

### WP 3.3 DRIED FRUIT

Leader	<b>INRA-Genial</b> (Institut National de la Recherche Agronomique)-France)-France. Catherine Bonazzi
Other participants	<b>RIPF</b> ( Research Institute of Pomology and Floriculture)-Poland; <b>TU Lodz</b> (Technical University of Lodz)- Poland; <b>WUR-LEI</b> (Wageningen UR-Agricultural Economic Research Institute)-Netherlands; <b>Celiko</b> (Celiko Sp. Zo.o)-Poland; <b>ESA</b> (Association Groupe ESA)-France
<b>OBJECTIVES</b>	
<ol style="list-style-type: none"><li>1. Development of a fruit based dried product, characterised by a high content of biologically active compounds, which may be offered as ready-to-eat dry snacks or used as food ingredients</li><li>2. Production of tasty dried fruits of high nutritional quality by optimized combined processes</li><li>3. Optimisation of quality of osmo-dehydrated dried fruit products</li></ol>	
<b>TASKS</b>	
<p>Task 3.3.1 Optimization of processing of fruits by osmotic dehydration combined with drying or freeze drying</p> <p>Task 3.3.2. Evaluation of quality of investigated products in relation to raw material, processing and shelf-life conditions</p> <p>Task 3.3.3. Design of new fruit based products and/or products enriched with dried fruit</p> <p>Task 3.3.4. Evaluation of consumers' response on novel products promoted as healthy snacks</p>	