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Kerone Research & Development Centre (KRDC),
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Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com



**Continuous Microwave Heat Treatment for
Drying of Mixed Masala Powder**





EMitech Research & Development Centre



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Customer:	M/s. Shree Yog Krupa Industries
Process:	Continuous Microwave Heat Treatment for Drying of Mixed Masala Powder

TEST REPORT No: 77/KRDC/LAB/17 Mum 09/06/2022

Date Sample reception : 08/06/2022

ID : 77/LAB/09

SAMPLE DESCRIPTION:

Sampling : As Requested

Sample Condition : Acceptable

Sampling date : 08/06/2022

Product : Mixed Masala Powder

Requirement : Final Product moisture content should be less 5%

Start Date test : 08/06/2022

Date test : 08/06/2022

LABORATORY EXPERIMENTAL SET UP FOR TRIAL:





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LAB CONTINUOUS MICROWAVE HEATING SYSTEM SPECIFICATIONS:

Microwave Power	1.45 kW(CW)
Frequency	2450 \pm 50 MHz
Microwave Exposure Zone (Cavity)	1000 mm length wise
Product surface temp. range	Max. 120 deg cells
Conveyor width	380mm
Conveyor Speed	Variable 0.2 to 2MPM
Conveyor Motor Drive	0.5HP AC Induction with VFD
Entry Vestibule length	1200mm
Exit Vestibule Length	1200 mm
Exhaust Power	0.5 HP

ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:




Temperature (degree C)	30°C (\pm 5°C)
Humidity (%)	\leq 70% RH
Pressure (kN/m ² 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
Thermo Hygrometer		Model No: HTC-2 Temperature accuracy: $\pm^{\circ}\text{C}$ (1.8°F) Temperature resolution: 0.1°C (0.2°F) Humidity range: 10%~99% RH Humidity accuracy: $\pm 5\%$ RH Humidity resolution: 1% RH
Moisture Analyzer		Make: Axis Balance Description: Moisture range: 1%(sample 0.02/0.05g), 0.1% (Sample 0.5/5g), 0.01%(Sample>5g)

SAMPLE PREPARATION AND METHOD/PROCEDURE:

The experiment has been performed on Mixed Masala Powder without adding any additive to speed up the drying rate. For this experimental run, given sample has been placed on Glass tray in MW heating system with suitable parameters. Observations are made on the final moisture content of sample, weight and appearance. Also, initial weight before drying and final weight after drying was taken.

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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ANALYTICAL RESULTS:**TRIAL-1**

Initial Wt.: 50g

Initial Moisture: 7.2%

Cycles	Specifications of Microwave	On product temp	Microwave exposure time	Moisture Content.	Remarks.
C1	Microwave intensity: 100%; Belt speed: 0.8 rpm	(49-56)°C	11 min	2.8%	Dried as desired

Microwave exposure time: 11min

Final Weight: 47g

Final Moisture: 2.8 %

TRIAL-2

Initial Wt.: 50 g

Initial Moisture: 7.2%

Cycles	Specifications of Microwave	On product temp	Microwave exposure time (min.)	Moisture Content.	Remarks.
C1	Microwave intensity: 100%; Belt speed: 1.5 rpm	(38-41)°C	6 min	5.8%	Dried as desired

Microwave exposure time: 6min

Final Weight: 48g

Final Moisture: 5.8%

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BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:



a) Untreated



b) Treated

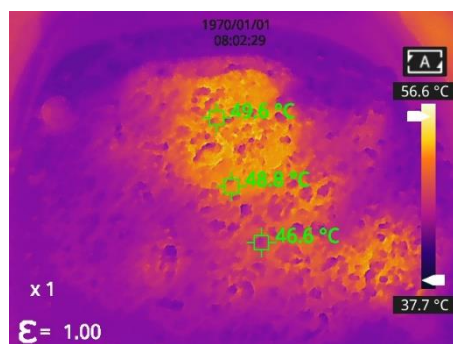
THERMAL IMAGES:

Measurements

Sp1	49.6 °C
Sp2	48.8 °C
Sp3	46.6 °C

Parameters

Emissivity	1.00
Temp.	56.6 °C

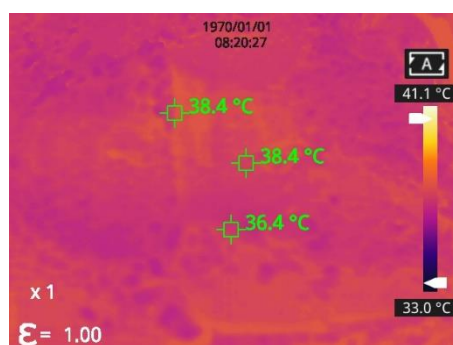


Measurements

Sp1	38.4 °C
Sp2	38.4 °C
Sp3	36.4 °C

Parameters

Emissivity	1.00
Temp.	41.1 °C



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MOISTURE ANALYSIS REPORTS:

Drying started	Drying started	Drying started
Date : 8-06-2022	Date : 8-06-2022	Date : 8-06-2022
Time : 11:11:05	Time : 12:05:42	Time : 11:40:52
Model: AGS200	Model: AGS200	Model: AGS200
Serial number : 138	Serial number : 138	Serial number : 138
Drying parameters		
Product : 0	Product : 0	Product : 0
Drying temperature : 105.0 °C	Drying temperature : 105.0 °C	Drying temperature : 105.0 °C
Drying profile : standard	Drying profile : standard	Drying profile : standard
Mode : Short mode	Mode : Short mode	Mode : Short mode
Calculation : $((m_0-m)/m_0)*100\%$	Calculation : $((m_0-m)/m_0)*100\%$	Calculation : $((m_0-m)/m_0)*100\%$
Finished : 3 samples	Finished : 3 samples	Finished : 3 samples
Initial weight : 0.511 g	Initial weight : 0.650 g	Initial weight : 0.603 g
Final weight : 0.474 g	Final weight : 0.612 g	Final weight : 0.586 g
Drying time : 00:02:00s	Drying time : 00:02:00s	Drying time : 00:02:00s
Sampling interval : 20 sec	Sampling interval : 20 sec	Sampling interval : 20 sec
Moisture : 7.2 %	Moisture : 5.8 %	Moisture : 2.8 %
NOTE Initial moisture.	NOTE Final moisture (6min MW exposure)	NOTE Final moisture (11min exposure MW)
The analysis performed by:	The analysis performed by:	The analysis performed by:
Signature: 	Signature: 	Signature: 

Format: F/R&D/01



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OBSERVATION:

The drying behavior of Mixed Masala Powder has been investigated under the Continuous Microwave heating system. The drying rate is found to be increasing with respect to increase in time. As per physical investigation, it has been found that the product weight is not much affected. It has been observed that there is no degradation of product. Also the desirable moisture content as required is obtained.

Ms. Sayali Asole
(Tested By)