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ISO-9001-2008 COMPANY

Member Of



AIMCAL (USA)



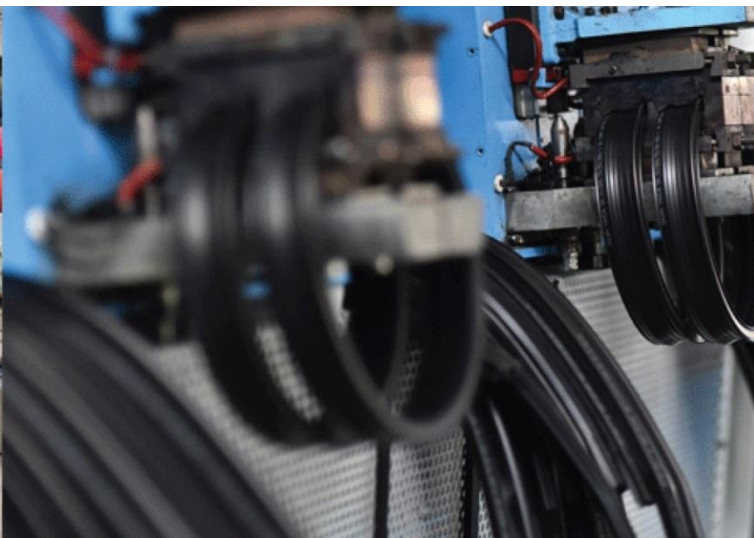
A.M.P.E.R.E (EUROPE)

In Association With



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](mailto:info@kerone.com) [www.kerone.com](http://www.kerone.com)



**Batch Microwave+Convection Heat  
Treatment For De-Crystallization of Honey**



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



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Customer :	M/s. Marico Limited
Process :	Batch Microwave + Convection Heat Treatment for De-Crystallization of Honey

**TEST REPORT No: 47/KRDC/LAB/17 Mum 31/08/2021**

Date Sample reception : 30/08/2021

ID : 47/LAB/27

**SAMPLE DESCRIPTION:**

Sampling : As Requested

Sample Condition : Acceptable

Quantity : 1 Kg.

Samples opening date : 30/08/2021

Product : Honey

Start Date test : 30/08/2021

End Date test : 07/09/2021

**LABORATORY EXPERIMENTAL SET UP:**



Format: F/R&D/01



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#### LAB BATCH MICROWAVE+CONVECTION HEATING SYSTEM SPECIFICATIONS:

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




#### ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:

<b>Temperature (°C)</b>	26°C ( $\pm$ 5°C)
<b>Humidity (%)</b>	$\leq$ 70% RH
<b>Pressure (kN/m<sup>2</sup> or kPa)</b>	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)
Thermo Hygrometer		Model No: HTC-2 Temperature accuracy: $\pm 1^\circ\text{C}$ ( $1.8^\circ\text{F}$ ) Temperature resolution: $0.1^\circ\text{C}$ ( $0.2^\circ\text{F}$ ) 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 mixture of smooth treated honey & crystallized honey to speed up the de-crystallization rate of the mixture. For this experimental run, 10% of crystallized/coagulated honey has been added to the smooth honey sample and blend thoroughly. Later, it is spread on a microwaveable tray and placed in MW+Convection heating system with selection of suitable parameters. Observations are made after decided time period on the basis of change in Weight of the product and appearance. Set parameters like temperature and magnetron power are selected in such a way that the honey does not get caramelized.



## ANALYTICAL RESULTS:

### TRIAL-1:

Initial Wt. of smooth liquid honey: 300g

Initial Wt. of crystallized honey: 30g

Initial Wt. of mixture: 330g

Magnetron Power: 0.4 KW;

Temperature Limit: 45°C;

Fan speed: 100; Heater- 80%

Cycles	Cycle Time	Product Temperature	Remark
C1	15 sec	(30-35) °C	No visible change
C2	30 sec	(30-35) °C	Starts to de-crystallize
C3	45 sec	(41-46) °C	Continues to de-crystallize
C4	45 sec	(41-46) °C	Continues to de-crystallize
C5	1 min 30 sec	(45-51) °C	Continues to de-crystallize
C6	1 min 30 sec	(45-55) °C	Continues to de-crystallize
C7	2 min	(50-55) °C	Almost de-crystallize
C8	1 min	(53-60) °C	De-crystallized as desired

Total cycle time: 8 min. 25 sec

Final Wt. of Mixture: 302 g

### TRIAL-2:

Initial Wt. of smooth liquid honey: 150g

Initial Wt. of crystallized honey: 15g

Initial Wt. of mixture: 165g

Magnetron Power: 0.8 KW;

Temperature Limit: 40°C;

Fan speed: 100; Heater- 80%

Cycles	Cycle Time	Product Temperature	Remark
C1	2 min	(50-55) °C	Starts to de-crystallize
C2	2 min	(61-68) °C	De-crystallized as desired



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Total cycle time: **4 mins**

Final Wt. of Mixture: **148 g**

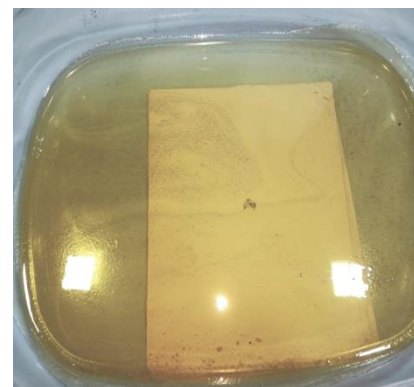
### BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:



**a) Liquid Honey**



**b) Crystallized honey**



**c) De-crystallized honey**

### THERMAL ANALYSIS REPORTS:

#### During Trial -1:

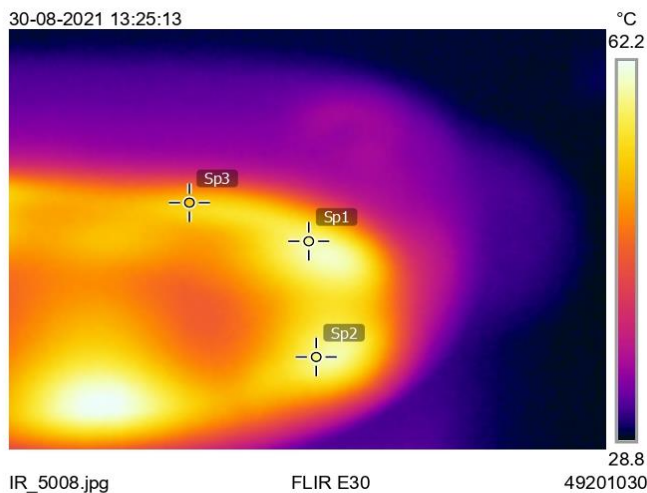
##### Measurements

Sp1	59.5 °C
Sp2	59.1 °C
Sp3	54.3 °C

##### Parameters

Emissivity	0.95
Refl. temp.	20 °C

30-08-2021 13:25:13



Format: F/R&D/01



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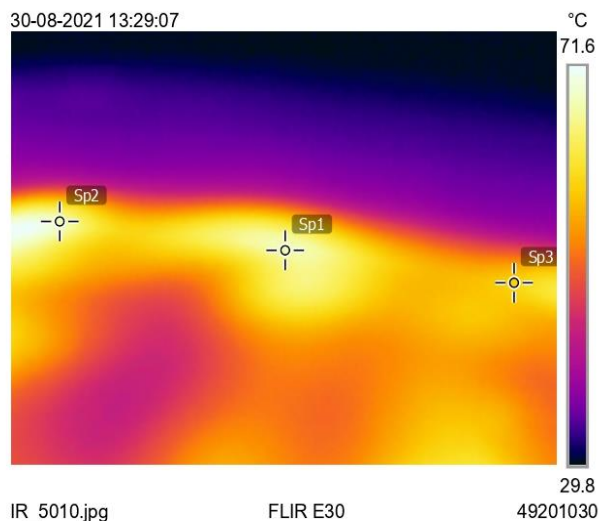
### During Trial -2:

#### Measurements

Sp1	67.9 °C
Sp2	68.7 °C
Sp3	60.4 °C

#### Parameters

Emissivity	0.95
Refl. temp.	20 °C



### TRIAL-3:

Initial Wt. of mixture: 60g (Sample-A)

Magnetron Power: 0.5 KW;

Temperature Limit: 45°C;

Fan speed: 100

Cycles	Cycle Time	Convection Heater	Product Temperature	Remark
C1	2 min	100%	(65-75) °C	Starts to de-crystallize (B3)
C2	2 min	70%	(80-90) °C	De-crystallized as desired (C3)

Total cycle time: 4 mins

Final Wt. of Mixture: 59 g

### THERMAL ANALYSIS REPORTS:

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**Before treatment:**

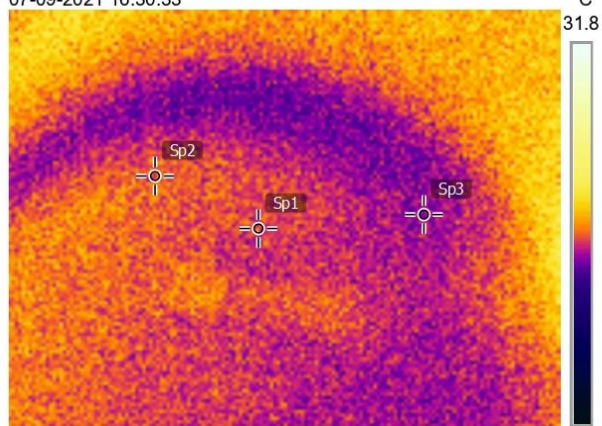
Measurements

Sp1	30.0 °C
Sp2	29.7 °C
Sp3	29.6 °C

Parameters

Emissivity	0.95
Refl. temp.	20 °C

07-09-2021 16:30:33



IR\_5058.jpg

FLIR E30

27.8  
31.8  
49201030

**During cycle -2:**

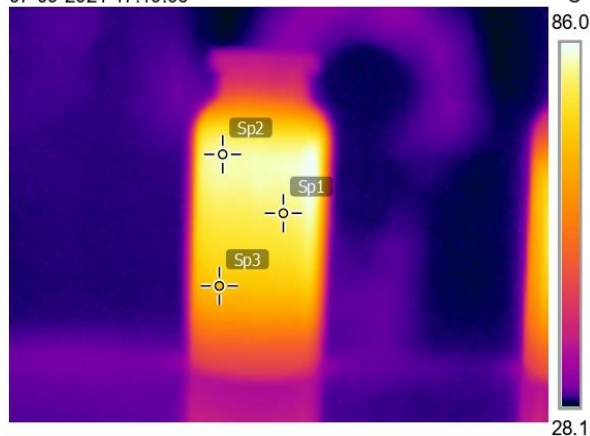
Measurements

Sp1	81.1 °C
Sp2	83.4 °C
Sp3	72.3 °C

Parameters

Emissivity	0.95
Refl. temp.	20 °C

07-09-2021 17:19:06



IR\_5078.jpg

FLIR E30

28.1  
86.0  
49201030

**Format: F/R&D/01**



### BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:



a) Crystallized honey



b) De-crystallized honey

### TRIAL-4:

Initial Wt. of mixture: 60g (Sample-A)

Magnetron Power: 0.3 KW;

Temperature Limit :30°C;

Fan speed: 100

Cycles	Cycle Time	Convection Heater	Product Temperature	Remark
C1	2 min	100%	(45-55) °C	Starts to de-crystallize (B4)
C2	2 min	70%	(75-80) °C	De-crystallized as desired(C4)

Total cycle time: 4 mins

Final Wt. of Mixture: 59 g



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## THERMAL ANALYSIS REPORTS :

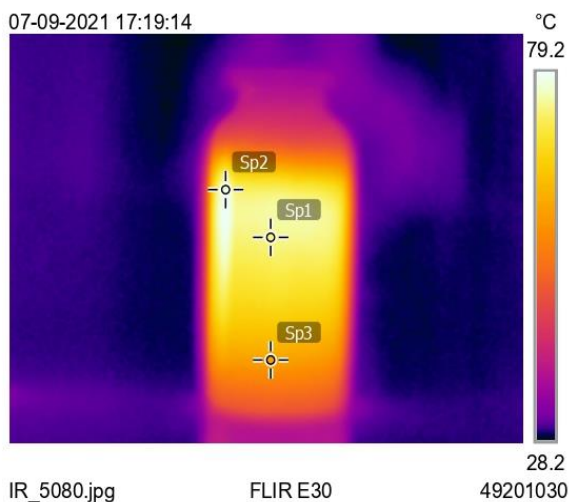
### During cycle -2:

#### Measurements

Sp1	74.9 °C
Sp2	78.5 °C
Sp3	62.0 °C

#### Parameters

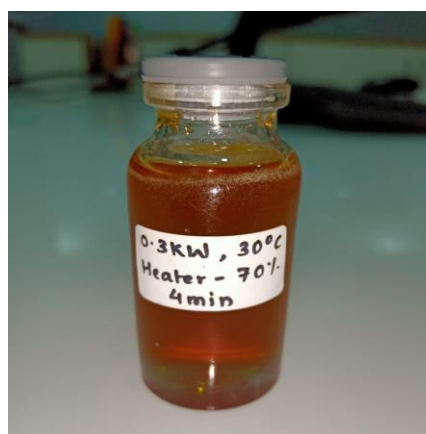
Emissivity	0.95
Refl. temp.	20 °C



## BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:



a) Crystallized honey



b) De-crystallized honey

Format: F/R&D/01



## TRIAL-5:

Initial Wt. of mixture: 60g (Sample-A)

Magnetron Power: 0.3 KW;

Temperature Limit: 30°C;

Fan speed: 100

Cycles	Cycle Time	Convection Heater	Product Temperature	Remark
C1	1 min	50%	(40-50) °C	Starts to de-crystallize (B4)
C2	1 min	50%	(55-60) °C	De-crystallized as desired (C4)

Total cycle time: 2 mins

Final Wt. of Mixture: 59 g

## THERMAL ANALYSIS REPORTS:

### During cycle -2:

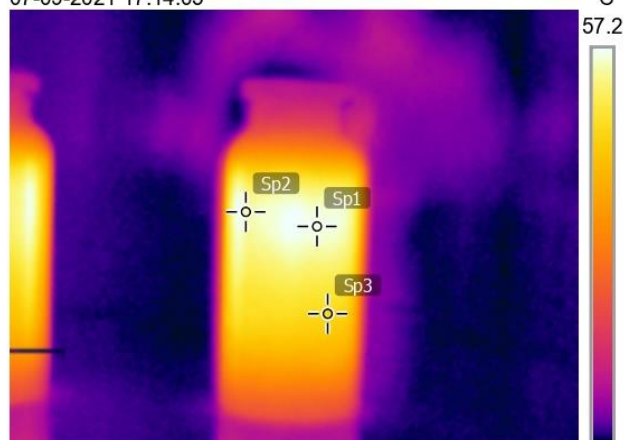
#### Measurements

Sp1	56.8 °C
Sp2	56.1 °C
Sp3	51.8 °C

#### Parameters

Emissivity	0.95
Refl. temp.	20 °C

07-09-2021 17:14:05



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FLIR E30

28.3  
49201030

Format: F/R&D/01



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#### BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:



a) Crystallized honey



b) De-crystallized honey

#### OBSERVATION:

The de-crystallization of coagulated honey has been investigated under the Microwave+Convection heating system. The de-crystallization rate is found to be increasing with respect to increase in time & temperature. It has been found that the product's weight decreases to some extent as the moisture content in it tries to escape in the form of bubble. As per physical investigation, it has been observed that product is completely liquefied/de-crystallized. Also, texture and colour of honey is retained.

Ms. Komal Ingle  
(Tested By)