





(EUROPE)

Kerone Research & Development Centre (KRDC)

B/47, Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/13/44/45/46, Email-info@kerone.com, www.kerone.com



**Batch Convection Heat Treatment for Dehydration of Sapota and Jackfruit** 

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Customer :	M/s. Takshavi Private Limited
Process :	Batch Convection Heat Treatment for Dehydration of Sapota and Jackfruit

## Test Report No: 220/KRDC/LAB/17 Mum 20/06/2023

Date Sample reception	: 17/06/2023
ID	: KRDC/R&D/23-24/06/20
Sample Description:	

Sampling	: As Requested
Sample Condition	: Acceptable
Sampling date	: 17/06/2023
Product	: Sapota and Jackfruit
Start Date test	: 17/06/2023
End Date test	: 19/06/2023

Laboratory Experimental System -



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## System Specifications -

Heating Zone (width*height*depth)	510*480*410 mm
No. of Heaters	6
Total Heater Power	6 kW
Motor	0.5 HP
No. of trays	6
Tray size (width*height*depth)	560 x 435 x25
Centrifugal Exhaust Blower	1440 rpm

# Laboratory's Environmental Conditions -

Temperature (degree C)	29.4°C (±5°C)
Humidity (%)	≤50% RH
Pressure (kN/m2 or kPa)	Not recorded

**Note for recommendation:** Environmental conditions have a direct impact on test results. Accuracy and consistency of test data are affected by the laboratory conditions

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# **Equipment Used** -

Name of Equipment	Picture of Equipment	Specifications
Thermo Hygrometer	Contraction of the second	Model No: HTC-2 Temperature accuracy: ±°C (1.8°F) Temperature resolution: 0.1°C (0.2°F) Humidity range: 10%~99% RH Humidity accuracy: ±5% RH Humidity resolution: 1% RH
Moisture Analyzer		Make: Axis Balance Description: Moisture range: 1%(sample 0.02/0.05g), 0.1% (Sample 0.5/5g), 0.01%(Sample>5g)
Weighing Balance		Make: Gill Description: ISO 9001: 2008 Model- PEWT – X Max- 10/20 Kg Min- 20g e. <sup>1</sup> / <sub>2</sub> g
Compact Thermal Imaging Camera		Model: FLIR E-30 Resolution: 160x 120IR Thermal sensitivity of 0.10°C

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# Procedure of the Experiment -

- The experiment was performed on Sapota & Jackfruit to speed up the heating rate.
- For this experimental run, the given sample was taken in the perforated tray and placed in the heating system with suitable parameters.
- After the heating treatment, the sample was analyzed.

## Analytical Results:

**Trials 1 (a)– Sapota** Initial Weight – 1000g Initial Moisture – 61.8%

Cycles	Cycle time (hours.)	Specifications of Microwave	On product Temperature	Remark
C1	4	Set temp55°C	(50-55) °C	Drying stared
C2	6	Set temp55°C	(50-55) °C	Drying continuous
C3	8	Set temp55°C	(50-55) °C	Dried with breakable texture with some sticky substance at
				the skin portion and Grinded powder with lumpy texture.

Final Weight – 308g Final Moisture – 4.6% Cycle Time – 8 hours Ground powder – 12.4%

### Trials 1 (b)- Dehydrated Sapota

Note: For drying the residual moisture, the sample was allowed to dry at 60  $^{\circ}$ C for 1 hours Initial Weight – 100g Initial Moisture – 4.6%

Cycle	Cycle time (hours.)	Specifications of Microwave	On product Temperature	Remark
C1	1	Set temp60°C	(55-60) °C	Dried with Ground powder with a slightly free-flowing and grainy texture

Final Weight – 98g Final Moisture – 0.9% Cycle time – 1 hour Ground powder – 10.1% Total Cycle Time – 10 hours

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### Trials 2 – Sapota Grinded Powder (T1-a)

Initial Weight – 100g Initial Moisture – 12.4%

Cycles	Cycle time (mins.)	Specifications of Microwave	On product Temperature	Remark
C1	10	Set temp60°C	(55-60) °C	Drying started with lumpy texture grind powder.
C2	20	Set temp60°C	(55-60) °C	Dried as desired with free-flowing and fine powder texture.

Final Weight – 80g Final Moisture – 3.6% Total Cycle Time – 20 mins.

### Trials 3 – Jackfruit

Initial Weight – 300g Initial Moisture – 68.1%

Cycles	Cycle time (hours.)	Specifications of Microwave	On product Temperature	Remark
C1	4	Set temp55°C	(50-55) °C	Drying stared
C2	6	Set temp55°C	(50-55) °C	Drying continuous
C3	8	Set temp55°C	(50-55) °C	Dried with a chewy texture. Color, aroma, and sweet taste
				are retained.

Final Weight – 80g Final Moisture – 4.6% Total Cycle Time – 8 hours

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# Images during trials:



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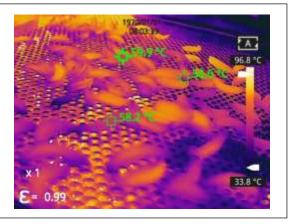
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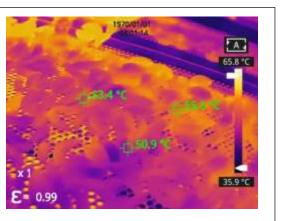
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# Thermal Images:

Sp1	59.9°C
Sp2	58.2°C
Sp3	58.6°C
Parameters	
Emissivity	1.00
Temp.	96.8°C



Sp1	53.4°C
Sp2	55.5°C
Sp3	50.9°C
Parameters	
Emissivity	1.00
Temp.	65.8°C



Measurements	5	distant and the second	
Sp1	52.1°C	100 a 12 a 12	72
Sp2	54.6°C	and the second second	Open March
Sp3	54.6°C		Section 1
Parameters			
Emissivity	1.00		1 1 1 h
Temp.	72.1°C	3-1	

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## Moisture Analysis Report:

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Date 120-06-2023 Time 11254:50 Todel: AG5200 Serial number : 138 Drying parameters Product : 0 Drying temperature : 105.0 °C Drying temperature : 105.0 °C Drying profile : standard Mode : Short mode Calculation : ((m0-m)/m0)%100% Finished : 3 sumples Initial weight : 1.121 9 Final weight : 1.427 9 Drying time : 00:01:40s Sampling interval : 20 sec MOTE After Ibour of 60°C MOTE After Ibour of 60°C MOTE After Ibour of 60°C MOTE After Ibour of 60°C MOTE After Ibour of 60°C	Prying start	d d		Drying start	ed		
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## **Observations:**

The heating behavior of Sapota & Jackfruit was investigated under the Convection heating system. The heating rate was found to be increasing with respect to the increase in time. As per the physical investigation, it was observed that the Sapota dried with lumpy powder formation and Jackfruit dried with a chewy texture. The grind powder treated and formed into a fine powder with desired moisture content. Also, the dehydrated sapota was treated further and a slightly free-flowing grainy texture powder was achieved.

Ms. Sayali Asole ( Tested By )

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