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Armeniaca prunus Armeniaca

vulgaris

Anon., 2001; Anon.,)

(2007a

(Moghtader, 1989)

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(Moghtader, 1989)

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(Moghtader, 1989)

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(Gezer *et al.*, 2002)

MDF

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$2 \pm 101^\circ\text{C}$

(Moghtader, 1989)

(Ghaebi, 2008; Kashaninejad *et al.*, 2006)

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(L)

Aydin,)

(Aydin, 2002)

(Calisir *et al.*, 2004) (2003

(Hacisferogullari *et al.*, 2007)

(Gezer *et al.*, 2002)

/ mm

(Jannatizadeh *et al.*, 2008)

Fathollahzadeh *et al.*,)

(2008a

Fathollahzadeh *et al.*, 2008b Ahmadi ;)

(*et al.*, 2008

(Hassan-Beygi *et al.*, 2009)

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$$\phi = \frac{(LWT)^{\frac{1}{3}}}{L} \quad ()$$

:(Mohsenin, 1986; Strohine & Hamann, 1994)

$$\varepsilon = 100 \left[1 - \frac{\rho_b}{\rho_f} \right] \quad ()$$

$$V_s = \frac{M_{bws} - M_{bw}}{\rho_w} \quad ()$$

$$S = \frac{\pi BL^2}{2L - B} \quad ()$$

$$= M_{bws} = \rho_w (g) = M_{bw} (g) = V_s (g/cm^3)$$

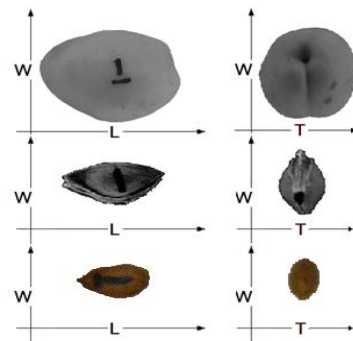
$$B = (WT)^{0.5}$$

$$= V_s (g) = M$$

$$= W (mm) = L (cm^3)$$

$$= \rho_b (mm) = T (mm) (kg/m^3)$$

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mm

mm

.(Aydin, 2002; Sessiz *et al.*, 2007)

(ρ_f)

(S)

(D_g)

(ε)

(ϕ)

Olaoye, 2000;)

.(Pliestic *et al.*, 2006; Haciseferogullari *et al.*, 2007

(Mohsenin, 1986; Gezer *et al.*, 2002;

.Haciseferogullari *et al.*, 2007)

$$\rho_f = \frac{M}{V_s} \quad ()$$

$$D_g = (LWT)^{\frac{1}{3}} \quad ()$$

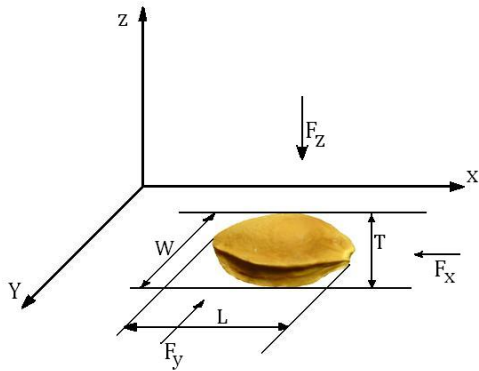
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Gezer *et al.*,) () (E_a)
(2002)

$$E_a = \frac{1}{2} F_r D_r \quad ()$$

(2008) Ghaebi,

D_r F_r



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Mohsenin,) ()
(1986; Vursavus & Ozguven, 2004

$$V = \frac{\pi}{6} (LWT) \quad ()$$

ASAE
(ASAE S368.3, 1998)

$$p = \frac{E_a}{V} \quad ()$$

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(Hacisferogullari et al., 2007)

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(Jannatizadeh et al., 2008)

(2007) Ochoa et al. (Vullioud et al., 2004)

(2008) Jannatizadeh et al.

(2007) Hacisferogullari et al.

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مغز	هسته	میوه	خصوصیات فیزیکی
$17/31 \pm 0/61$	$33/36 \pm 1/38$	$52/34 \pm 3/43$	طول (mm)
$9/33 \pm 0/42$	$14/89 \pm 0/68$	$38/44 \pm 2/71$	عرض (mm)
$5/75 \pm 0/43$	$8/88 \pm 0/45$	$38/39 \pm 2/74$	ضخامت (mm)
$0/41 \pm 0/03$	$1/35 \pm 0/21$	$44/21 \pm 8/47$	جرم (g)
$9/73 \pm 0/38$	$16/35 \pm 0/64$	$42/42 \pm 2/78$	قطر متوسط هندسی (mm)
$56/20 \pm 1/78$	$49/01 \pm 1/10$	$81/07 \pm 1/96$	کروییت (%)
$252/42 \pm 19/19$	$728/49 \pm 56/16$	$5012/30 \pm 663/24$	سطح رویه (mm ²)
$12/06 \pm 6/81$	$365/80 \pm 23/81$	$1860/30 \pm 254/04$	سطح تصویری عمود بر ضخامت P _A (mm ²)
$44/09 \pm 3/97$	$100/28 \pm 8/39$	$1459/64 \pm 237/65$	سطح تصویری عمود بر طول P _B (mm ²)
$70/117 \pm 5/40$	$185/04 \pm 12/85$	$1856/98 \pm 251/28$	سطح تصویری عمود بر عرض P _C (mm ²)
$0/44 \pm 0/04$	$1/37 \pm 0/17$	$45/87 \pm 8/46$	حجم (cm ³)
$616/32 \pm 18/25$	$384/12 \pm 4/58$	$529/62 \pm 8/29$	جرم حجمی توده (kg/m ³)
$945/55 \pm 47/13$	$988/80 \pm 54/79$	$1019/91 \pm 14/52$	جرم حجمی حقیقی (kg/m ³)
$34/66 \pm 3/34$	$61/03 \pm 2/28$	$48/06 \pm 0/75$	تخلخل (%)

Vursavus)

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(& Ozguven, 2004

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(2008) Ahmadi et al.

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(P_A)

(P_B)

(Fathollahzadeh *et al.*, 2008a,b)

P_A

P_c P_B

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(Goyal *et al.*, 2007)

(2007) Haciseferogullari *et al.* .

(2008) Jannatizadeh *et al.*

(Ahmadi *et al.*, 2008)

Jannatizadeh *et al.* .

(2008)

(Haciseferogullari *et al.*, 2007)

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(2007) Haciseferogulları *et al.*

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قرمز شاهرود			خصوصیات مکانیکی
مغز	هسته	میوه	
۱۱۵/۵۶±۱۴/۹۲	---	۱۴/۱۰±۱/۵۲	نیروی لهیدگی (N)
----	۱۷۵/۱۳±۳۴/۶۳	۲/۰۴±۱/۲۲	مدول الاستیک (MPa)
			ضریب اصطکاک استاتیکی
۰/۴۴۲±۰/۰۲۱ ^b	۰/۴۷۳±۰/۰۰۸ ^a	۰/۴۵۳±۰/۰۴۸ ^a	ورق فولادی معمولی
۰/۴۸۳±۰/۰۱۹ ^b	۰/۳۷۱±۰/۰۲۰ ^b	۰/۴۲۸±۰/۰۵۵ ^a	ورق فولادی گالوانیزه
۰/۶۴۳±۰/۰۴۵ ^a	۰/۴۳۴±۰/۰۰۷ ^a	۰/۳۷۱±۰/۰۹۰ ^b	تخته چند لا
			سفتی زردآلو (N)
---	---	۱/۳۵±۰/۵۱ ^a	بالا
---	---	۱/۰۹±۰/۳۴ ^a	وسطا
---	---	۱/۰۲±۰/۴۳ ^a	پایین

*درج حروف غیر مشابه در یک ستون بیانگر تفاوت معنی دار در سطح احتمال ۱٪ است.

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(2007) Haciseferogullari *et al.*

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(MS)		
F _i (N)	D _i (mm)	P(mJ/mm ³)
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** معنی دار در سطح احتمال ۱٪

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Vursavus & Ozguven,)

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(2004) Vursavus & Ozguven, (Ahmadi et al., 2008)

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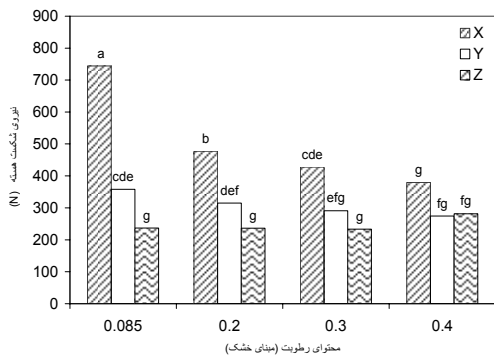
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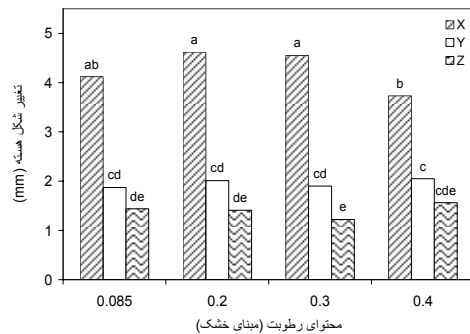
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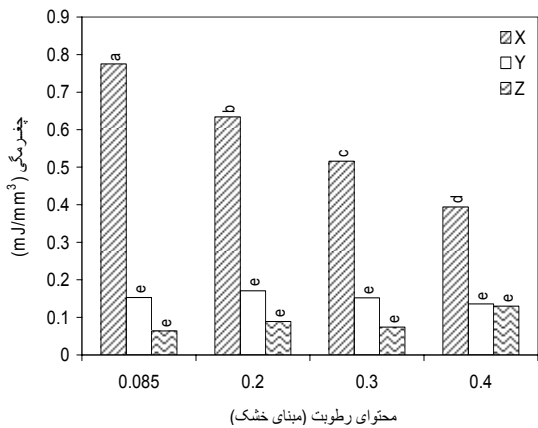


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(2004) Vursavus & Ozguven

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