Dehydration of autumn olive berries for human consumption. Changzheng Wang, Lingyu Huang and Cecil Butler. Kentucky State University, Frankfort, KY 40601.

Autumn olive is widely available in reclaimed coal mine fields in Eastern Kentucky. It produces small edible berries that can be made into jams. The objective of this project was to characterize the drying behavior of autumn berries. Juices extracted from the berries and measured for the sugar content with a Brix meter. Batches of berries were dried at 65 F in a dehydrator. The weight of the berries were measured at hour 0, 3, 6, 12, 15, 18, and 21 after the drying was started. The sugar content of the berries ranged from 10% to 14%. Weight loss of the berries was the largest during the initial 6 hours. The weight became constant after 18 hours, indicating the drying was complete. The dry matter content of the berries was 31%. Examination of the dried berries showed the seeds accounted for most of the dried weight.