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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



Continuous Microwave+Convection Heat Treatment for Heating of Curry Leaves

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

IN ASSOCIATION WITH EMitech, ITALY





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Customer:	M/s. Hindustan Unilever R&D, Bangalore
Process:	Continuous Microwave+Convection Heat Treatment for heating Curry Leaves

TEST REPORT No: 47/KRDC/LAB/17 Mum 31/03/2021

Date Sample reception	: 30/03/2021
ID	: 47/LAB/190

SAMPLE DESCRIPTION:

Sampling	: As Requested
Sample Condition	: Acceptable
Quantity	: 10 kg
Sampling date	: 31/03/2021
Product Requirement	: Curry Leaves : Heat Treatment
Start Date test	: 31/03/2021
End Date test	: 31/03/2021

TRIAL EXPERIMENTAL SET UP:



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CONTINUOUS MICROWAVE+CONVECTION HEATING SYSTEM SPECIFICATIONS:

Microwave Power	8.7kW	
Frequency	2450 ± 50 MHz	
Convective Power	2.5 kW	
Microwave Exposure Zone (Cavity)	3000 mm length wise	
Product surface temp. range	Max. 120 deg cells	
Conveyor width	500mm	
Conveyor Speed	Variable 0.2 to 4MPM	
Conveyor Motor Drive	1 HP AC Induction with VFD	
Entry Vestibule length	1100mm	
Exit Vestibule Length	1100 mm	
Exhaust Power	1.5 HP	

ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:

Temperature (degree C)	35°C (±5°C)	
Humidity (%)	≤30% 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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EQUIPMENTS USED:

Name of Equipment	Picture of Equipment	Specifications
Compact Thermal Imaging Camera		Model: FLIR E-30 Resolution: 160x 120IR 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: ± (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 given sample of curry leaves to speed up the heating rate. For this experimental run sample has been placed on belt conveyor and passed through microwave+convection heating system for different setting parameters to achieve heat treatment. Then, the observations are made for on the basis of temperature on product and any damage to sample during microwave exposure.

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ANALYTICAL RESULTS:

	Trial No. 1	Trial No. 2
Microwave Power (kW)	6	6
Setting Temperature (°C)	60	70
Exposure Time (minutes)	3 min exposure + 1 min hold time	4.5 min exposure + 1 min hold time
Temperature on Product (°C)	60-65	70-75
Initial moisture Content (%)	71.9%	73.2%
Final moisture Content (%)	67.57%	64.6%
Remarks, if any	No change in color	No change in color

BEFORE AND AFTER PICTURES OF TREATED SPCIMEN SAMPLE:

BEFORE



AFTER



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SURFACE TEMPERATURE OF THE TREATED SPCIMEN SAMPLE:

TRIAL 1

TRIAL 2



OBSERVATIONS:

The heating behavior of Curry Leaves has been investigated under the microwave irradiation mode dryer for heat treatment. As per physical investigation, it has been observed that there is no color change and no damage in any of the sample with required temperature on product.

Miss. Komal Bhoite Tested By

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