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(L*, a*, b*)

a* L*

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b*

(Barrevel, 1993)

(*Phoenix dactylifera*)

(Palmaceae)

(Barrevel, 1993)

(Aberoumand, 2005)

(Ismail et al., 2008)

(Barrevel, 1993)

simach.de@gmail.com :

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www.SID.ir

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(Ismail et al., 2008)

(A590IS Canon)

(Photoshop)

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b* a* L*

°C

(Ismail et al., 2008)

(Yam&Papadakis, 2004)

(Ashmawi, 1995)

(Rahman &

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.Al-Farsi, 2005; Montero-Calderon et al., 2008)

(Yan et al., 2008)

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(Nourian et al., 2003)

(Excel)

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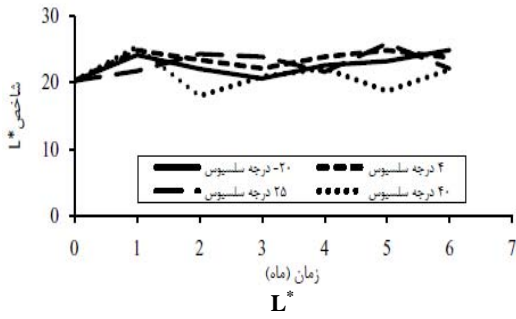
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1. Texture Profile Analysis
 2. Hardness
 3. Adhesiveness
 4. Cohesiveness
 5. Springiness
 6. Gumminess
 7. Chewiness

HENKOVAC



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 (b^* a^* L^*)

L^*

a^*

()

L^*

L^*

L^*

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()

a^*

L^*

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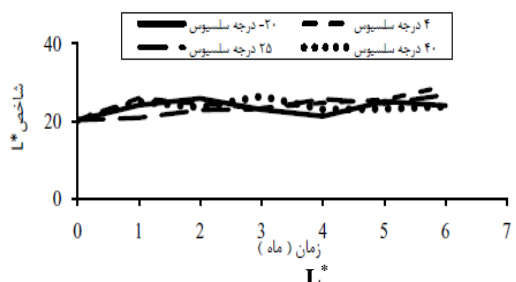
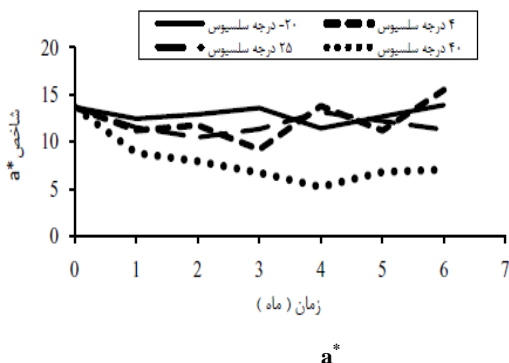
a^*

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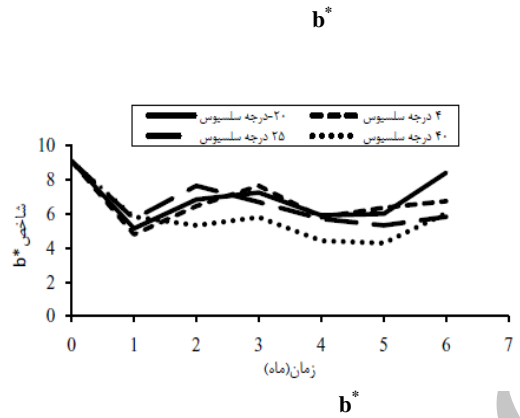
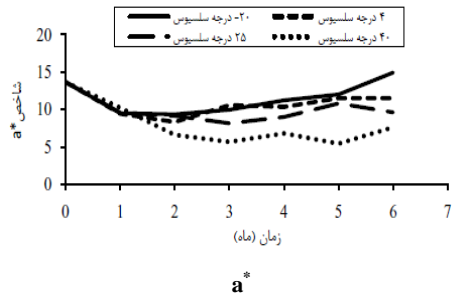
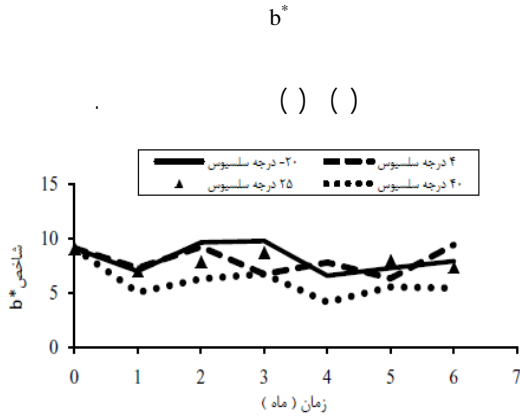
L^*

(2006) Baloch et al.

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b*

b*

b*

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() (b* a* L*)

	*	*	b*	*	a*	*	L*	*	(° C)
/	bc	/	b	/	a	/	a	/	bc
/	c	/	b	/	a	/	b	/	a
/	b	/	b	/	a	/	c	/	b
/	a	/	a	/	b	/	d	/	c

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(b* a* L*)

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	*	*	b*	*	a*	*	L*	*	()
/	e	/	e	/	a	/	a	/	d
/	e	/	e	/	d	/	c	/	bc
/	de	/	d	/	b	/	d	/	c
/	cd	/	c	/	b	/	d	/	c
/	b	/	b	/	bc	/	c	/	bc
/	bc	/	b	/	cd	/	c	/	ab
/	a	/	a	/	b	/	b	/	a

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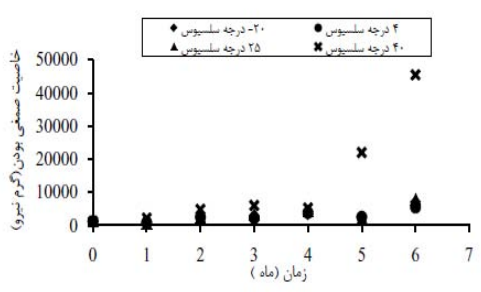
(b* a* L*)

	*		*	b*	*	a*	*	L*	*
/	a	/	a	/	b	/	b	/	b
/	a	/	a	/	a	/	a	/	a

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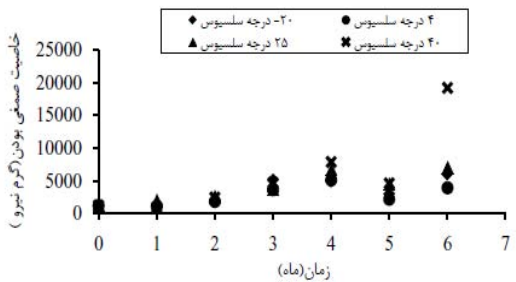
() (b* a* L*)

			b^*			a^*			L^*		
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/	×	**	/	×	**	/	**	/	**	/	**
/	×	**	/	×	**	/	**	/	**	/	**
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/	×	**	/	×	**	/	**	/	**	/	*
/	×	**	/	×	**	/	**	/	**	/	**
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(Ahmed &

Ramaswamy, 2006)

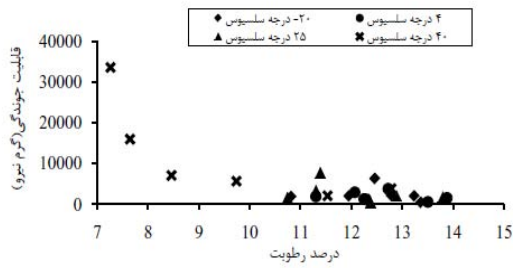


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(Montero-Calderon et al., 2008)



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 (Myhara et al., 2000)
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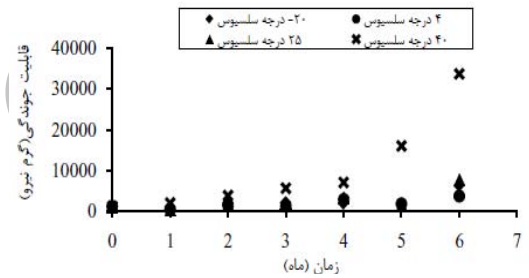
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(L*, a*, b*)

b* a* L*

a* L*

b*



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(Rahman&Al-Farsi, 2005)

(Ismail et al.,

2008)

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 (Ismail et al.,

2008)

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