

APPENDIX



Appendix Figure 1 P2 persimmons vacuum-packed in Nylon-LDPE.

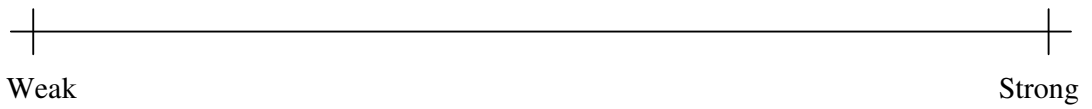
Panelist Code..... **Date**

Place a vertical line mark through the line scale to indicate the intensity of each attribute (the scale is from 0 to 150 mm).

Orange color



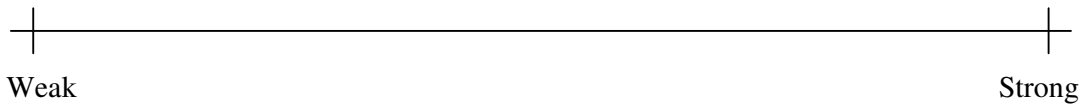
Sweet



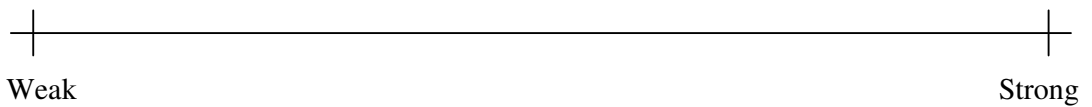
Bitter



Grassy odor



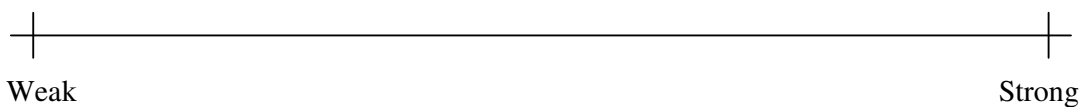
Grassy flavor



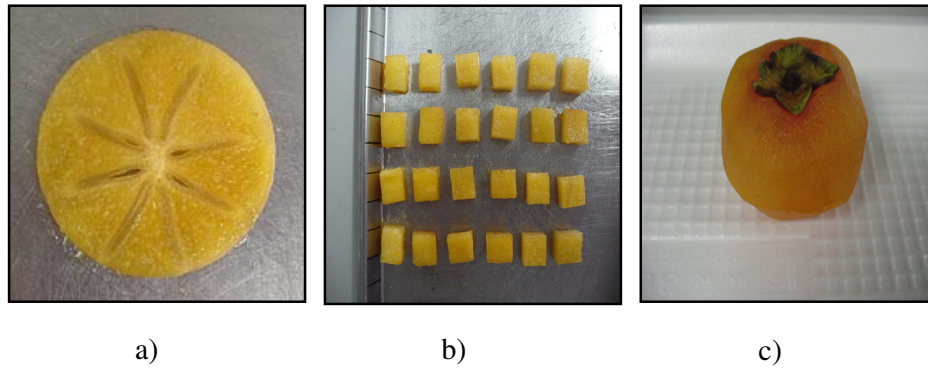
Firmness



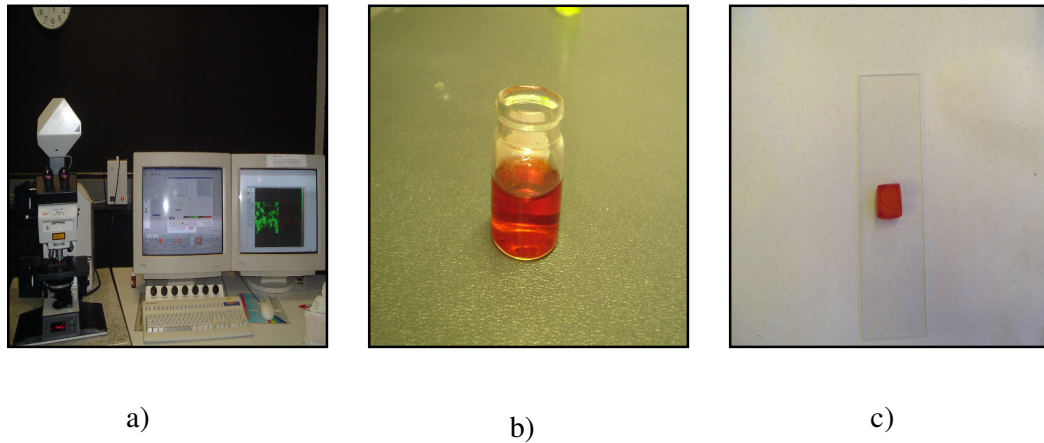
Astringency



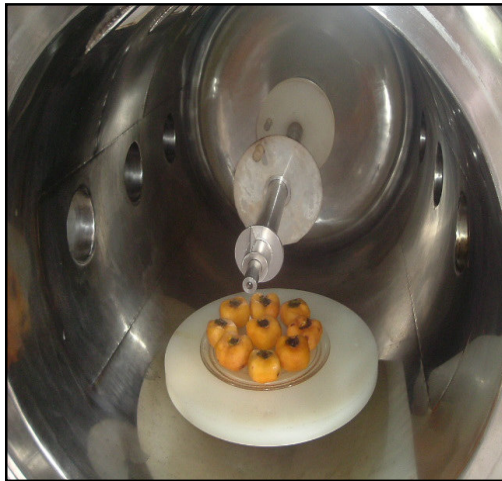
Appendix Figure 2 Ballot used in the QDA of persimmon during storage.



Appendix Figure 3 Sample preparation for dehydration: a) disk b) cube, and c) peeled whole fruit.



Appendix Figure 4 a) The CSLM conducted with a Leica TCS NT confocal imaging system b) 0.1% Congo red solution and c) a stained sample for observation.



a)



b)

Appendix Figure 5 a) Microwave-vacuum dryer and b) whole fruit placed on the glass disk of the microwave-vacuum dryer.



a)



b)

Appendix Figure 6 a) Cryogenic freezer and b) persimmon cubes on the tray of cryogenic freezer.



Appendix Figure 7 Osmodehydrated persimmon product.



Appendix Figure 8 The final product of osmodehydrofrozen persimmon.

CURRICULUM VITAE

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