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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









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Customer:	M/s. Bharooch chemicals Pvt. ltd
Process:	Batch Horizontal Convection Heat Treatment For Drying of Soya (Okara) paste

TEST REPORT No: 52/KRDC/LAB/66 Mum 02/02/2022

Date Sample reception : 01/02/2022 ID : 52/LAB/02

SAMPLE DESCRIPTION:

Sampling : As Requested Sample Condition : Acceptable

Quantity : 1 kg

Samples opening date : 01/02/2022

Product : Soya paste (Okara)

 Start Date test
 : 01/02/2022

 End Date test
 : 02/02/2022

LABORATORY EXPERIMENTAL SETUP:









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)	26°C (±5°C)
Humidity (%)	≤74% 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







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	A STATE OF THE STA	Make: Axis Balance Description: Moisture range: 1%(sample 0.02/0.05g), 0.1% (Sample 0.5/5g), 0.01%(Sample>5g)
Thermo Hygrometer	THE PARTY OF THE P	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





SAMPLE PREPARATION AND METHOD/PROCEDURE:

The experiment has been performed on choker paste to speed up its drying rate. For this experimental run, SS tray is cleaned properly and then the soya paste (okara) is spread on the tray. Later, this tray is placed in a Batch Horizontal Convection Oven with suitable set time and temperature profile. The observations are made after every 30 minutes. Also, initial weight before drying, initial moisture content, weight & moisture content for every cycle is noted.

THAWING OF SAMPLE:

For this test, the frozen sample has been taken in a beaker and then thaw by double boiler method for 30-40 mins.





thawed Sample







ANALYTICAL RESULTS:

Trial 1

Initial Wt. of Batter - 300 gms

Initial moisture of Batter - 91.6 %

Setting Temperature: 65°C

No of	Cycle Time	Set Temp.	Product Temp.	Remarks, if any
cycles	(mins.)	(°C)	(°C)	
C1	After 30 min	85°C	41°C	Drying starts
C2	After 60 min	85°C	43°C	Drying continues
С3	After 90 min	85°C	42°C	Drying continues
C4	After 120 min	85°C	43°C	Dried as desired

Total Cycle time- 2 hours.

Final Wt. of Batter - 112gms.

Final moisture of Batter - 77.5%







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Trial 2

Initial Wt. of Batter - 300 gms

Initial moisture of Batter - 91.4 %

Setting Temperature: 85°C

No of	Cycle Time (mins.)	Set Temp.	Product Temp.	Remarks, if any
Cycles	(111113.)	(°C)	(°C)	
C1	After 30 min	85°C	46°C	Drying starts
C2	After 60 min	85°C	48°C	Drying continues
СЗ	After 90 min	85°C	50°C	Drying continues
C4	After 120 min	85°C	80°C	Dried as desired

Total Cycle time- 2 hours.

Final Wt. of Batter - 27gms.

Final moisture of Batter – 10%





Trial 3

Initial Wt. of Batter - 260 gms

Initial moisture of Batter - 91.6 %

Setting Temperature: 90°C

No of cycles	Cycle Time (mins.)	Set Temp.	Product Temp.	Remarks, if any
C1	After 30 min	90°C	48°C	Drying starts
C2	After 60 min	90°C	49°C	Drying continues
С3	After 90 min	90°C	58°C	Drying continues
C4	After 120 min	90°C	80°C	Dried as desired

Total Cycle time- 2 hours.

Final Wt. of Batter - 24gms.

Final moisture of Batter - 3.8%





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AFTER PICTURES OF TREATED SPECIMEN SAMPLE:

Trial 1

Untreated Sample



Treated Sample



Trial 2

Untreated Sample



Treated Sample







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Trial 3

Untreated Sample



Treated Sample



Moisture Analysis report:

Trail 1

Forma

Drying started	Drying started
Date: 1-02-2022 Time:17:29:32 Model:AGS200 Serial number: 138	Date: 1-02-2022 Time:19:22:21 Model:465200 Serial number: 138
Drying parameters	Drying parameters
Product :	Product :
Drying temperature : 105.0 °C	Drying temperature : 105.0 °C
Drying profile : standard Mode : Short mode Calculation : ((m0-m)/m0)*100% Finished : 3 samples Initial weight : 3.574 g Final weight : 0.301 g Drying time : 00:45:20s Sampling interval : 20 sec Moisture : 91.6 %	Drying profile : standard Mode : Short mode Calculation : ((m0-m)/m0)*100% Finished : 3 samples Initial weight : 1.120 g Final weight : 0.252 g Drying time : 00:17:20s Sampling interval : 20 sec Moisture : 77.5 %
HOTE - Irishal woishine	MOTE (Final moisture
The analysis performed by:	The analysis performed by:
Signature Signature	Signature







Trail 2 Trail 3

Date : 2-02-2022 Time :12:39:25 Model:AGS200 Serial number :		138	x
Drying parameters			
Product	:		
Drying temperature	:	105.0	°C
Drying profile Mode		standard Short mode	
Calculation Finished		((m0-m)/m0) 3 samples	
Initial weight	:	2,651	9
Final weight	ľ	0.224	g
Drying time	:	00:35:00	5
Sampling interval	i	20	Sec
Moisture	:	91.6	%
NOTE frital mu	11.0	have	

		Drying sta
Drying start	ted	Date : 2-02-2022 Time :13:09:59
Date : 2-02-2022		Model:AGS200
Time :16:45:04		Serial number :
Model:AGS200		
Serial number:	138	Drying paramete
Drying parameters		Product
Product	:	Drying tempera
Drying temperature		Brying profile Mode
Drying profile	: standard	Calculation
Mode	: Short mode	Finished
Calculation	: ((mO-m)/mO)*100%	
Finished	: 3 samples	Initial weight
Initial weight	: 0.450 g	Final weight
Final weight	: 0.406 g	Drying time
		Sampling inter
	: 00:03:20s	
Sampling interval	: 20 sec	Moisture
Moisture	: 10 %	
		NOTE Joikal
NOTE Final me	oisture	
,		The analysis p
The analysis perfo	ormed by:	
	N!	Signature
Signature	Day.	
Signature		

Drying started		Drying start	ted	
2-02-2022 13:09:59 AGS200 number :	138	Date: 2-02-2022 Time:16:40:39 Model:AGS200 Serial number:	138	
ng parameters		Drying parameters		
uct		Product	1	
	: 105.0 °C	Drying temperature	: 105.0 °C	
ulation	: standard : Short mode : ((m0-m)/m0)*100% : 3 samples	Calculation	: standard : Short mode : ((m0-m)/m0)*100% : 3 samples	Į.
ial weight	: 2.272 g	Initial weight	: 1.115 g	
l weight	AC 04-00-00-00-00-00-00-00-00-00-00-00-00-0	Final weight	: 1.073 g	
ng time ling interval	: 00:27:00s : 20 sec	Drying time Sampling interval		
ture	: 91.4 %	Moisture	3.8 %	
Initial moisture		HOTE Final nuc	oruleic	
analysis perfo	rmed by:	The analysis perf	ormed by:	
ure.	<u>}</u>	Signature	Contraction of the contraction o	



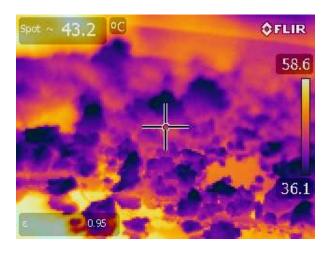


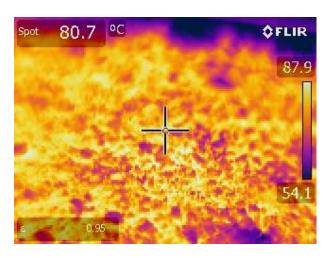
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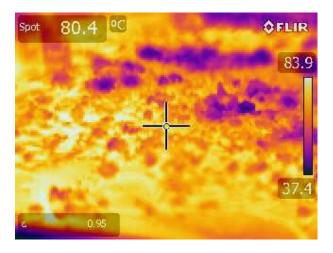
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THERMAL ANALYSIS REPORTS:





Trail 1 Trail 2



Trial 3







OBSERVATIONS:

The Drying behavior of Soya paste (okara) has been investigated under the convection heating system. The drying rate is found to be increasing with respect to increasing drying time. It has been found that the moisture content on the dry basis (%) decreases with respect to increase drying time. As per physical investigation, it has been observed, that there is no colour change and product is perfectly dried without charring.

Ms. Sayali Asole Tested By