Ratchaneekorn Kitisirimongkol 2006: Development of Apricot Based Fruit Leather. Master of Science (Agro-Industrial Product Development), Major Field: Agro-Industrial Product Development, Department of Product Development. Thesis Advisor: Assistant Professor Anuvat Jangchud, Ph.D. 151 pages.
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The preliminary study on mixed fruit leather was conducted on apricot and four selected fruits. Each four types of fruit (Sriracha pineapple, Chok-a-nun mango, Tangerine and Pan-sri-tong guava) was mixed with salty apricot to develop for mixed fruit leathers. To making leather, the ingredients such as salty apricot, selected fruit, pectin, sugar and water were mixed and blended together until mixture was homogenous. The mixture subsequently poured into the tray and dried at 60 °C. Result showed that the mixed fruit leather from apricot and Pan-sri-tong guava was suitable for further development. The studied quality factors were guava type and maturity. Three guava types (Pan-sri-tong guava, Seedless guava and Red guava) and three guava period maturities (pre-ripe, ripe and over ripe) were investigated. Result from analysis of variance and preference mapping indicated that seedless guava at ripen period was suitable for further development. The apricot leather mixed with seedless guava was developed and its formulation consisted of apricot 13.33 %, seedless guava 26.67 %, sugar 26.67 %, pectin 0.75 % and water 32.58 %, respectively. Optimum process and drying curve study show that drying time at 18 hours was the most optimum time. The water activity, tensile force, lightness, redness, yellowness and ascorbic content of apricot leather mixed with guava were 0.41, 3.20 N, 40.36, 5.84, 12.36, 45.15 mg/100g, respectively. The microbiological quality was the total microbial count yeast and mold was less than 10 CFU/g. the product was considered sensory evaluation along with ascorbic degradation. Result showed that shelf-life of apricot leather mixed with seedless guava in aluminum foil could be kept at least 8 weeks at 35 °C. Acceptability test indicated that consumer accepted the product about 86.50 % and the overall liking was like moderately.

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