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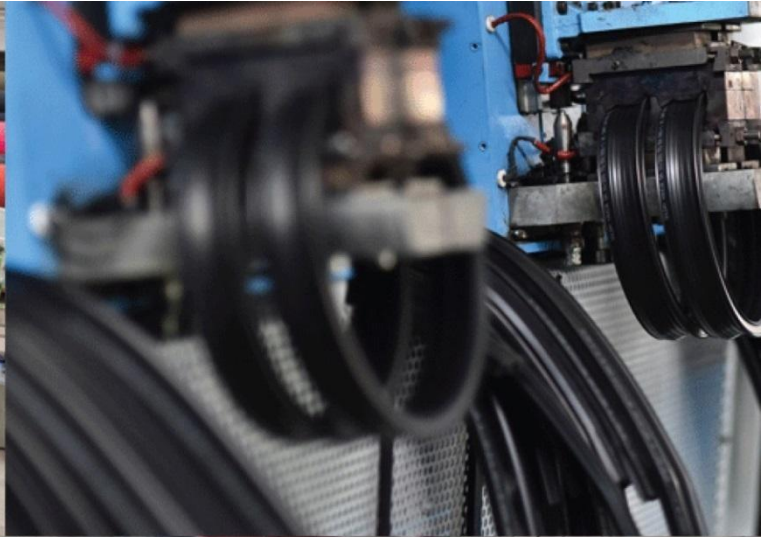
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In AssociationWith



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



**HEAT TREATMENT FOR DRYING OF  
MANGO AND SAPOTA**



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



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Customer :	M/s Sachin Nale
Process :	Heat Treatment for Drying of Mango and Sapota

### TEST REPORT No: 60/KRDC/LAB/17 Mum 04/04/2022

Date Sample reception : 09/04/2022  
ID : 60/LAB/04

#### SAMPLE DESCRIPTION:

Sampling : As Requested  
Sample Condition : Acceptable  
Sampling date : 09/04/2022  
Product : Mango and Sapota  
Requirement : Removal of moisture content till the desired crispiness is achieved  
Start Date test : 09/04/2022  
End Date test : 10/04/2022

#### LABORATORY EXPERIMENTAL SET UP:

#### LAB BATCH MICROWAVE+CONVECTION HEATING SYSTEM







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## LAB BATCH MICROWAVE+CONVECTION SYSTEM SPECIFICATIONS:

Microwave Power	2 KW (CW)
Frequency	2450 MHz $\pm$ 50
Convective Power	3.5 KW ( airflow 350 l/min at 20°C )
Microwave Exposure Zone (Cavity)	1 Cubic meter
Mode Stirrer	One
Thermal Monitoring System	Single Channel Fiber Optic: Range -40 to 250°C
Exhaust Power	1 HP
Tray size (width*height*depth)	450*950*50 mm

## LAB VACCUM HEATING SYSTEM





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#### LAB VACCUM HEATING SYSTEM SPECIFICATIONS:

Magnetron Power Generator Rating	Air Cooled 1.45KW/2450+50 MHZ x 1 No.
Convection Power	1.5 KW
Total Heater Power	3 KW (MW 1.45KW + Convection 1.5KW)
Supply Voltage required	230V- 2Ph supply
MW Overall (LxWxH) in mm	620X670X640
Cavity Chamber (INNER) in mm	L-300 & Ø220
Vacuum Pump Rating	560W, 220V/50Hz, 2880rpm
Free Air Displacement	10.7 CFM
Vacuum Pump (LxWxH)	430x200x300

#### ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:




Temperature (°C)	30°C (±5°C)
Humidity (%)	≤74% 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: 160 x 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

### SAMPLE PREPARATION AND METHOD/PROCEDURE:

The experiment has been performed on Mango and Sapota to speed up the drying rate. For this experimental run, given sample has been placed on different heating system with suitable parameters. Observations are made after decided time period on the basis of weight of the product, moisture content and appearance.



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## **ANALYTICAL RESULTS: BATCH MICROWAVE+CONVECTION HEATING SYSTEM**

### **Trail 1:**

**Product: Mango**

**Initial moisture: 78.8%**

**Initial weight: 125g**

No. of cycle	Cycle time (min)	Microwave Power (kW)	Microwave Temp (°C)	Heater Temp (°C)	Remark, if any
1	After 30 min.	1	55	60	Charring started

**Total cycle time:30 min.**

**No. of cycle: 1**

**Final moisture:10.9%**

**Final weight:20g**

### **Trail 2:**

**Product: Mango**

**Initial moisture: 78.8%**

**Initial weight: 125g**

No. of cycle	Cycle time (min)	Microwave Power (kW)	Microwave Temp (°C)	Heater Temp (°C)	Remark, if any
1	After 45 min.	0.2	55	60	Started drying
2	After 45 min.	0.2	55	60	Patches of charring

**Total cycle time:90 min.**

**No. of cycle: 2**

**Final moisture:28.4%**

**Final weight:30g**



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**Trail 3:****Product: Sapota****Initial moisture: 73.6%****Initial weight: 125g**

No. of cycle	Cycle time (min)	Microwave Power (kW)	Microwave Temp (°C)	Heater Temp (°C)	Remark, if any
1	After 15 min.	0.8	55	60	Started drying
2	After 15 min.	0.8	55	60	Patches of charring

**Total cycle time: 30 min.****No. of cycle: 2****Final moisture: 6.6%****Final weight: 45 g****BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:****Trial 1****a) Untreated****b) Treated**





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## **Trial 2**



**a) Untreated**



**b) Treated**

## **Trial 3**



**a) Untreated**



**b) Treated**





## ANALYTICAL RESULTS: VACCUM HEATING SYSTEM

### Trail 4:

Product: Mango

Initial moisture: 78.8%

Initial weight: 125g

No. of cycle	Cycle time (min.)	Microwave intensity (%)	Remark, if any
1	30	100	Charred

Total cycle time: 30 min.

Final moisture: 58.5%

Final weight: 64g

### Trail 5:

Product: Mango

Initial moisture: 78.8%

Initial weight: 125g

No. of cycle	Cycle time (hr.)	Microwave intensity (%)	Remark, if any
1	30	90	Charred

Total cycle time: 60 min.

Final moisture: 21.5%

Final weight: 31g



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#### Trail 6:

**Product: Mango**

**Initial moisture: 78.8%**

**Initial weight: 125g**

No. of cycle	Cycle time (hr.)	Microwave intensity (%)	Remark, if any
1	30	80	No effect

**Total cycle time: 60 min.**

**Final moisture: 69.2%**

**Final weight: 31g**

#### **BEFORE AND AFTER PICTURES OF TREATED SPCIMEN SAMPLE:**

##### Trial 4



**a) Untreated**



**b) Treated**



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### **Trial 5**



**a) Untreated**



**b) Treated**

### **Trial 6**



**a) Untreated**



**b) Treated**



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## MOISTURE ANALYSIS REPORT: BATCH MICROWAVE+CONVECTION HEATING SYSTEM

Drying started  
Date : 8-04-2022  
Time : 12:00:08  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 2.570 g  
Final weight : 0.549 g  
Drying time : 00:53:00s  
Sampling interval : 20 sec  
Moisture : 78.8 %

NOTE Initial moisture  
Mango

The analysis performed by:

Signature: 

Trial 1  
Drying started  
Date : 8-04-2022  
Time : 15:14:01  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 0.570 g  
Final weight : 0.508 g  
Drying time : 00:45:40s  
Sampling interval : 20 sec  
Moisture : 10.9 %

NOTE Final moisture  
mango

The analysis performed by:

Signature: 

Trial 2  
Drying started  
Date : 8-04-2022  
Time : 17:14:50  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 1.441 g  
Final weight : 1.032 g  
Drying time : 00:23:00s  
Sampling interval : 20 sec  
Moisture : 28.4 %

NOTE Final moisture  
mango

The analysis performed by:

Signature: 

Trial 3  
Drying started  
Date : 9-04-2022  
Time : 15:10:20  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 0.544 g  
Final weight : 0.508 g  
Drying time : 00:04:20s  
Sampling interval : 20 sec  
Moisture : 6.6 %

NOTE Final moisture  
Sapota

The analysis performed by:

Signature: 





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## MOISTURE ANALYSIS REPORT: VACCUM HEATING SYSTEM

Drying started  
Date : 8-04-2022  
Time : 12:00:08  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 2.590 g  
Final weight : 0.549 g  
Drying time : 00:53:00s  
Sampling interval : 20 sec  
Moisture : 78.8 %

NOTE

Initial moisture  
Mango

The analysis performed by:

Signature: *Arayali*

*DEMAN*  
Drying started  
Date : 8-04-2022  
Time : 14:47:04  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 1.137 g  
Final weight : 0.472 g  
Drying time : 00:35:00s  
Sampling interval : 20 sec  
Moisture : 58.5 %

NOTE

Final moisture  
mango

The analysis performed by:

Signature: *Arayali*

*WIP - mango*  
Drying started  
Date : 8-04-2022  
Time : 15:28:02  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 0.721 g  
Final weight : 0.566 g  
Drying time : 00:12:40s  
Sampling interval : 20 sec  
Moisture : 21.5 %

NOTE

Final moisture  
mango

The analysis performed by:

Signature: *Arayali*

*WIP - mango*  
Drying started  
Date : 9-04-2022  
Time : 12:10:55  
Model: AGS200  
Serial number : 138

Drying parameters  
Product : 0  
Drying temperature : 105.0 °C  
Drying profile : standard  
Mode : Short mode  
Calculation :  $((m0-m)/m0)*100\%$   
Finished : 3 samples  
Initial weight : 1.060 g  
Final weight : 0.326 g  
Drying time : 00:28:20s  
Sampling interval : 20 sec  
Moisture : 69.2 %

NOTE

Final moisture  
mango

The analysis performed by:

Signature: *Arayali*

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

MEMBER OF AIMCAL (USA)

IN ASSOCIATION WITH EMitech, ITALY



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#### **OBSERVATION:**

The drying behavior of Mango and Sapota has been investigated under the Microwave + Convection heating system, Vacuum 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 is affected after drying. As per physical investigation, it has been observed that there is no degradation of product except in Microwave system and vacuum system.

Ms. Sayali Asole  
( Tested By )