

A CRISIL-NSIC RATED COMPANY
ISO-9001-2008 COMPANY

Member Of









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 Fmail-info@kerone.com www.kerone.com



IN ASSOCIATION WITH EMitech, ITALY





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

Customer:	M/s. OOM PLANTATION
Process :	Batch Microwave + Convection Heat Treatment for Drying of Cardamom

TEST REPORT No: 47/KRDC/LAB/30 Mum 02/09/2021

Date Sample reception : 29/08/2021 ID : 47/LAB/31

SAMPLE DESCRIPTION:

Sampling : As Requested
Sample Condition : Acceptable
Quantity : Around 1 Kg.
Samples opening date : 29/08/2021

Product : Green Cardamom

Start Date test : 01/09/2021 End Date test : 01/09/2021

LABORATORY EXPERIMENTAL SET UP:







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

LAB BATCH MICROWAVE+CONVECTION HEATING SYSTEM SPECIFICATIONS:

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

ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:

Temperature (°C)	26°C (±5°C)
Humidity (%)	≤70% 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.





CRISIL-NSIC RATED COMPANY ISO-9001-2008 COMPANY



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

EQUIPMENTS USED:

Name of Equipment	Picture of Equipment	Specifications
Compact Thermal Imaging Camera		Model: FLIR E-30 Resolution: 160 x 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	TO BE	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 Cardamom to speed up the drying rate. For this experimental run, given sample has been spread on a PTFE table and kept in MW+ Convection heating chamber with suitable parameters. Observations are made after decided time period on the basis of change in Weight, moisture of the product and appearance.

IN ASSOCIATION WITH EMitech, ITALY





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

ANALYTICAL RESULTS:

Initial Wt. of Cardamom: 150g

Initial moisture of Cardamom: 81.6 %

Magnetron Power: 0.3 KW Temperature Limit: 40°C Fan speed: 100; Heater- 100%

Cycles	Cycle Time	Product Temperature	Product Weight	Product Weight
	(min.)		(g)	Loss (%)
C1	60 min	(40-45) °C	111 g	26.0%
C2	120 min	(45-50) °C	85 g	23.42%
С3	180 min	(50-55) °C	62 g	27.05%
C4	240 min	(50-60) °C	47 g	24.19%

Total cycle time: 4 Hr

Final Wt. of Cardamom: 45 g

Final moisture of Cardamom: 6.2%

BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:









Kerone Research & Development Centre (KRDC)

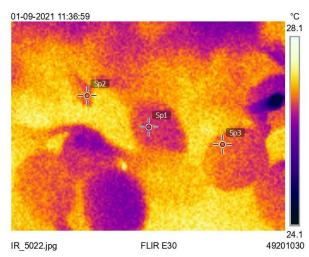
B/47, Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India
Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com

THERMAL ANALYSIS REPORTS:

Measurements

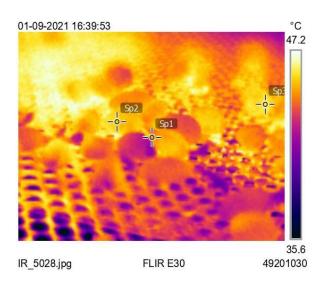
BEFORE TREATMENT-

Sp1	26.8 °C
Sp2	27.0 °C
Sp3	26.7 °C
Parameters	
Emissivity	0.95
Refl. temp.	20 °C



AFTER TREATMENT-

Measureme	nts
Sp1	45.2 °C
Sp2	45.3 °C
Sp3	46.0 °C
Parameters	
Emissivity	0.95
Refl. temp.	20 °C



Format: F/R&D/01

The value obtained is already corrected for possible recover value stated, if applicable. This document may not be reproduced or disclosed wholly or partly in any part thereof without the written consent of the laboratory management or customer. This document relates only to the specimen samples processed. The processed sample will be kept in this laboratory for 7 days from the date of heat treatment.





CRISIL-NSIC RATED COMPANY
ISO-9001-2008 COMPANY



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

MOISTURE ANALYSIS REPORTS:

		Drying started
Drying start	ced	Date : 4-09-2021 Time :17:29:13
Date : 4-09-2021 Time :12:20:04 Model:AGS200		Model:AGS200 Serial number: 138
Serial number :	138	Drying parameters
Drying parameters		Product : 0
Product	: 0	Drying temperature : 105.0 °C
Drying temperature	: 105.0 °C	Drying profile : standard Mode : Short mode
Drying profile Mode	: standard : Short mode	Calculation : ((mO-m)/mO)*10 Finished : 3 samples
Calculation Finished	: ((m0-m)/m0)*100% : 3 samples	Initial weight : 0.884 g
Initial weight	: 2.884 g	Final weight : 0.829 g
Final weight	: 0.531 g	Drying time : 00:07:00s Sampling interval : 20 sec
Drying time Sampling interval		Moisture : 6.2 %
Moisture	81.6 %	NOTE final moisture o
NOTE Initial	moisture of	Cardamon
Cardamom		The analysis performed by: 0
The analysis perfor		Signature

OBSERVATION:

The drying of Cardamom has been investigated under the Microwave + Convection heating system. The drying rate is found to be increasing with respect to increase in time. It has been found that the product's weight decreases with respect to increase in setting temperature. As per physical investigation, it has been observed that product is dried without any burns also green colour of product and aroma is retained.

Ms. Komal Ingle (Tested By)