Abstract

Studies were carried out to evaluate the drying behaviour of garlic slices (Avg. 3mm) which were dried with fluidized bed cum microwave hybrid drying technique. Combined drying experiments were carried out with 0.1 % to 0.5 % KMS pre-treated garlic slices (250g) at 55°C to 75°C and microwave power level from 810 W to 1350 W. The results showed that the moisture content decreasing trend with drying time irrespective drying air temperature & microwave power level where as no remarkable effect of KMS concentration was observed on
drying time. The drying rates were observed to increase with increase in drying air temperature in fluidized bed drying almost showing a falling rate drying. The drying rate first increased then decreased trend irrespective of microwave power levels and KMS concentrations.

References


Index Terms

Computer Science

Information Sciences

Keywords

Garlic Slices Kms Concentration Hybrid Drying Power Level Moisture Content