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(Labuza et al., 1985)

(FAO, 2007)

(Myhara et al., 1998)

(Alhamdan & Hassan, 1999)

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.(Kechaou & Maalej, 2000)

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. (Belarbi et al.,2000)

.(Nabill et al., 2005)

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.(Spiess & Wolf.,1983)

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.(Ballagha et al. 2008)

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.(Zarabi,1999)

(Gholami & Minaei,

. 2006)

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(Tsami et

.al.,1990; Spiess & Wolf. 1983)

.(Kechaou & Maalej, 2000)

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.(Labuza et al., 1986)

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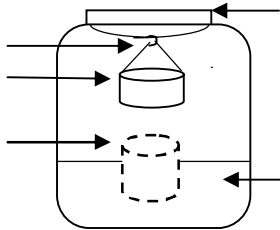
$$X_e = \frac{m_w - md}{md} \times 100$$

[%d.b]

X_e

m_d

m_w



(Tvakolipour, 2001;

Gholami & Minaee.,2006)

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Excel 2007 SPSS 16

R^2

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$$\frac{d(\ln a_w)}{d(1/T)} = - \frac{Eb}{R}$$

= R

= Eb

$1/T$

$\ln a_w$

(Saravacos et al., 1986; Nabill et al. 2005; Bellagha

et al. 2008)

$-Eb/R$

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%		(°C)	%		(°C)
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San Martin et al.,2001	$P\% = \frac{100}{N} \sum abs \frac{X_{exp} - X_{pre}}{X_{exp}}$	
San Martin et al.,2001	$\chi^2 = \frac{1}{N-n} \sum (X_{exp} - X_{pre})^2$	(Chi square)
San Martin et al.,2001	$RMSE = \sqrt{\frac{1}{N} \sum (X_{exp} - X_{pre})^2}$	(Root mean square error)
Alhamdan et al.,1999	$Xe = \left(\frac{-A}{lnaw}\right)^B$	(Halsey)
Bellagha et al.,2008	$Xe = \frac{C.K.Xm.aw}{(1-K.aw)(1-K.aw+C.K.aw)}$	(GAB)
Bellagha et al.,2008	$Xe = \frac{C.Xm.aw}{(1-aw)(1+aw.C-aw)}$	(BET)
Alhamdan et al.,1999	$Ln(Xe + (Xe^2 + Xe0.5)^{0.5}) = b.aw + p$	(Iglesias - Chirife)

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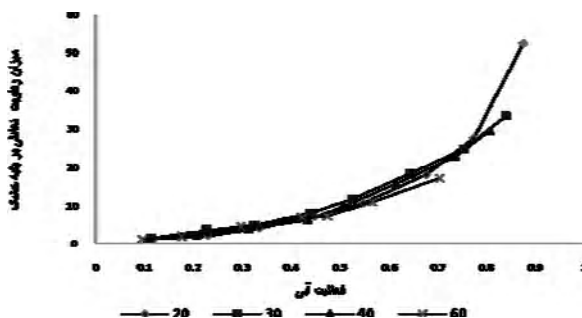
(Alhamdan & Hassan., 1999; Saravacos, et al., 1986)

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(Bellaga et al.,2008)

(Belarbi, et al., 2000; Nabill et al., 2005)

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(OH)

P

R^2

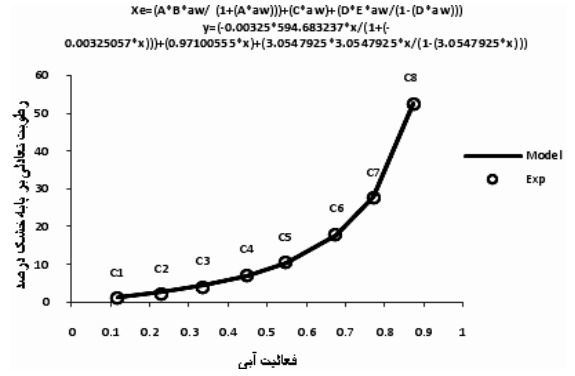
χ^2 RMSE

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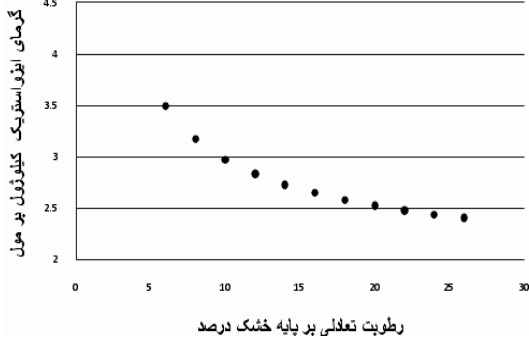
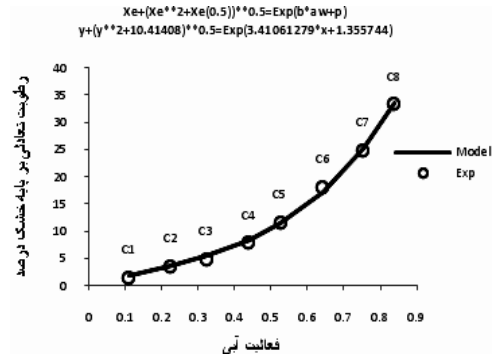
χ^2	RMSE	P%	R^2	X_m or E	K	C	B or b	A or p	(°C)
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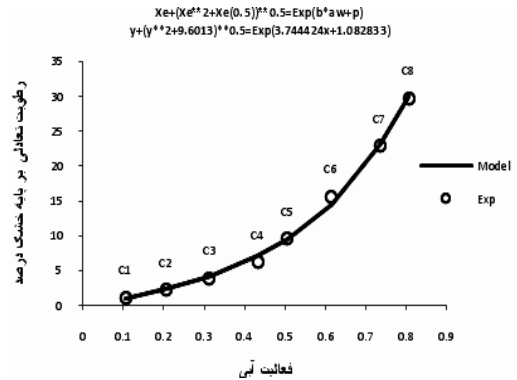
(Bellagha et al.,2008)



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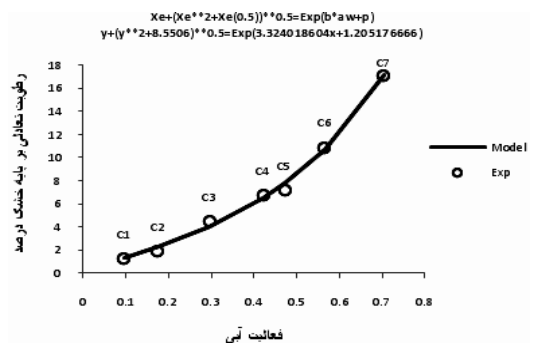


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