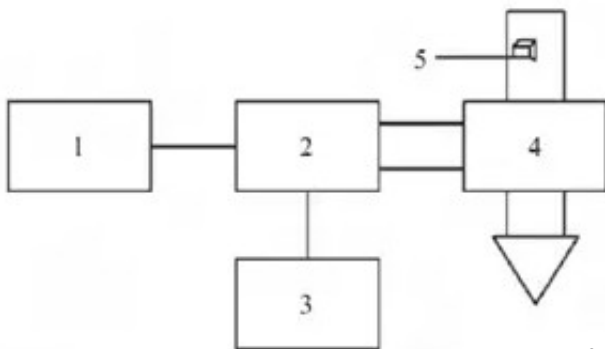


# Effect of Different Drying Methods on Mutton Dry and Its Research

Abstract The mutton dried by constant temperature drying, frying and drying and [microwave drying equipment](#), by measuring its pH, water activity, tenderness and chromatic aberration, and using high performance liquid phase to check the biotin species of mutton dried after three drying methods. And content, compare the effects of three drying methods on the quality of mutton dry.



The results showed that the water activity after constant temperature drying was significantly lower than the other two groups (p