



A CRISIL-NSIC RATED COMPANY
ISO 9001: 2008 COMPANY
AFFILIATED TO THE UNIVERSITY OF NOTTINGHAM
MEMBER OF AMICAL

DATE:01/04/2017

CLIENT: FAASOS

APPLICATION: Cooking/ Heating of food samples (Meat/chicken).

PROCESS FOLLOWED:

1. Trials are taken in infrared and convection oven separately and readings are taken.
2. After convection oven, food sample is directly kept in microwave for further process and same process followed in case of infrared trials also.
3. The container used for trial was of aluminium foil.
4. Microwave heating is done on highest power wattage.

TRIAL SETUP PICTURES:



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NSIC - CRISIL
Rated Company



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PROCESS PARAMETERS:

Initial surface temperature : 26.7 °C
Core temperature : 27.9 °C
Container size : 2.5*2.5*1.5 inches
Sample weight : 90 grams
(with container)

TRIAL READINGS AND OBSERVATIONS:

1. Convection & Microwave
Convection Temperature: 200°C
Microwave Power: 900 W

Sr. No.	Mode	Time	Surface temperature(°C)	Core temperature(°C)
1	Convection	6 minutes	74.2	76.1
	Microwave	15 seconds	75.4	73.4
2	Convection	3 minutes	44.9	42.7
	Microwave	30 seconds	71.3	70.4
3	Convection	1.5 minutes	39.8	43.2
	Microwave	40 seconds	73.2	74.2

Observation: The sample becomes chewy in above 2nd trial.

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2. Infrared & Microwave

IR Temperature: 200°C

Microwave Power: 900 W

Sr. No.	Mode	Time	Surface Temperature(°C)	Core Temperature(°C)
1	Infrared	1.5 minutes	48	45.1
	Microwave	30 seconds	55.7	57
2	Infrared	3 minutes	46.6	48.8
	Microwave	20 seconds	56	57.8
3	Infrared	3 minutes	47	45.3
	Microwave	40 seconds	72.6	69.2

Observation: The sample becomes chewy in above 1st and 2nd trial.

K Komal

MISS. KOMAL BHOITE
TESTING INCHARGE

Gaurav Mestry

MR. GAURAV MESTRY
CHECKED BY

