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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







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Customer:	M/s. Go Desi Foods Pvt Ltd
Process :	Batch Microwave+Convection Heat Treatment for Sterilization of Candy Pulp

TEST REPORT No: 47/KRDC/LAB/17 Mum 08/02/2021

Date Sample reception : 08/02/2021 ID : 47/LAB/186

SAMPLE DESCRIPTION:

Sampling : As Requested
Sample Condition : Acceptable
Quantity : 6-7 kg

Sampling date : 09/02/2021

Product : Mango and Imli Candy Pulp

Requirement : Sterilization
Start Date test : 09/02/2021
End Date test : 09/02/2021

LABORATORY EXPERIMENTAL SET UP:





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.



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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)
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°C (±5°C)
Humidity (%)	≤30% 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 120 IR Thermal sensitivity of 0.10°C
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 given sample of Mango and Imli candy pulp to speed up the heating rate for sterilization treatment. For this experimental run, given sample has been placed in microwave transparent tray with layer of about 50-70 mm and microwave exposure has been given with different parameters. The observations are made on the basis of the temperature on product and taste of product.

ANALYTICAL RESULTS:

Trial No.	Mango Pulp	Imli Pulp
1.	Microwave Power: 0.6 kW Cycle Time: 5 minutes Temp on Product: 65-70°C	Microwave Power: 0.6 kW Cycle Time: 5 minutes Temp on Product: 70-75°C
2.	Microwave Power: 0.8 kW Cycle Time: 5 minutes Temp on Product: 75-80°C	Microwave Power: 0.8 kW Cycle Time: 5 minutes Temp on Product: 75-80°C



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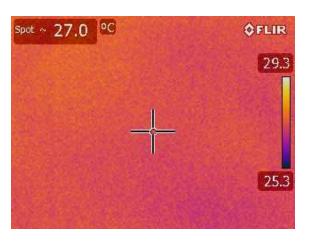
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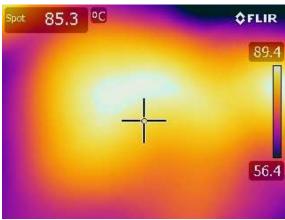
3.	Microwave Power: 1 kW Cycle Time: 4 minutes	Microwave Power: 1 kW Cycle Time: 4 minutes
	Temp on Product: 80-90°C	Temp on Product: 80-90°C
4.	Trial on candies: Microwave Power: 0.8 kW Cycle Time: 5 minutes Temp on Product: 80-90°C	Trial on candies: Microwave Power: 0.8 kW Cycle Time: 5 minutes Temp on Product: 90-95°C

THERMAL IMAGE BEFORE AND AFTER HEAT TREATMENT:

1. Before Heat Treatment:



2. After Heat Treatment:





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BEFORE AND AFTER PICTURES OF TREATED SPCIMEN SAMPLE:

1. Mango Pulp:



BEFORE

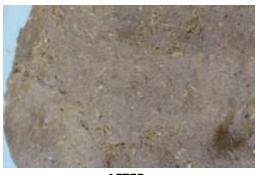


AFTER

2. Imli Pulp:



BEFORE



AFTER

3. Candies:



BEFORE



AFTER





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OBSERVATIONS:

The Heating behavior of Candy pulp has been investigated under the microwave irradiation mode system for sterilization treatment. As per physical investigation, it has been observed that there is no colour change with required temperature on product.

1/2.

Miss. Komal Bhoite
Tested By