**Table 5.** Moisture content during osmotic dehydration of papaya cubes pretreated with calcium hydroxide.

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Time (min)** | **30 °C,**  **30 °Brix** | **30 °C,**  **45 °Brix** | **30 °C,**  **60 °Brix** | **50 °C,**  **30 °Brix** | **50 °C,**  **45 °Brix** | **50 °C,**  **60 °Brix** | **70 °C,**  **30 °Brix** | **70 °C,**  **45 °Brix** | **70 °C,**  **60 °Brix** |
| 0 | 11.5 ± 0.16 | 11.6 ± 0.21 | 11.0 ± 0.35 | 11.7 ± 0.28 | 11.4 ± 0.56 | 11.1 ± 0.22 | 11.4 ± 0.33 | 11.7 ± 0.46 | 11.8 ± 0.28 |
| 3 | 7.52 ± 0.18 | 7.60 ± 0.23 | 5.87 ± 0.23 | 7.33 ± 0.09 | 6.68 ± 0.23 | 5.72 ± 0.17 | 7.59 ± 0.34 | 6.06 ± 0.10 | 5.38 ± 0.03 |
| 9 | 7.08 ± 0.08 | 6.41 ± 0.15 | 4.75 ± 0.10 | 6.90 ± 0.14 | 5.78 ± 0.54 | 4.30 ± 0.18 | 5.93 ± 0.20 | 4.71 ± 0.10 | 4.43 ± 0.05 |
| 15 | 6.47 ± 0.05 | 6.18 ± 0.54 | 4.48 ± 0.28 | 6.03 ± 0.17 | 4.09 ± 0.26 | 3.69 ± 0.06 | 4.94 ± 0.11 | 4.11 ± 0.14 | 3.27 ± 0.02 |
| 30 | 6.21 ± 0.04 | 4.79 ± 0.10 | 3.41 ± 0.06 | 4.90 ± 0.14 | 3.67 ± 0.13 | 2.97 ± 0.13 | 4.25 ± 0.12 | 3.23 ± 0.12 | 2.58 ± 0.04 |
| 45 | 5.60 ± 0.14 | 4.44 ± 0.02 | 3.30 ± 0.07 | 4.57 ± 0.14 | 3.00 ± 0.11 | 2.57 ± 0.09 | 3.71 ± 0.10 | 2.69 ± 0.09 | 2.07 ± 0.03 |
| 60 | 5.00 ± 0.09 | 4.01 ± 0.09 | 2.81 ± 0.15 | 4.00 ± 0.09 | 2.83 ± 0.09 | 2.13 ± 0.09 | 3.40 ± 0.16 | 2.37 ± 0.12 | 1.80 ± 0.02 |
| 90 | 4.34 ± 0.16 | 3.49 ± 0.13 | 2.68 ± 0.02 | 3.65 ± 0.05 | 2.49 ± 0.07 | 1.77 ± 0.04 | 2.87 ± 0.06 | 2.03 ± 0.06 | 1.46 ± 0.07 |
| 120 | 3.91 ± 0.07 | 3.14 ± 0.04 | 2.38 ± 0.24 | 3.27 ± 0.01 | 2.17 ± 0.06 | 1.55 ± 0.04 | 2.62 ± 0.07 | 1.78 ± 0.04 | 1.32 ± 0.04 |
| 150 | 3.82 ± 0.15 | 2.87 ± 0.05 | 2.28 ± 0.06 | 3.05 ± 0.07 | 2.08 ± 0.09 | 1.41 ± 0.03 | 2.47 ± 0.07 | 1.64 ± 0.04 | 1.15 ± 0.06 |

Means values ± standard deviation for each moisture content curve (Fig. 1) during 150 minutes of OD.

**Table 6.** Gain of sugar during osmotic dehydration of papaya cubes pretreated with calcium hydroxide.

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Time (min) | 30 °C,  30 °Brix | 30 °C,  45 °Brix | 30 °C,  60 °Brix | 50 °C,  30 °Brix | 50 °C,  45 °Brix | 50 °C,  60 °Brix | 70 °C,  30 °Brix | 70 °C,  45 °Brix | 70 °C,  60 °Brix |
| 3 | 0.43 ± 0.06 | 0.45 ± 0.08 | 0.53 ± 0.07 | 0.48 ± 0.06 | 0.56 ± 0.10 | 0.74 ± 0.13 | 0.44 ± 0.18 | 0.64 ± 0.12 | 1.10 ± 0.06 |
| 9 | 0.56 ± 0.04 | 0.64 ± 0.06 | 0.68 ± 0.17 | 0.60 ± 0.05 | 0.80 ± 0.24 | 1.15 ± 0.09 | 0.67 ± 0.14 | 0.92 ± 0.10 | 1.40 ± 0.04 |
| 15 | 0.65 ± 0.03 | 0.89 ± 0.20 | 0.92 ± 0.11 | 0.84 ± 0.24 | 1.35 ± 0.09 | 1.71 ± 0.28 | 1.01 ± 0.21 | 1.31 ± 0.17 | 2.20 ± 0.06 |
| 30 | 0.70 ± 0.06 | 1.21 ± 0.08 | 1.28 ± 0.08 | 1.10 ± 0.12 | 1.61 ± 0.07 | 1.84 ± 0.13 | 1.11 ± 0.06 | 1.70 ± 0.25 | 2.67 ± 0.18 |
| 45 | 0.98 ± 0.11 | 1.43 ± 0.06 | 1.45 ± 0.02 | 1.33 ± 0.15 | 2.03 ± 0.11 | 2.26 ± 0.38 | 1.37 ± 0.13 | 2.10 ± 0.43 | 3.41 ± 0.31 |
| 60 | 1.16 ± 0.10 | 1.60 ± 0.10 | 1.65 ± 0.07 | 1.57 ± 0.28 | 2.29 ± 0.15 | 2.51 ± 0.15 | 1.55 ± 0.14 | 2.20 ± 0.11 | 4.17 ± 0.13 |
| 90 | 1.33 ± 0.10 | 1.96 ± 0.20 | 1.88 ± 0.13 | 1.84 ± 0.13 | 2.61 ± 0.16 | 3.07 ± 0.10 | 1.86 ± 0.10 | 2.40 ± 0.20 | 4.35 ± 0.23 |
| 120 | 1.60 ± 0.19 | 2.07 ± 0.14 | 2.09 ± 0.14 | 2.07 ± 0.05 | 3.03 ± 0.09 | 3.58 ± 0.07 | 1.95 ± 0.12 | 2.92 ± 0.16 | 4.84 ± 0.39 |
| 150 | 1.79 ±0.20 | 2.17 ± 0.12 | 2.28 ± 0.17 | 2.20 ± 0.16 | 3.28 ± 0.31 | 3.87 ± 0.19 | 2.16 ± 0.10 | 3.19 ± 0.12 | 5.26 ± 0.16 |

Means values ± standard deviation for each sugar gain curve (Fig. 2) during 150 minutes of OD.