Abstract
The Refractance WindowTM is a novel technique that uses the infrared energy of water in order to dry heat-sensitive fruits and vegetables in an efficient way and with high quality retention. The purpose of this work was to evaluate the changes in moisture and volume during Refractance WindowTM drying of papaya purée slices with 2, 3 and 4 mm of thickness and using water at 80°C. Additionally, the diffusivities were determined from the analytical solution of Fick's second law. The results showed that at 90 min of drying, moisture contents below 8% (db) and net volume changes of 86.4, 83.2 and 82.7% for slices of 2, 3 and 4 mm of thickness, respectively, were reached. The values of diffusivity were of the order of 10⁻¹⁰ m²/s.

Keywords
Food preservation, papaya.