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(L* , a* , b*)

a* L*

b*

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(Barrevel, 1993)

(*Phoenix dactylifera*)

(Palmaceae)

(Barrevel, 1993)

(Aberoumand, 2005)

(Ismail et al., 2008)

(Barrevel, 1993)

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(Ismail et al., 2008)

(A590IS Canon)

(Photoshop)

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b* a* L*

°C

(Ismail et al., 2008)

(Yam&Papadakis, 2004)

(Ashmawi, 1995)

(Rahman &

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.Al-Farsi, 2005; Montero-Calderon et al., 2008)

(Yan et al., 2008)

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(Nourian et al., 2003)

(Excel)

SPSS 16

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1. Texture Profile Analysis

2. Hardness

3. Adhesiveness

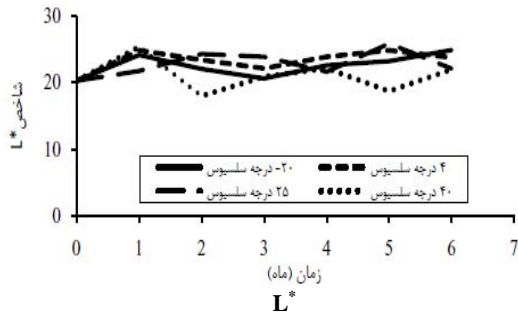
4. Cohesiveness

5. Springiness

6. Gumminess

7. Chewiness

HENKOVAC



(b^* a^* L^*)

L^*

a^*

()

L^*

L^*

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L^*

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L^*

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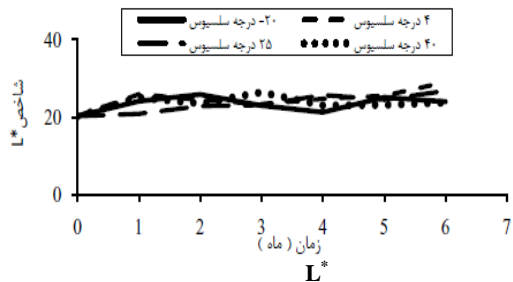
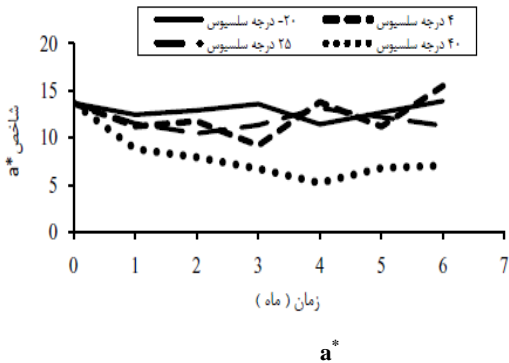
a^*

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L^*

(2006) Baloch et al.

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T-student)

(b* a* L*)

	*		*	b*	*	a*	*	L*	*
/	a	/	a	/	b	/	b	/	b
/	a	/	a	/	a	/	a	/	a

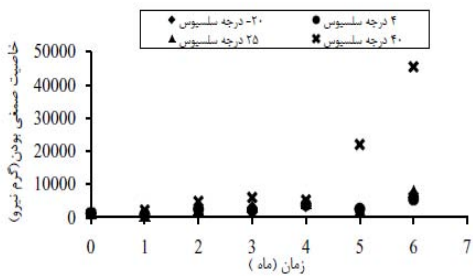
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() (b* a* L*)

			<i>b*</i>		<i>a*</i>		<i>L*</i>		
/	×	**	/	×	**	/	**	/	**
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/	×	**	/	×	**	/	**	/	**
/	×	**	/	×	**	/	**	/	**
/	×	**	/	×	**	/	*	/	**
/	×	**	/	×	**	/	**	/	*
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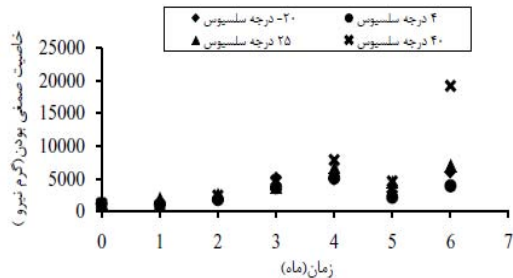


(Ahmed &

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.Ramaswamy, 2006)

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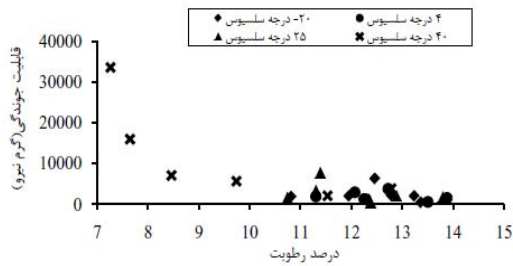
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(Montero-Calderon et al., 2008)



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 (Myhara et al., 2000)
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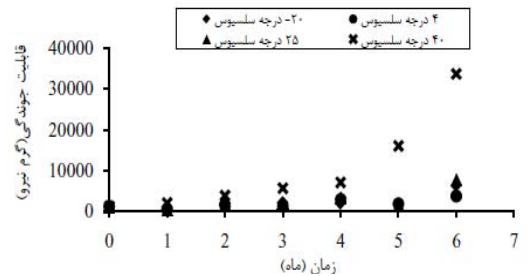
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(L^* , a^* , b^*)

b^* a^* L^*

a^* L^*

b^*



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(Rahman&Al-Farsi, 2005)

(Ismail et al.,

2008)

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(Ismail et al.,

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2008)

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