

To compare the performance of the dryers with conventional method of drying i.e. open sun drying.

Abstract

Food drying techniques have long been applied since ancient times in conventional ways, such as drying in the sun or drying them. Currently, drying methods have been developed with the latest technology to reduce the damages caused by biochemical changes, which decrease nutritional value during the drying process. Some of the typical drying methods used for food products are sun drying, solar tunnel dryer, cabinet type solar drying etc. Meanwhile, the latest technology is developed to obtain the best drying results with various combinations of method. This study will discuss the latest drying methods applied in food processing technology.

Keywords: Food drying, Techniques, Damages, Solar tunnel drying, Cabinet type solar drying, Combinations.

1. Introduction:

Food spoilage refers to irreversible changes where food becomes inedible, or its quality is dangerous (Rawat, 2015). Preservation of fruits, vegetables, and food are essential for keeping them for a long time without further deterioration in the quality of the product. Several process technologies have been employed on an industrial scale to preserve food products; the major ones are canning, freezing, and dehydration. Among these, drying is especially suited for developing countries with poorly established low-temperature and thermal processing facilities. It offers a highly effective and practical means of preservation to reduce post-harvest losses and offset the shortages in supply. Drying is a simple process of moisture removal from a product in order to reach the desired moisture content and is an energy intensive operation. The prime objective of drying apart from extended storage life can also be quality enhancement, ease of handling, further processing and sanitation and is probably the oldest method of food preservation practiced by humankind. Drying involves the application of heat to vaporize moisture and some means of removing water vapor after its separation from the food products. It is thus a combined and simultaneous heat and mass transfer operation for which energy must be supplied. The removal of moisture prevents the growth and reproduction of microorganisms like bacteria, yeasts and molds causing decay and minimizes many of the moisture-mediated deteriorative reactions. It brings about

substantial reduction in weight and volume, minimizing packing, storage, and transportation costs and enables storability of the product under ambient temperatures. These features are especially important for developing countries, in military feeding and space food formulations (Visavale, G. L., 2012).

2. Materials and Methods:

This chapter deals with the description of various materials and methods used to accomplish the research work done to attain the desired objectives of the study. The samples were collected from the Khan Chauraha market, Maheva and Naini in Prayagraj. The samples were collected from different shopkeeper so as to obtain maximum variation in the quality; as a result the different dryers may be used for drying of the different vegetables.

Climatic conditions were studied inside the solar tunnel dryer. Mainly weather conditions were studied for achieving the good thermal efficiency and drying rate of the dryer. The weather conditions include:

- Temperature variations inside and outside the solar tunnel dryer (°C)
- Solar radiation inside and outside the tunnel dryer (w/m²)

The solar tunnel dryer or cabinet type solar dryer was tested in FMP department on winter season in October to November 2021 and on summer season April 2022 to May. The sample was loaded in the trays of solar tunnel dryer and cabinet type solar dryer in equal amount. The experiments were done with fan speed of 1 m/s.

The cost of solar tunnel dryer was calculated based on the amount of materials used and the estimated cost incurred in the fabrication of the solar tunnel dryer. The total cost of the solar tunnel dryer was determined base on fixed and variable cost. The cost of operation obtained was compared with the sun drying.

3. Results and Discussion:

Data illustrated in Table 1 shows the data regarding sample weight of different leaves at different weather i.e. winter and summer.

3.1 Moisture content:

3.1.1 Mint Leaves: Decreasing water content from 13.18% (wb) to 10.4% (wb) in solar tunnel dryer in winter and summer followed by decreasing water content from 16.80% (wb) to 12.81% (wb) in cabinet solar dryer in winter and summer and decreasing water content from 19.24% (wb) to 7.6% (wb) in open sun dryer in winter and summer.

3.1.2 Potato Chips: Decreasing water content from 21.28% (wb) to 16.73% (wb) in solar tunnel dryer in winter and summer followed by decreasing water content from 27.58% (wb) to 4.36% (wb) in cabinet solar dryer in winter and summer and decreasing water content from 15.83% (wb) to 31.86% (wb) in open sun dryer in winter and summer.

3.1.3 Green Chili: Decreasing water content from 16.73% (wb) to 9.94% (wb) in solar tunnel dryer in winter and summer followed by decreasing water content from 17.00% (wb) to 13.07% (wb) in cabinet solar dryer in winter and summer and decreasing water content from 34.30% (wb) to 16.18% (wb) in open sun dryer in winter and summer.

Table 1: Sample Weight

S r. N o.	CRO P (Sam ple)	MOIST SAMPLE WEIGHT (g)						DRIED SAMPLE WEIGHT (g)					
		SOLAR TUNNEL DRYER		CABINET TYPE SOLAR DRYER		OPEN SUN DRYING		SOLAR TUNNEL DRYER		CABINET SOLAR DRYER		OPEN SUN DRYING	
		win ter	Sum mer	win ter	win ter	win ter	win ter	wint er	sum mer	win ter	sum mer	win ter	sum mer
1	Mint Leav es	120 0	1200	600	600	150	150	158. 24	124. 8	100 .84	76.8 7	28. 87	11.4 0
2	Potat o Chip	600 0	6000	300 0	300 0	750	750	127 7.28	1004	827 .6	131	118 .75	239. 58

	s												
3	Green Chili	6000	6000	3000	3000	750	750	1004	596.80	510.16	392.12	257.30	121.40

3.2 Thermal Efficacy: Data given in Table 2 represents the thermal efficacy of different samples.

3.2.1 Mint Leaves: Thermal efficacy of mint leaves varied between 40.04 and 44.68 at solar tunnel dryer meanwhile, thermal efficacy of mint leaves varied between 34.46 and 40.38 at cabinet type solar dryer.

3.2.2 Potato Chips: Thermal efficacy of potato chips varied between 78.14 and 93 at solar tunnel dryer meanwhile, thermal efficacy of potato chips varied between 74.44 and 84.45 at cabinet type solar dryer.

3.2.3 Green Chili: Thermal efficacy of green chili varied between 49.34 and 82.94 at solar tunnel dryer meanwhile, thermal efficacy of green chili varied between 43.38 and 69.31 at cabinet type solar dryer.

Table 2: THERMAL EFFICIENCY

Sr. No.	CROP	SOLAR TUNNEL DRYER		CABINET TYPE SOLAR DRYER	
		WINTER SEASON	SUMMER SEASON	WINTER SEASON	SUMMER SEASON
1	Mint Leaves	40.04	44.68	34.46	40.38
2	Potato Slices	78.14	93	74.44	84.45
3	Green Chili	49.34	82.94	43.38	69.31

3.3 Drying Efficacy: Data presented in Table 3 shows the drying efficacy of different samples.

3.3.1 Mint Leaves: Drying efficacy of mint leaves varied between 21.84 and 34.14 at solar tunnel dryer meanwhile, drying efficacy of mint leaves varied between 20.92 and 32.60 at cabinet type solar dryer.

3.3.2 Potato Chips: Drying efficacy of potato chips varied between 44.99 and 49.69 at solar tunnel dryer meanwhile, drying efficacy of potato chips varied between 39.47 and 43.55 at cabinet type solar dryer.

3.3.3 Green Chili: Drying efficacy of green chili varied between 36.72 and 42.29 at solar tunnel dryer meanwhile, drying efficacy of green chili varied between 30.11 and 37.39 at cabinet type solar dryer.

Table 3: DRYING EFFICIENCY

Sr. No.	CROP	SOLAR TUNNEL DRYER		CABINET TYPE SOLAR DRYER	
		WINTER SEASON	SUMMER SEASON	WINTER SEASON	SUMMER SEASON
1	Mint Leaves	21.84	34.14	20.92	32.60
2	Potato Slices	44.99	49.69	39.47	43.55
3	Green Chili	36.72	42.29	30.11	37.39

4. Summary and Conclusion:

In general, food drying has several methods: sun drying, solar tunnel drying, cabinet type solar dryer, spray drying, drum drying, freezing, microwave drying, fluidized bed drying. Technology and research are developing to create the best drying method that produces high-quality dry products and is more energy-efficient. Some of the technologies often used include mixed/hybrid drying methods, superheated steam drying, refractory window, impingement drying, high-electric field drying, electrohydrodynamic drying using electrotechnology, and ohmic drying.

References:

Rawat, S. (2015). Food Spoilage: Microorganisms and their prevention. *Asian J. Plant Sci. Res.* 5(4): 47–56.