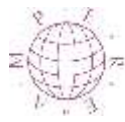




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Member Of



AIMCAL(USA)



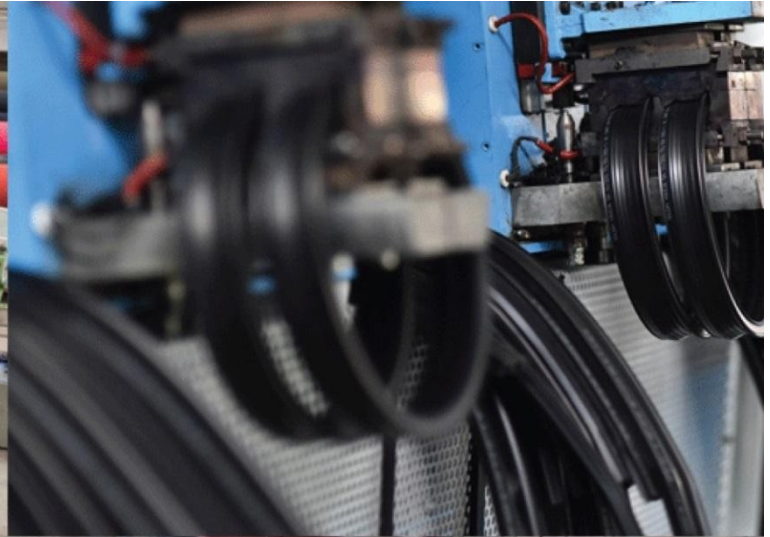
A.M.P.E.R.E(EUROPE)

In Association With



ELECTRO MAGNETIC innovative technologies

Kerone Research & Development Centre (KRDC),  
B/47, Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India  
Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com



**Batch Horizontal Convection Heat  
Treatment for Drying of Cardamom.**

ISO 9001-2008 | ISO 9001-2015 | EMS 14001 | OHSAS 18001  
In Association with SVCH-Technologii, Moscow (Russia)



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Customer :	M/s. OOM PLANTATION
Process :	Batch Horizontal Convection Heat Treatment for Drying of Cardamom

**TEST REPORT No: 47/KRDC/LAB/02 Mum 02/09/2021**

Date Sample reception : 29/08/2021

ID : 47/LAB/02

**SAMPLE DESCRIPTION:**

Sampling : As Requested

Sample Condition : Acceptable

Quantity : Around 1kg.

Samples opening date : 29/08/2021

Product : Cardamom

Start Date test : 01/09/2021

End Date test : 02/09/2021

**LABORATORY EXPERIMENTAL SETUP:**





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#### LAB BATCH CONVECTION HEATING 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

#### ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:




Temperature (°C)	27.5°C (±5°C)
Humidity (%)	≤70% RH
Pressure (kN/m <sup>2</sup> 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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## EQUIPMENTS USED:

Name of Equipment	Picture of Equipment	Specifications
Compact Thermal Imaging Camera		Model: FLIR E-30 Resolution: 160x 120 IR Thermal sensitivity of 0.10°C
Moisture Analyzer		Make: Axis Balance Description: Moisture range: 1%(sample 0.02/0.05g), 0.1% (Sample 0.5/5g), 0.01%(Sample>5g)
Thermo Hygrometer		Model No: HTC-2 Temperature accuracy: $\pm^{\circ}\text{C}$ (1.8°F) Temperature resolution: 0.1°C (0.2°F) Humidity range: 10%~99% RH Humidity accuracy: $\pm 5\%$ RH Humidity resolution: 1% RH

Format: F/R&D/01



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### SAMPLE PREPARATION AND METHOD/PROCEDURE:

The experiment has been performed on cardamom to speed up the drying rate. For this experimental run, given sample has been kept on a perforated tray and then placed in Batch Horizontal Convection Oven at certain temperature and time cycle. Observations are made on the basis of final moisture content of sample, weight and appearance of product.

### ANALYTICAL RESULTS:

Initial Wt. of cardamom- 151g

Initial moisture – 86%

Setting Temperature: (45-50) °C

Sr. No	Cycle Time (Hrs.)	Process Temp. ( °C)	Product Temp. ( °C)	Remarks, if any
1	After 2 Hr	45°C	(40-42)°C	Drying starts
2	After 4 Hr	45°C	(40-44)°C	Drying continues
3	After 6 Hr	50°C	(44-48)°C	Drying continues
4	After 8 Hr	50°C	(44-49)°C	Dried as desired

Total Time cycle: 8Hrs.

Final Weight: 31 g

Final Moisture content: 9.3 %

Format: F/R&D/01

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#### AFTER PICTURES OF TREATED SPECIMEN SAMPLE:



a) UNTREATED



b) TREATED

#### THERMAL ANALYSIS REPORTS:

##### Before Treatment:

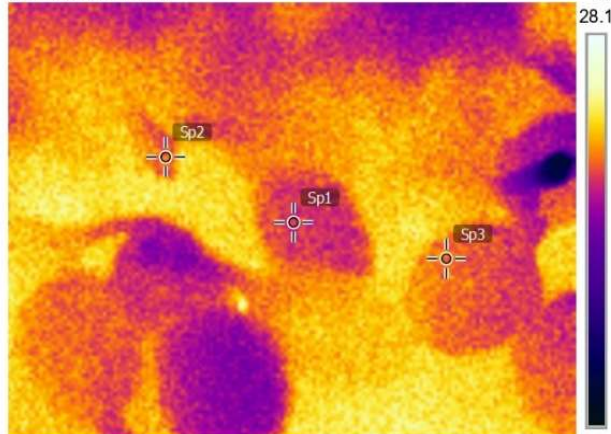
###### Measurements

Sp1	26.8 °C
Sp2	27.0 °C
Sp3	26.7 °C

###### Parameters

Emissivity	0.95
Refl. temp.	20 °C

01-09-2021 11:36:59



IR\_5022.jpg

FLIR E30

49201030

Format: F/R&D/01



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### After Treatment:

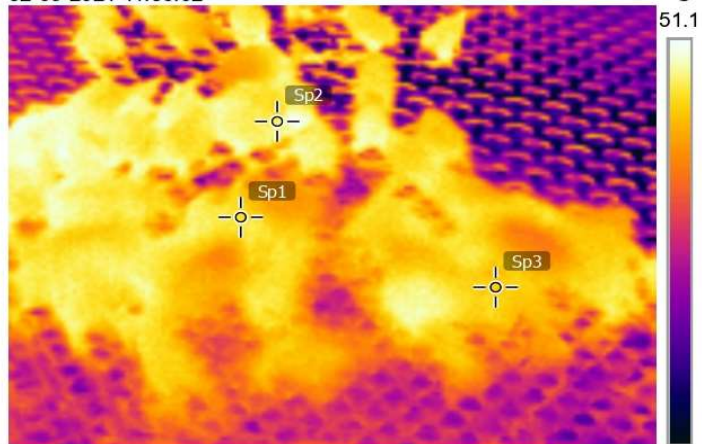
#### Measurements

Sp1	49.9 °C
Sp2	50.2 °C
Sp3	49.6 °C

#### Parameters

Emissivity	0.95
Refl. temp.	20 °C

02-09-2021 11:36:02



IR\_5030.jpg

FLIR E30

41.8  
49201030

Format: F/R&D/01





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## MOISTURE ANALYSIS REPORTS:

Drying started		Drying started		Drying started		Drying started		Drying started	
Date : 1-09-2021	Date : 1-09-2021	Date : 1-09-2021	Date : 2-09-2021	Date : 2-09-2021	Date : 2-09-2021	Date : 2-09-2021	Date : 2-09-2021	Date : 2-09-2021	Date : 2-09-2021
Time : 15:46:24	Time : 16:40:20	Time : 11:41:06	Time : 13:51:34	Time : 14:31:58	Time : 13:51:34	Time : 14:31:58	Time : 13:51:34	Time : 14:31:58	Time : 14:31:58
Model: AGS200	Model: AGS200	Model: AGS200	Model: AGS200	Model: AGS200	Model: AGS200	Model: AGS200	Model: AGS200	Model: AGS200	Model: AGS200
Serial number : 138	Serial number : 138	Serial number : 138	Serial number : 138	Serial number : 138	Serial number : 138	Serial number : 138	Serial number : 138	Serial number : 138	Serial number : 138
Drying parameters		Drying parameters		Drying parameters		Drying parameters		Drying parameters	
Product : 0	Product : 0	Product : 0	Product : 0	Product : 0	Product : 0	Product : 0	Product : 0	Product : 0	Product : 0
Drying temperature : 150.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C
Drying profile : standard	Drying profile : standard	Drying profile : standard	Drying profile : standard	Drying profile : standard	Drying profile : standard	Drying profile : standard	Drying profile : standard	Drying profile : standard	Drying profile : standard
Mode : Short mode	Mode : Short mode	Mode : Short mode	Mode : Short mode	Mode : Short mode	Mode : Short mode	Mode : Short mode	Mode : Short mode	Mode : Short mode	Mode : Short mode
Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%	Calculation : ((m0-m)/m0)*100%
Finished : 3 samples	Finished : 3 samples	Finished : 3 samples	Finished : 3 samples	Finished : 3 samples	Finished : 3 samples	Finished : 3 samples	Finished : 3 samples	Finished : 3 samples	Finished : 3 samples
Initial weight : 1.139 g	Initial weight : 1.035 g	Initial weight : 1.066 g	Initial weight : 1.106 g	Initial weight : 0.611 g	Initial weight : 1.106 g	Initial weight : 0.611 g	Initial weight : 1.106 g	Initial weight : 0.611 g	Initial weight : 0.611 g
Final weight : 0.140 g	Final weight : 0.289 g	Final weight : 0.624 g	Final weight : 0.798 g	Final weight : 0.554 g	Final weight : 0.798 g	Final weight : 0.554 g	Final weight : 0.798 g	Final weight : 0.554 g	Final weight : 0.554 g
Drying time : 00:32:40s	Drying time : 00:45:00s	Drying time : 00:31:20s	Drying time : 00:23:40s	Drying time : 00:08:40s	Drying time : 00:23:40s	Drying time : 00:08:40s	Drying time : 00:23:40s	Drying time : 00:08:40s	Drying time : 00:08:40s
Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec
Moisture : 86.0 %	Moisture : 72.1 %	Moisture : 41.5 %	Moisture : 27.8 %	Moisture : 9.3 %	Moisture : 27.8 %	Moisture : 9.3 %	Moisture : 27.8 %	Moisture : 9.3 %	Moisture : 9.3 %
NOTE Initial moisture of Cardamom.	NOTE After 3 hours.	NOTE After 6 hrs 30 mins	NOTE After 7 hrs 30 mins	NOTE final moisture of Cardamom when treated in Horizontal convection oven	NOTE After 7 hrs 30 mins	NOTE final moisture of Cardamom when treated in Horizontal convection oven	NOTE After 7 hrs 30 mins	NOTE final moisture of Cardamom when treated in Horizontal convection oven	NOTE final moisture of Cardamom when treated in Horizontal convection oven
The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0	The analysis performed by: 0
Signature: Komal	Signature: Komal	Signature: Komal	Signature: Komal	Signature: Komal	Signature: Komal	Signature: Komal	Signature: Komal	Signature: Komal	Signature: Komal

## OBSERVATION:

The drying of Cardamom has been investigated under the horizontal Convection heating system. The drying rate is found to be increasing with respect to increase in time. It has been found that the product's weight decreases with respect to increase in setting temperature. As per physical investigation, it has been observed that product is dried without any burns. Also, colour of the product is retained. However aroma reduced.

*Komal*

Ms. Komal Ingle  
( Tested By )

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