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Kerone Research & Development Centre (KRDC),

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Customer:	M/s. Daksh Impex
Process:	Batch Convection Heat Treatment for Dehydration of Paneer

TEST REPORT No: 47/KRDC/LAB/17 Mum 02/09/2020

Date Sample reception : 02/09/2020 ID : 47/LAB/177

SAMPLE DESCRIPTION:

Sampling : As Requested Sample Condition : Acceptable

Quantity : 1 No.

Sampling date : 02/09/2020 Product : Paneer

Requirement : Final Moisture should be around 20%

 Start Date test
 : 02/09/2020

 End Date test
 : 02/09/2020

LABORATORY EXPERIMENTAL SET UP:







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LAB BATCH CONVECTION HEATING SYSTEM SPECIFICATIONS:

Heating Zone (width*height*depth)	550*650*550 mm
No. of Heaters	4
Total Heater Power	3 kW
Motor	0.5 HP
No. of trays	7
Tray size	600500 X 35
(width*height*depth)	
Nominal Capacity of	1 tr each
Dehumidifier	





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Humidity Range of	20-90%	
Dehumidifier		
Max. Ambient Temperature	40°C	
of Dehumidifier		
Water Removal Rate of	80 lt per day at NTP	
Dehumidifier		

ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:

Temperature (°C)	31°C (±5°C)
Humidity (%)	≤78% 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

EQUIPMENTS USED:

Name of Equipment	Picture of Equipment	Specifications
Compact Thermal Imaging Camera		Model: FLIR E-30 Resolution: 160x 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)







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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 Paneer to speed up the drying rate. For this experimental run, given Paneer sample has been diced in uniform cubes of about 15-20 mm and these cubes has been placed in a perforated tray in such a manner that none of the pieces are touching and there is some space around each piece for air to circulate for achieving even drying characteristics. Observations are made after every 15 minutes on LOD basis. Also, initial and final moisture content has been taken.

ANALYTICAL RESULTS:

Setting Temperature: 65°C Initial Weight: 250 grams

Initial Moisture Content: 50.3%

Sr.	Time	Weight noted	Weight loss	Temperature on	Remarks, if any
No.	(minutes)	(grams)	(%)	sample (°C)	
1.	After 15	230	8	48	Drying rate started
2.	After 30	212	15.2	49	Drying phase continue
3.	After 45	204	18.4	50	Variant of Drying rate
4.	After 60	199	20.4	52	Variant of Drying rate
5.	After 75	194	22.4	53	Variant of Drying rate
6.	After 90	191	23.6	55	Required Drying rate

Final Weight: 191 grams
Total Weight Loss: 23.6%
Final Moisture Content: 21.2%



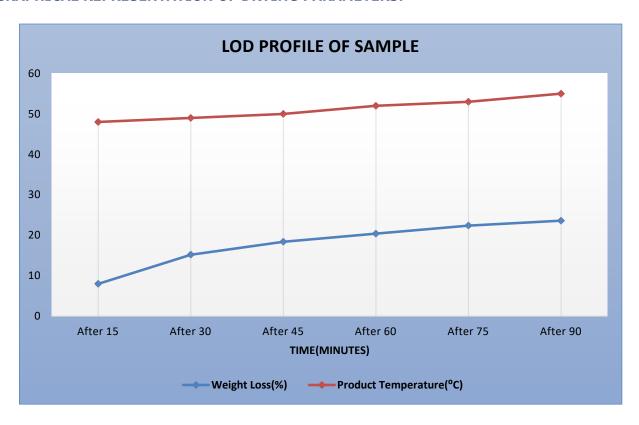


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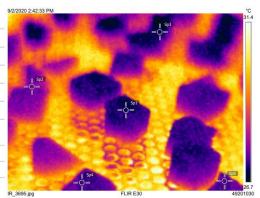
GRAPHICAL REPRESENTATION OF DRYING PARAMETERS:



THERMAL IMAGE BEFORE AND AFTER HEAT TRAETMENT:

1. Before Heat Treatment:

Measurements	
Sp1	27.0 °C
Sp2	27.6 °C
Sp3	27.0 °C
Sp4	27.4 °C
Sp5	27.4 °C
Parameters	
Emissivity	0.95
Refl. temp.	20 °C



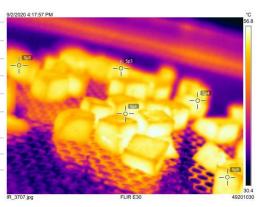




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2. After Heat Treatment:

Measurements	
Sp1	55.2 °C
Sp2	53.6 °C
Sp3	54.2 °C
Sp4	54.7 °C
Sp5	55.3 °C
Parameters	
Emissivity	0.95
Refl. temp.	20 °C



BEFORE AND AFTER PICTURES OF TREATED SPCIMEN SAMPLE:







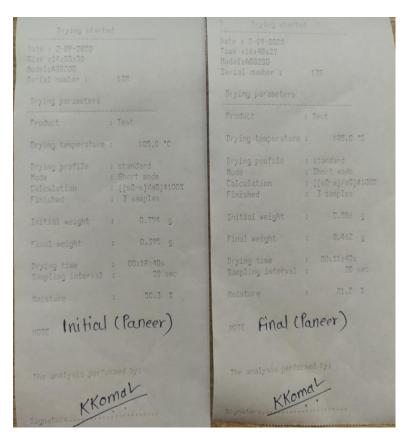
AFTER





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MOISTURE ANALYSIS REPORTS:



OBSERVATIONS:

The drying behavior of Paneer has been investigated under the convection heating system. The drying rate is found to be increasing with respect to increase in time. It has been found that the moisture content on the dry basis (%) decreases with respect to increase in drying time. As per physical investigation, it has been observed that required moisture content has been achieved with little colour change in final product.

Miss Komal Bhoite
Tested By