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/

(L\*, a\*, b\*)

a\* L\*

b\*

( )

(Barrevel, 1993)

(*Phoenix dactylifera*)

(Palmaceae)

(Barrevel, 1993)

(Aberoumand, 2005)

(Ismail et al., 2008)

(Barrevel, 1993)

, ( )

.(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)

SPSS 16

t student

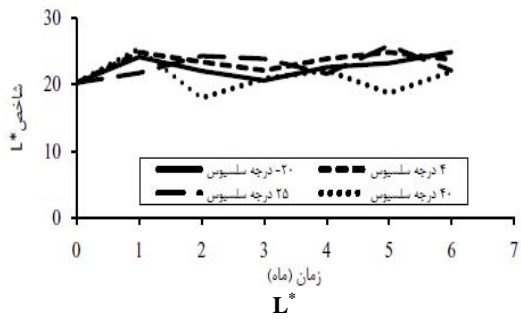
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1. Texture Profile Analysis
  2. Hardness
  3. Adhesiveness
  4. Cohesiveness
  5. Springiness
  6. Gumminess
  7. Chewiness

HENKOVAC



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(  $b^*$   $a^*$   $L^*$  )

$L^*$

$a^*$

( )

)

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$L^*$

$a^*$

$L^*$

( )

$a^*$

$L^*$

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( ) ( )

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( )

$a^*$

$L^*$

( ) ( )

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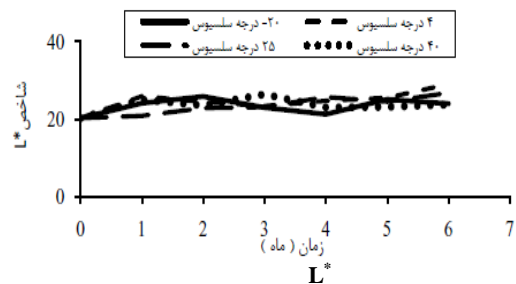
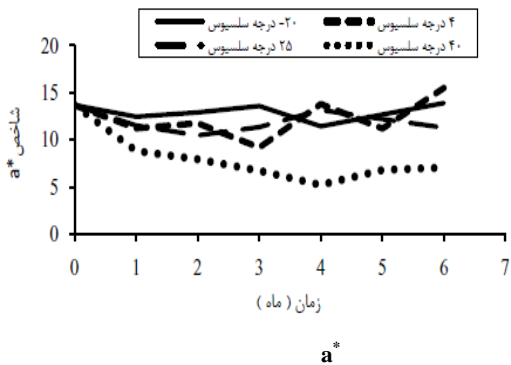
$a^*$

( )

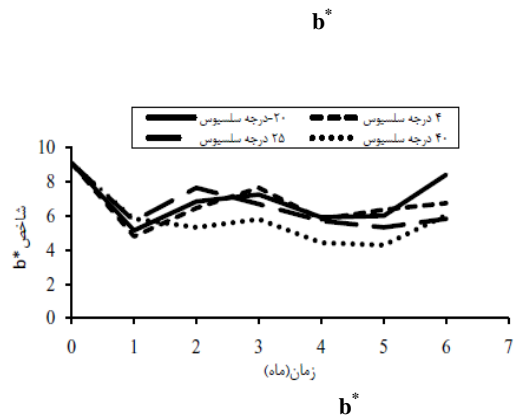
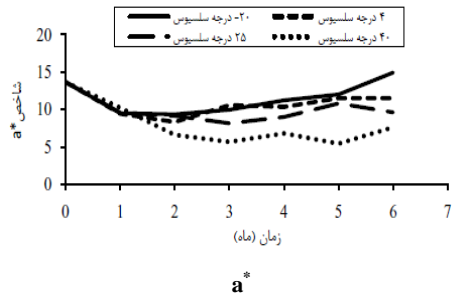
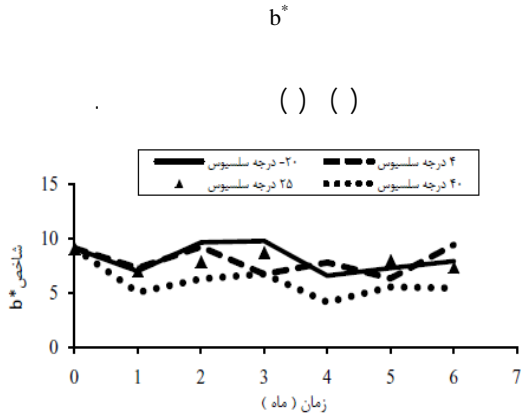
$L^*$

(2006) Baloch et al.

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b\*

b\*

b\*

( )

( )

( )

( ) ( ) ( ) (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\*)

	*	*	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

\*

T-student )

(b\* a\* L\*)

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

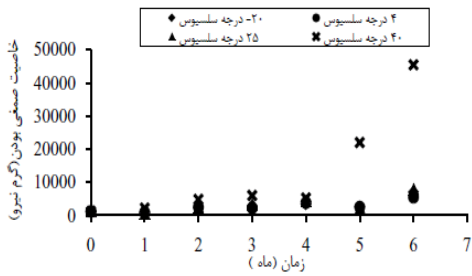
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( ) (b\* a\* L\*)

			<i>b*</i>		<i>a*</i>		<i>L*</i>		
/	×	**	/	×	**	/	**	/	**
/	×	**	/	×	**	/	**	/	**
/	×	**	/	×	**	/	**	/	**
/	×	**	/	×	**	/	**	/	**
/	×	**	/	×	**	/	*	/	**
/	×	**	/	×	**	/	**	/	*
/	×	**	/	×	**	/	**	/	**
	/			/			/		/

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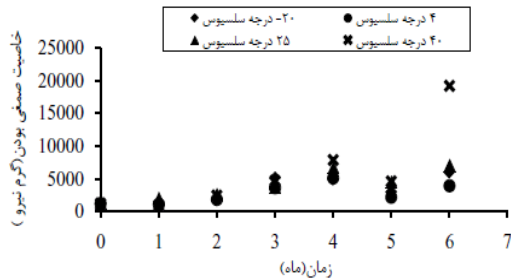
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(Ahmed & )

Ramaswamy, 2006)

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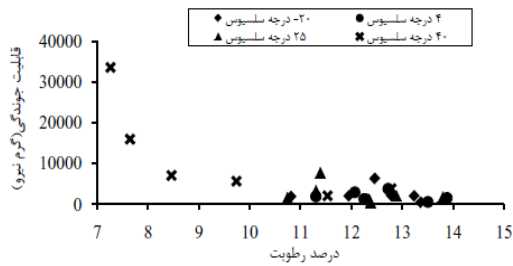
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(Montero-Calderon et al., 2008)



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 ( ) ( )  
 (Myhara et al., 2000)  
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( )

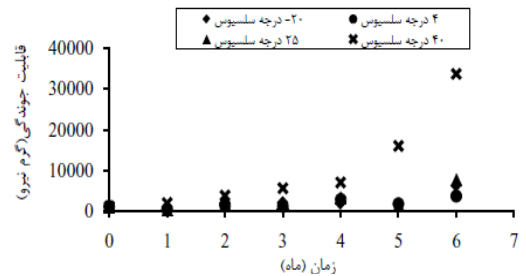
( )

(  $L^*$ ,  $a^*$ ,  $b^*$  )

$b^*$   $a^*$   $L^*$

$a^*$   $L^*$

$b^*$



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(Rahman&Al-Farsi, 2005)

(Ismail et al.,

2008)

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(Ismail et al.,

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2008)

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