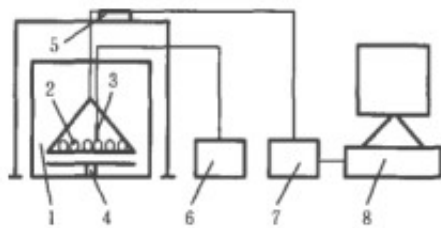


Effect of Drying Method on Edible Jujube Edible and Nutritional Quality

Abstract: The edible and nutritional quality of fresh dried jujubes by [microwave drying equipment](#), microwave vacuum expansion, vacuum freeze drying and medium-short wave infrared drying were analyzed to determine the effect of drying methods on the nutritional characteristics of fresh jujube.



The results showed that the dry processing significantly increased the total sugar and reducing sugar content of fresh jujube (P