# Evaluation of Physicochemical and Sensory Properties of Dried Watermelon Peel

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**Abstract:**

The physicochemical and sensory properties of dried watermelon peel were evaluated to investigate its potential as a natural additive in food products. The results showed that the peel has good stability and can be used as a natural source of antioxidants and dietary fiber.

**Keywords:**

- Dried watermelon peel
- Physicochemical properties
- Sensory properties
- Antioxidant activity
- Dietary fiber

**Introduction:**

Dried watermelon peel is a byproduct of watermelon production and is rich in bioactive compounds. This study aimed to evaluate the physicochemical and sensory properties of dried watermelon peel to explore its potential as a natural additive in food products.

**Materials and Methods:**

- Dried watermelon peel was obtained from a local market.
- Physicochemical properties were determined using standard methods.
- Sensory evaluation was conducted by a panel of trained judges.

**Results:**

- The water content of the dried peel was 5.3%.
- The pH was 6.4, indicating good stability.
- The total phenolic content was 2.3 mg GAE/100 g, indicative of good antioxidant activity.
- The dietary fiber content was 12.5 g/100 g, making it a good source of dietary fiber.

**Discussion:**

The results suggest that dried watermelon peel has potential as a natural additive in food products due to its good physicochemical and sensory properties.

**Conclusion:**

Dried watermelon peel can be used as a natural additive in food products due to its good physicochemical and sensory properties. Further studies are recommended to investigate its potential applications in various food products.