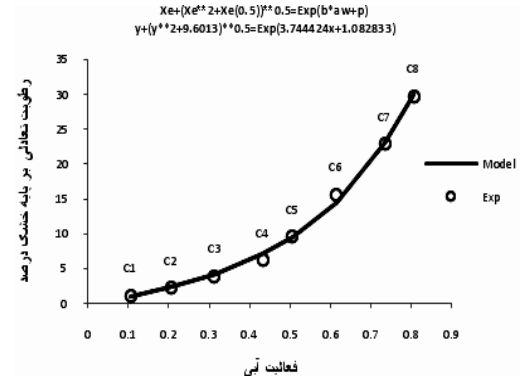
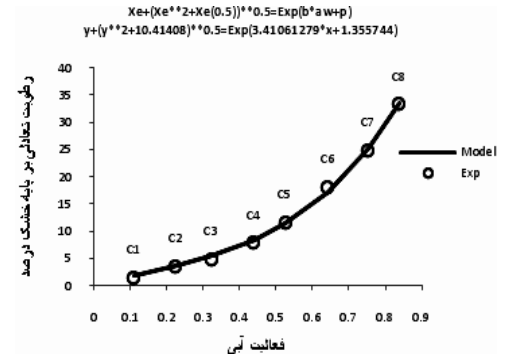
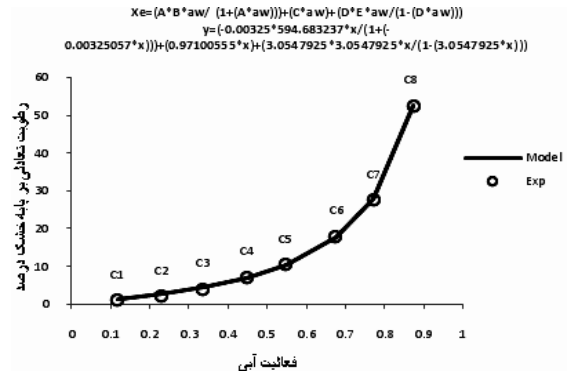
χ^2	RMSE	P%	R^2	X_m or E	K	C	B or b	A or p	(°C)
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(Bellagha et al.,2008)

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COST-90



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