**WP 3.3 DRIED FRUIT**

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**OBJECTIVES**

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

2. Production of tasty dried fruits of high nutritional quality by optimized combined processes

3. Optimisation of quality of osmo-dehydrated dried fruit products

**TASKS**

Task 3.3.1 Optimization of processing of fruits by osmotic dehydration combined with drying or freeze drying

Task 3.3.2. Evaluation of quality of investigated products in relation to raw material, processing and shelf-life conditions

Task 3.3.3. Design of new fruit based products and/or products enriched with dried fruit

Task 3.3.4. Evaluation of consumers’ response on novel products promoted as healthy snacks