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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



Batch Microwave+Convection Heat Treatment for Drying of Wheat & Water Slurry

> 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. Dhaval Distil Evap Private Limited
Process :	Batch Microwave+Convection Heat Treatment for Drying of Wheat &Water Slurry

TEST REPORT No: 47/KRDC/LAB/17 Mum 01/12/2018

Date Sample reception	: 01/12/2018
ID	: 47/LAB/67

SAMPLE DESCRIPTION:

Sampling	: As Requested
Sample Condition	: Acceptable
Quantity	: 1 kg
Sampling date	: 01/12/2018
Product	: Wheat flour
Requirement	: Final product must have moisture content less than 5%
Start Date test	: 01/12/2018
End Date test	: 01/12/2018

LABORATORY EXPERIMENTAL SET UP:





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LAB BATCH MICROWAVE+CONVECTION HEATING SYSTEM SPECIFICATIONS:

Microwave Power	2 kW(CW)	
Frequency	2450 MHz ± 50	
Convective Power	3.5 kW (air flow 350 l/min at 20°C)	
	20 07	
Microwave Exposure Zone	1 cubic meter	
(cavity)		
Mode Stirrer	One	
Thermal Monitoring System	Single Channel Fiber Optic:	
	Range -40 to 250°C	
Exhaust Power	1HP	
Tray Size	450x950x50 mm	

ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:

Temperature (degree C)	28.5°C (±5°C)
Humidity (%)	≤65% 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: ±°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 wheat flour with adding water to speed up the drying rate. For this experimental run, 350 grams of wheat flour has been taken and then water has been added till the mixture become 1 kg by weight. This slurry on microwave transparent tray with uniform thickness of about 5 mm has been placed in heating system with suitable setting parameters. The observations are made after every 30 minutes. Also, moisture content and temperature on product has been noted for each time interval.

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ANALYTICAL RESULTS:

Initial Moisture Content Of slurry: 55.8%

	Trial No. 1	Trial No. 2	Trial No. 3
Microwave Power (kW)	1	1	0.7
Setting Temperature (°C)	90	90	70
Cycle Time (minutes)	60	90	(90+)15
Temperature on Product (°C)	89-95	122-140	105-115
Moisture Content (%)	29.9	-	0.9
Observations	Upper surface is dried, while inner contained some moisture	Burning effect observed	Completely dried with some burning effect

Note: Trial 3 is continuation of trial 2 with low temperature and intensity.

THERMAL IMAGE AFTER HEAT TREATMENT:

1. After Trial No.1:

Measu	rements		12/1/2018 1:47:36 PM		0°
Bx1	Max	97.9 °C			97.6
	Min	72.5 °C	ALC: NO DECISION OF THE OWNER		
	Average	93.3 °C			
Sp1		94.9 °C			
Param	eters				
Emissivity	y	0.95			
Refl. tem	ip.	20 °C		I Sp1	
			ID 4020 in a	FLIR E30	71.9
			IR_1638.jpg	FLIK E30	49201030

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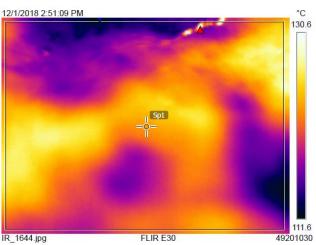


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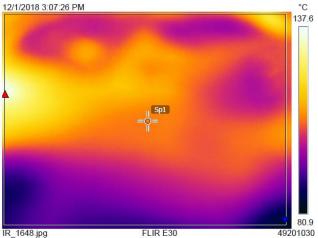
2. After Trial No. 2:

Bx1	Max	140.4 °C 🛕	
	Min	111.5 °C	
	Average	120.7 °C 🛕	
Sp1		123.2 °C 🛕	
Param	eters		
Emissivity		0.95	
Emissivit	Ly	0.00	



3. After Trial No. 3:

Bx1	Max	135.9 °C 🛕
	Min	84.0 °C
	Average	107.8 °C 🛕
Sp1		111.5 °C
Param	ieters	
Emissivi	ty	0.95
Refl. tem	ID.	20 °C



BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:







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MOISTURE ANALYSIS REPORTS:

Date : 1-12-2018 Time :14:44:51 Model:A6S2D0 Serial number : 138	Drying started	Drying started
Design of the second seco	Date : 1-12-2018	Date : 1-12-2018 Time :15:24:43
Drying parameters	Time :15:03:52	Model: A68200
Product : Test	Model:AGS200 Serial number : 138	Serial number : 138
Drying temperature : 105.0 °C	Drying parameters	Drying parameters
Arying profile : Standard Node : Short mode	Product : Test	Product : Test
Calculation : ((mO-m)/mO)#100% Finished : 3 samples	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C Drying profile : standard Mode : Short mode
Initial weight : 1.766 g	Brying profile : standard Mode : Short mode	Calculation : ((mD-m)/mO)#100
Final weight : 0.781 g	Calculation : ((mO-m)/mO)#100% Finished : 3 samples	Finished : 3 samples
Drying time : 02:08:40s		Initial weight : 1.029 g
Sampling interval : 20 sec	Initial weight : 0.511 g Final weight : 0.358 g	Final weight ; 1.020 g
Maisture : 55.8 %	Drying time : 00:17:00s	Drying time : 00:01:40s Sampling interval : 20 sea
ore Initial	Sampling interval : 20 sec	Sampling interval : 20 sec
ore Initial	Maisture : 29.9 %	Moisture : 0.9 %
	NOTE After 1 hr	NOTE After 1 hr 45 min
e analysis performed by:	The analysis performed by Signature	NOTE After 1 hr 45 min
KKomal	N	

OBSRVATIONS:

The Drying behavior of wheat flour and water slurry has been investigated under the microwave+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 complete drying with crunchiness in texture, also colour change with burning effect due to continuous exposure of high temperature and intensity.

Koma

Miss Komal Bhoite Tested By

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