







was observed that the redness and yellowness of coconut slices dried at 140°C decreased initially then increased with time. Coconut slices dried at 160°C had their redness increased up to 20 minutes then decreased and yellowness increased up to 20 minutes then fluctuated. The redness and yellowness of coconut slices dried at 180°C fluctuated. In addition, the browning index values of coconut slices increased with increasing drying time and temperature.

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