



iJRASET

International Journal For Research in
Applied Science and Engineering Technology



INTERNATIONAL JOURNAL FOR RESEARCH

IN APPLIED SCIENCE & ENGINEERING TECHNOLOGY

Volume: 6

Issue: II

Month of publication: February 2018

DOI:

www.ijraset.com

Call: ☎ 08813907089

E-mail ID: ijraset@gmail.com

Mixed Mode Solar Drying Characteristics and Mathematical Modelling of Food Material: An Innovative & Cost Effective Approach

Sheikh Bashir¹, Deshmukh Waheed A.², Wasewar Kailas L.³, Varma Mahesh N.⁴, Yoo Chang Kyoo⁵

^{1, 2} Priyadarshini Institute of Engineering and Technology, RTMN University Nagpur, Maharashtra, 440018, India

^{2, 3, 4} Advanced Separations and Analytical Laboratory, Department of Chemical Engineering, Visvesvaraya National Institute of Technology (VNIT) Nagpur - 440011, Maharashtra, INDIA.

^{3, 5} Environmental Management & Systems Engineering Lab (EMSEL), Dept. of Environmental Science and Engineering, College of Engineering, Kyung Hee University, Seocheon-dong 1, Giheung-gu, Yongin-Si, Gyeonggi-Do, 446-701, Korea

Abstract: Drying is simultaneous heat and mass transfer energy intensive operation, widely used as a food preservation technique. In view of improper food preservation methods, energy constraint and environmental impact of conventional drying methods, solar drying could be a practical, economical and environmentally reliable alternative. In the present paper applicability of mixed mode integral solar cabinet dryer was investigated for drying of commercially important and export oriented ginger. Freshly harvested ginger slices were successfully dried from initial moisture content of 621.50 to 12.19% (d.b.) and their drying characteristics, quality parameters and kinetics were evaluated. The result shows that solar dryer can be successfully applied for drying of ginger in view of quality, reduced drying time and energy requirement as compare conventional open sun drying and convective drying techniques respectively. Drying curves shows that drying occurred in falling rate period and no constant period observed. The effective moisture diffusivity was determined by using Fick's second law. The drying data was fitted to five thin layer drying models such as, Newton, Page, Henderson and Pabis, Wang and Singh and modified Page model. The models were compared using statistical criteria based on, coefficient of determination, root mean square error, reduced chi-square value, and percent relative error. Page model found to be most suitable to describe the drying kinetics of ginger in solar dryer under natural convection among the tested models.

Keywords: Food drying, ginger, solar drying, drying kinetics, Page model.

I. INTRODUCTION

Drying has a vital role in post-harvest processing. It has always been of great importance for conserving agricultural products and for extending the food shelf life¹. Many of the moisture-mediated deterioration reactions and reproduction of micro-organisms causing decay can be prevented by removal of moisture by appropriate drying method. However limited resources of fossil fuels and extensive usage are responsible for adverse effects on environment and also economic viability. Open-sun drying of various crops is the most widespread conventional method for food preservation. It has been practiced in many urban and rural areas of developing countries like India. The major disadvantage of this technique is low quality and hygienic problems of the product. The product gets contaminated from dust, insects, rodents, and other animals; seriously degrade the food quality ultimately resulting in a negative trade potential and economical worth. Labor requirement, long drying time approximately, 2-3 days and direct exposure of the produce to sun and wind are the further difficulties with this method. In order to ensure continuous food supply to growing population and to enable the farmers to produce high quality marketable products, efficient and at a same time affordable drying methods are necessary. Varieties of mechanical energy driven dryers are available for preventing the deterioration of products and to reduce the drying time. These conventional dryers and drying techniques are not economical due to high energy cost². Commercially various energy based drying techniques such as, forced convective drying, fluidized bed drying, heat pump drying, microwave drying, freeze drying and many more are available and widely practiced. Diminishing reserves of fossil fuels and increased cost have make drying as an energetically expensive and unaffordable technique for farmers. Studies have shown that even small and most simple oil-fired batch dryers are not applicable for the most farmers, due to lack of capital investment and insufficient supply of energy for the operation of dryers. The high temperature dryers used in industrialized countries are found to be economically feasible in developing countries, like India on large plantation or big commercial establishment. Therefore the introduction of low cost and locally manufactured solar dryers can offer a promising alternative to reduce the tremendous

postharvest losses. The opportunity to produce high quality marketable products seems to be a chance to improve the economic situation of the farmers. However, taking in to account the low income of the rural population, the relatively high investment for energy based dryers still remains a barrier to wide application. In view of this, solar dryers can be a good alternative over conventional dryers and open sun drying technique. Solar energy is free, abundant, environmentally clean, and therefore is recognized as one of the most promising alternative energy. In near future, the large-scale introduction of solar energy systems, directly converting solar radiation into heat, can be looked forward³. Moderate amounts of fuel wood or fossil fuels currently used in developing countries for the process of food and crop can be replaced by proper use of solar drying technologies⁴. The climatic conditions in India are good with about 300 clear and sunny days in a year. India's theoretical solar power reception, on its land area, is about 5 trillion kWh/year. The daily average solar energy incident over India varies from 5 to 7 kWh/m² with about 1500-2000 sunshine hours per year depending upon location, which is far more than current energy consumption⁵. The study carried out by Chavda et al.⁶ indicate that cost of drying with solar power is only one third as compare to the cost using a dryer based on conventional fuel. These solar dryers allow for controlled drying by managing the drying parameters such as moisture content, air temperature, humidity and airflow rate. Adequate drying helps to preserve the flavor, texture and color of the food, which leads to a better quality product⁷. Thus solar dryers are more economical as compared to other dryers if properly employed. Appropriate use of solar drying has significant potential, especially in agricultural areas which suffer from a high proportion of postharvest losses through food spoilage. Ginger is an important spice cash crop of the world. It is one of the earliest known oriental spices and is being cultivated in India for both as fresh vegetable and as a dried spice. Ginger is obtained from the rhizomes of *Zingiber officinale*. The ginger family is a tropical group, especially abundant in Indo-Malaysian region, consisting of more than 1200 plant species in 53 genera. The area under the cultivation in India is 108.6 thousands hectares and the total production of the country is 517.8 thousand tons⁸. Ginger and its products have varied applications in culinary preparation, bakery products, toiletry products, perfume industries, meat products, wine and soft drinks making. Dried ginger is used both as a spice and medicine. It contains an essential oil, which imparts an aroma, an oleoresin responsible for the pungent smell, starch, gums, proteins, carbohydrate, mineral matter and fiber⁸. In Ayurveda, it is termed as an important medicine to cure many diseases, such as rheumatism, piles, dyspepsia, alcoholic gastritis, fabric disease, throat problems, cholera morbus, neuralgia, pulmonary and catarrhal diseases and so on. It is expected that the world demand of ginger will double in next five years. India can play a major role in achieving this level of demand being the largest producer of ginger⁹. The quality of ginger produced in India has high content of aroma and pungency and it is also organic. But due to improper post-harvest processing most of the ginger is to be consumed as a fresh vegetable and also some of the good qualities such as visual appeal, texture, aroma, flavor, structure, color etc. of the material get affected. Several studies have been reported on different types of solar dryers for drying characteristics, kinetics of food materials¹⁰. The drying studies were carried out on many fruits, vegetables and grains. Few of them are amaranth¹¹, seed pumpkin¹², sweet pepper and garlic¹³, tomato seed¹⁴, grape¹⁵, pineapple¹⁶, fig and onion¹⁷, sour cherry¹⁸, date palm¹⁹, mango slices²⁰ etc. Forced convection solar study of cuminumcuminum were carried out by Zomorodian and Moradi²¹ using direct and indirect methods and founds that it gives better results as compared to natural convection solar dryer. Design of different types of solar dryer has been reported by PhoeunSackonaet al²². It includes design of solar cabinet dryers, solar box dryers, tunnel dryers, and solar tray dryers for rural farmers. Solar tunnel drying characteristics and mathematical modelling of tomato was studied by Gokhanet al². They reported that new designed solar tunnel dryer can be used for various agricultural products and drying behavior can be explained by two term model. Although various attempts has been made to study the solar drying of various agricultural products, very few work is reported on the solar drying of ginger and effect on quality parameters, particularly in solar cabinet dryer. In view of this, the present study was undertaken to assess the applicability of solar cabinet dryer for drying of ginger. This study includes the investigation of drying characteristics, effective diffusivity, and evaluation of drying kinetics of ginger in solar drying system. The experimental drying data was fitted to five mathematical models available in the literature and best suited model for predicting drying kinetics of ginger was determined among the tested models.

II. MATERIAL AND METHODS

A. Experimental Setup

A mixed mode box-cabinet natural circulation solar dryer was developed for the present study as shown in figure 1. The dryer consist of a primary solar collector (1×0.5) m. A transparent sheet was located over the collector, which allows the air to suck through it. A secondary solar collector (0.75×0.5) m covered with single layer of 0.15× 10⁻⁶ thick UV stabilized polyethylene film was hinged at the top of the drying chamber oriented north -south with an angle of 23° which allows the solar radiations to drying chamber and further enhances the drying rate by green house effect. The drying chamber was coated with black paint, and thermally

insulated with asbestos sheets to minimize the heat loss provided with the support for sample holding mesh trays having area 1 m². The air is warmed up during its flow through a low pressure drop thermo syphonic solar collector. The moisture is removed by natural convection and green house effect in drying chamber. The moist air is then discharged through the air vents provided at the top of the drying chamber. Drying studies in solar cabinet dryer were conducted with two replicate. Accurately weighted ginger slices of initial moisture content 621.5% d.b. were evenly distributed on the sample holding mesh trays. After pre-determined time interval reduction of weight of material was noted by using Electronic Weighing balance (Wensar Ltd. India, HPB 310, least count 0.1gm). The temperature of the air was monitored at primary solar collector, drying chamber and at the exit of drying chamber by PT-100 sensor thermocouples with accuracy of $\pm 0.5^{\circ}\text{C}$ at regular time intervals.

B. Sample Preparation

Fresh ginger was purchased from local market of Nagpur, India and washed thoroughly to remove surface dust and extraneous matter under running water. The clean ginger was hand peeled by knife and cut in to thin slices of average thickness of 6 ± 0.5 . The slices were kept at ambient for one hour to remove surface moisture. The initial moisture content of fresh ginger was determined by hot air oven drying method²³. Accurately weighed sample of ginger was placed in a laboratory oven at the constant temperature of 60°C until the constant weight was achieved. Five replications were taken and average value was calculated on dry basis by following equations: Moisture content on dry basis (% d.b.),

$$M_{\text{initial}} = \frac{W_w - W_d}{W_d} \times 100 \quad (1)$$

Where M_{initial} is the initial moisture content of ginger on d.b.%, W_w is the wet weight and W_d is the dry weight of ginger in kg.

C. Drying Rate

The drying rates at different timing during solar drying were computed in all experimental conditions using following relationship²⁴:

$$\frac{dM}{dT} = \frac{M_o - M_t}{t} \quad (2)$$

Where $\frac{dM}{dt}$ is drying rate (kg water/kg of material. min), t is time (min), M_o , and M_t are the initial and final moisture content respectively.

D. Effective Diffusivity

Drying process in falling rate period for food materials is mostly governed by diffusion mechanism¹. Fick's second diffusion law has been widely used to describe the moisture removal in falling rate periods. The effective diffusivity of the material can be calculated by assuming constant moisture diffusivity, temperature, and negligible shrinkage during drying process using the following equation:

$$\ln MR = \ln \left(\frac{8}{\pi^2} \right) - \frac{\pi^2 D_{\text{eff}} t}{L^2} \quad (3)$$

Where, D_{eff} is the effective diffusivity, L be the half of the thickness of ginger slice in meter, and t is the corresponding drying time in sec. The Effective diffusivity can be calculated by plotting experimental moisture as $\ln(MR)$ versus drying time gives a straight line with slope of:

$$\text{Slope} = \frac{\pi^2 D_{\text{eff}}}{L^2} \quad (4)$$

E. Mathematical Modeling of Drying Data

Thin layer drying procedure is generally practiced for characterizing the drying parameters²⁵. There are three types of thin layer drying models to describe the drying kinetics of agricultural products, namely theoretical, semi-theoretical and empirical models²⁶. The theoretical models are based on diffusion equation or simultaneous heat and mass transfer equations. The empirical models present the direct relationship between the average moisture content and drying time by means of regression analysis, neglecting the

fundamental of drying process. Also, the semi-theoretical models are derived by simplification of Fick's second law of diffusion or modification of simplified model such as Lewis model, Page model, Modified Page model and Henderson model. Full scale experimentation of dehydration processes for different products is not economically feasible; hence, employing the simulation model for drying rate predication may be an easy and valuable tool²⁷. To select a suitable model for describing the drying process of ginger, experimental results were fitted to various thin layer drying models which are summarized in Table 1. The moisture ratio of ginger during the drying was calculated by using the following equation:

$$MR = \frac{M_t - M_e}{M_o - M_e} \quad (5)$$

Where M_t , M_o and M_e are the moisture content on dry basis at any time, initial, and equilibrium respectively. The value of dynamic equilibrium moisture content is relatively small as compared to M_t and M_o , hence the error involved in the simplification is negligible²⁸, and hence moisture ratio was calculated as:

$$MR = \frac{M_t}{M_o} \quad (6)$$

Suitability of the best model was determined by statistical criteria, namely coefficient of determination (R^2), reduced chi-square (χ^2), root mean square error (RMSE) and residual error describe as¹⁷:

$$\chi^2 = \frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2}{N - n} \quad (7)$$

$$RMSE = \frac{1}{N} \left[\frac{\sum_{i=1}^N (MR_{exp,i} - MR_{pre,i})^2}{N} \right]^{1/2} \quad (8)$$

$$\varepsilon (\%) = \left| \frac{(MR_{pre,i} - MR_{exp,i})}{MR_{exp,i}} \times 100 \right| \quad (9)$$

Where, $MR_{exp,i}$ and $MR_{pre,i}$ is the experimental and predicted moisture ratio for the same measurement respectively. N is the number of observation, n is the number of constants in drying model. The best model was chosen as the one with higher coefficient of determination, least reduced chi square, root mean square error and percent relative error²⁹.

F. Rehydration Study

Rehydration study was carried out by adding 3 gm of dried ginger in 100 ml distilled water at room temperature ($34^\circ\text{C} \pm 1^\circ\text{C}$) up to constant weight was achieved by the sample. After rehydration, samples were taken out; surface moisture was absorbed carefully with tissue paper and then weighed. The rehydration capacity was calculated as follows³⁰:

$$\text{Rehydration capacity} = \frac{W_r}{W_d} \quad (10)$$

Where, W_r is the weight after rehydration kg and W_d is the weight of dried ginger kg.

G. Color Analysis

Color analysis for fresh, open sun dried and solar dried ginger sample was done on three randomly selected slices at 10 different locations. The color of both samples was determined by using Chromameter CR-400 (Minolta, Japan). Three parameters, L^* (lightness), a^* (redness), and b^* (yellowness) were used to study the changes in color. L^* represent the lightness or darkness of the sample on the scale of 0-100 where white = 100 and dark = 0. Hunter a^* represent redness(+) or greenness(-). Hunter b^* represent yellowness(+) or blueness(-). The total color difference (ΔE) was determined using the following equations³¹:

$$\Delta E = \sqrt{(\Delta L^*)^2 + (\Delta a^*)^2 + (\Delta b^*)^2} \quad (11)$$

$$\Delta L^* = L^* - L_o^*, \quad \Delta a^* = a^* - a_o^*, \quad \Delta b^* = b^* - b_o^* \quad (12)$$

Higher value of ΔE indicate greater color change from reference material. L^*, a^*, b^* are the color parameters of fresh samples used as the reference.

III. RESULTS AND DISCUSSION

A. Drying Characteristics

Figure 2 compares the temperature developed inside the solar cabinet dryer and ambient temperature throughout the drying period. It was observed that the temperature developed in the dryer is always greater than the ambient temperature. The temperature in the drier varied between 38°C to 70°C and there is a considerable difference between ambient and dryer temperature. The average temperature inside the dryer was found to be $57 \pm 8.5^\circ\text{C}$. For most of the food materials the recommended drying temperature is $60-70^\circ\text{C}$ ³². This confirms that the solar cabinet dryer can be effectively used for drying of agricultural product such as ginger. The drying curve for ginger flakes are shown in figure 3, where the moisture content decreases continuously with time. The moisture removal rate was found to be faster initially, up to 200 min. As the drying progressed, the rate of moisture removal decreased with time. It is typical drying behavior for agricultural materials reported by many researchers^{9, 33}. Ginger with initial moisture content 621.50 % (d.b.) was successfully dried up to 12.19% (d.b.). The maximum drying period require for this was observed to be 480 min (8 hours) which is quiet less than conventional open sun drying (2-3 days)⁹.

As shown in figure 4 drying rate decreases continuously with decreasing moisture content. This is due to high amount of free moisture availability, which was easily removed in the initial stage of drying³⁴. There was no constant rate period observed and most of the occurred in falling rate period only. This is due to material surface is no longer saturated with water and drying rate is controlled by diffusion of moisture from interior of solid to the surface. It was also observed from figure 5 that rate of drying shows fluctuations at some instants and decreases with time. These fluctuations in the drying rate may be due to change in intensity of solar radiations falling on dryer. Hence drying rate will depend on moisture content as well as intensity of solar radiations. These results are in agreement with the observations of the earlier researchers based on the thin layer drying studies¹¹.

B. Effective Diffusivity

Present study reveals that, drying mainly occurred in falling rate period. During the falling rate drying period the mass transfer is govern by internal resistance. In this case Flick's second law can be used to calculate effective diffusivity of the material. The effective diffusivity of the ginger in present solar dryer was calculated by plotting $\ln(\text{MR})$ with drying time as shown in figure 6 and using equation (3), where slope of the straight line gives the effective diffusivity of the sample. The effective diffusivity of the ginger slices in present solar dryer was found to be $1.789 \times 10^{-9} \text{ m}^2/\text{s}$ which is within the range of 10^{-9} to $10^{-11} \text{ m}^2/\text{s}$ reported in the literature for drying of food material.

C. Mathematical Modelling of Drying Data

The regression analysis was done for five selected models from table 1 by relating the drying time and dimensionless moisture ratio. The suitability of the model was decided based on value of coefficient of determination (R^2) that should be close to one, low value of reduced chi-square (χ^2), root mean square error (RMSE) and percent relative error¹¹. The model coefficients and parameters are presented in table 2. From regression analysis, it can be seen that the Page model satisfactory describe the drying kinetics of the ginger with R^2 of 0.9823, χ^2 of 0.003, RMSE of 0.0538 and ϵ (%) of 1.78%. Figure 7 presents the variation of experimental and predicted moisture ratio using the Page model with drying time for ginger. It can be seen that the Page model shows the best agreement between experimental and predicted values of moisture ratio. The experimental moisture ratio was plotted against the predicted value of moisture ratio to validate the Page model as shown in figure 8. The result showed smooth and scattered data points around the fitted line. This confirms the goodness of the tested developed model to estimate the moisture content of ginger in drying process for solar dryer.

D. Quality Analysis

The success of any drying method lies on quality of product dried. Rehydration capacity and alteration in color are the major deciding parameters. The rehydration capacity and total color change index value, ΔE for solar and open sun dried ginger was calculated by using equation (10) and (11) respectively. The results obtained shows that, solar dried ginger yields a better quality in terms of color and rehydration capacity as compare to open sun drying. The ΔE and rehydration capacity was found to be, 31.05, 52.32 and 3.65, 2.12 for solar and open sun dried ginger respectively. This confirmed the appropriate drying without considerable

shrinkage and color and present solar drier gives better product quality as compare to open solar drying and quiet comparative to some other well developed techniques³¹.

IV. CONCLUSION

In the present study, solar cabinet dryer exhibited sufficient ability to dry ginger reasonably rapidly to a safe moisture level without any energy investment and positive environmental impact. Simultaneously it ensures a superior quality of the dried product over the conventional open sun drying method. The maximum drying time required to dry ginger from of 621.50 to 12.19% (d.b.) was found to be 450 to 480 minutes. The drying time was found to be drying rate and moisture content dependent. Thin layer drying studies shows that constant rate period is absent and the entire drying process occurred in falling rate period. The experimental moisture removal rate was fitted to five different mathematical models and compared using statistical criteria. Page model found to be best suitable to describe the drying kinetics of ginger among the tested models. The moisture ratio obtained experimentally and predicted by Page model shows good agreement and fitted smoothly to straight line. The model attained the highest value of R^2 , lowest value of χ^2 , and RMSE, (R^2 , 0.9823, χ^2 , 0.003, RMSE, 0.0538). Lowest value of percent relative error (% ϵ , 1.78) further confirmed its superiority over the other models. In view of low capital investment, zero emission and energy requirement as compare to other conventional drying methods the results confirmed the potential of solar cabinet dryer for drying of ginger and other agricultural products.

REFERENCES

- [1] Domiyaz I., Air-drying characteristics of tomatoes, J. Food Eng., 78(4), 1291-1297 (2007)
- [2] Gokhan G., Necdet O. and Ali Q., Solar tunnel drying characteristics and mathematical modeling of tomato, J. Therm. Sci. Tech., 29(1), 15-23 (2009)
- [3] Bal L.M., Satya S. and Naik, S.N., Solar dryer with thermal energy storage systems for drying agricultural food products, A review, Renew. & Sust. Ener. Rew., 14(8), 2298-2314 (2009)
- [4] Sopian K. Sayigh, A. and Othman, Y., Solar Assisted drying systems innovative technologies for agricultural and marine products, Islmc. Edu., Sci. & Cult. Org.-ISESCO-1427 AH. (2006)
- [5] Muneer T., Asif M. and Munawwar S., Sustainable production of solar electricity with particular reference to the Indian economy, Renew. & Sust. Ener. Rew., 9(5), 444-473 (2005)
- [6] Chavda T.V. and Kumar N., Solar dryers for high value agroproducts at Spreri, International solar food processing conference 14-16 Jan. Indore, India (2009).
- [7] Whitfield D.E., Solar dryer systems and the internet, important resources to improve food preparation, International conference on solar cooking, 26-29 November, Kimberly, South Africa (2000)
- [8] Rahman H., Karupaiyan R., Kishor K. and Denzongpa R., Traditional practices of ginger cultivation in north east India, Ind. J. Trad. Knowledge, 8(1), 23-28 (2009)
- [9] Singh K.K., Tirouchelvame D. and Patel S., Drying characteristics of ginger flakes, In proceed. Of 16th Int. Dry. Symp. (IDS'2008), Hyderabad, India, 9-12(C), 1383-1386 (2008)
- [10] Deshmukh W.S., Wasewar, K.L. and Varma M.N., Solar drying of food materials as an alternative for energy crisis and environmental protection, Int. J. Chem. Sci., 9(3), 1175-1182 (2011)
- [11] Ronah K., Knali C., Mailutha J. and Shitanda D., Thin layer drying kinetics of amaranth grains in natural convection solar tent dryer, African. J. Food Agri. and Nutri. Develop., 10(3), 2218-2233 (2010)
- [12] Sacilik K., Effect of drying methods on thin-layer drying characteristics of hull-less seed pumpkin, J. Food Eng., 79(1), 23-30 (2007)
- [13] Condor M., Echaz R. and Saravia L., Solar drying of sweet pepper and garlic using the tunnel greenhouse drier, Renew. Ener., 22(4), 447-460 (2001)
- [14] Sogi D.S., Shivhare U.S., Garg S.K. and Bawa A.S., Water sorption isotherm and drying characteristic of tomato seeds, Biosys. Eng., 84(3), 297-301 (2001)
- [15] Tiris C., Ozbalta N., Tiris M. and Dincer I., Experimental Testing of New Solar Dryer, Int. J. Ener. Reser., 18(4), 483-490 (1994)
- [16] Bala B.K., Mondol R.A., Biswas B.K., Choudhary B.L. and Janjai S., Solar Drying of Pineapple using Solar Tunnel Drier, Renew. Ener., 28(2), 183-190 (2003)
- [17] Gallai Y., Abujnah Y. and Bannani F., Preservation of fruits and vegetables using solar drier: a comparative study of natural and solar drying, III; chemical analysis and sensory evaluation data of the dried samples (Grapes, Figs, Tomatoes and Onions), Renew. Ener., 9(1-2), 203-212 (2000)
- [18] Kpinar E. and Bicer Y., Modelling of thin layer drying kinetics of sour cherry on a solar dryer and under open sun, J. Sci. Indust. Res., 66(9), 764-771 (2007)
- [19] Boubekri A., Hocine B. and Djamal M., Solar drying kinetics of date palm fruit assuming a step wise air temperature change, J. Eng. Sci. Tech., 4(3), 292-304 (2009)
- [20] Akoy A.O.M., Ismail M.A., Ahmed F.A., and Luecke W., Design and construction of solar dryer for mango slices, Int. Renew. Ener. Review., 4(2), 1-9 (2007)
- [21] Zomorodian A. and Moradi M., Thin layer solar drying of cuminumcuminum grains by means of solar cabinet dryer, A.-Euras. J. Agri. & EnvironSci., 5(3), 409-413 (2009)
- [22] Phoeun S., Phol N., Romny O., Pen P. and Bun S., Proceed. Reg. Conf. Worlds Renew. Ener., Jakarta, Indonesia., 18-21 (2005)
- [23] Ranganna S., A Handbook of Analysis and Quality Control for Fruits And Vegetable Products, (2nd Ed.) Tata Mc Graw Hill, New Delhi., (1995)
- [24] Shalini R., Ranjan, A. and Kumar N., Studies on the drying characteristics of apple pomace on tray dryer, (Drying'98), In proceed. of 16th Int. Dry. Symp., Hyderabad, India, 9-12 (C), 1636-1640 (2008)
- [25] Akgun N. and Doymaz I., Modelling of Olive Cake Thin Layer Drying Process, J. food Eng., 68(4), 455-461 (2005)
- [26] Midilli A., Kucuk H. and Yapar Z.A., New Model for Single Layer Drying, Dry.Tech., 20(7), 1503-1513 (2002)
- [27] Seinfeld A. and Segal L., A simulation model for solar thin layer drying process, Dry. Tech., 4(4), 536-554 (1986)



- [28] Doymaz I., Gorel O. and Akgun N., Drying Characteristics of the Solid by product of olive oil extraction, Biosys. Eng., 88(2), 213-219 (2004)
- [29] Menges H. and Ertekin C., Mathematical modeling of thin layer drying of golden apples, J. Food Eng., 77(1), 119-125 (2006)
- [30] Deshmukh A.W., Varma M.N., Yoo C.K., and Wasewar K.L., Effect of ethyl oleate pretreatment on Drying of Ginger: Characteristics and Mathematical Modelling, J. Chemistry, <http://dx.doi.org/10.1155/2013/890384>
- [31] Phoungchandang S and Saentaweesuk S., Effect of two stage, tray and heat pump assisted –dehumified drying on drying characteristics and qualities of dried ginger, Food and Bio. Proc., doi: 10.1016/j.fbb.2010.07.006, (2010)
- [32] Abalone R., Cassinera A., Gaston A. and Lara M., Some physical properties of amaranth seeds, Biosys. Eng., 89(1), 109-117 (2004)
- [33] Gazor H. and Said M., Influence of temperature and air velocity on drying time and quality parameters for pistachio, Dry. Tech., 23(12), 2463-2475 (2005)
- [34] Garware T., Sutar N. and Thorat B., Drying of tomato using different drying methods: comparison of drying kinetics and rehydration ratio, In proceeding of 16th Int. Dry. Symp. (IDS'2008), Hyderabad, India, 9-12(C), 1427-1432 (2008)



10.22214/IJRASET



45.98



IMPACT FACTOR:
7.129



IMPACT FACTOR:
7.429



INTERNATIONAL JOURNAL FOR RESEARCH

IN APPLIED SCIENCE & ENGINEERING TECHNOLOGY

Call : 08813907089  (24*7 Support on Whatsapp)