



Fig. (4.8) Pretreated dehydrated tomatoes in petri dishes from which CIE colour parameters were measured . From left to right: 10% GA , 7.5% , 5% , 2.5% 1% GA , 1%  $\text{Na}_2\text{S}_2\text{O}_5$  and the control ( blanched only ) .



Fig. (4.6) A 5% aqueous solution of rehydrated tomatoes was filtered , from left to right: 10% GA , 7.5% , 5% , 2.5% 1% , 1%  $\text{NA}_2\text{S}_2\text{O}_5$  and the control ( blanched only ) .



Fig. (4.7) A 2% acetic acid extract of dehydrated tomatoes was filtered , from which browning index was determined, from left to right: 10% GA , 7.5% , 5% , 2.5% 1% , 1%  $\text{NA}_2\text{S}_2\text{O}_5$  and the control ( blanched only ) .