



KERONE



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

DATE:16/03/2017

PROCESS: Dehydration of green chillies.

PROCEDURE:

1. For this trial, 1st remove the stem of chillies and use as it is without chopping.
2. Take weight before dehydration and note it as initial weight and arrange on tray for dehydration.
3. Set temperature of dehydrator at 65°C and make observations.
3. During the process, observations are made after every 60 minutes by checking the moisture loss on drying in chillies, by taking weight and by capturing pictures.

TRIAL SETUP:



TRIAL READINGS AND PICTURES:

<p>Before De-hydration Process Initial Weight: 347 grams</p>	<p>After 60 minutes Weight taken: 242 grams</p>

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After 120 minutes

Weight taken: 153 grams



After 180 minutes

Weight taken: 93 grams



After 240 minutes

Weight taken: 60 grams



After 300 minutes

Weight taken: 48 grams



After 360 minutes

Weight taken: 45 grams

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OBSERVATIONS:

1. The process of dehydration is completed at 65°C for 360 minutes as there is so less weight loss after 300 minutes.
2. After dehydration, the colour of chillies get down to somewhat greenish brown and also texture becomes crispy.
3. The total weight loss in chillies is 302 grams, i.e., out off 347 grams only 45 grams remain.
4. It shows approximately 87% weight loss of chillies in 360 minutes, i.e., in 6 hours at 65°C.
5. Following are the before and after pictures of dehydration process.

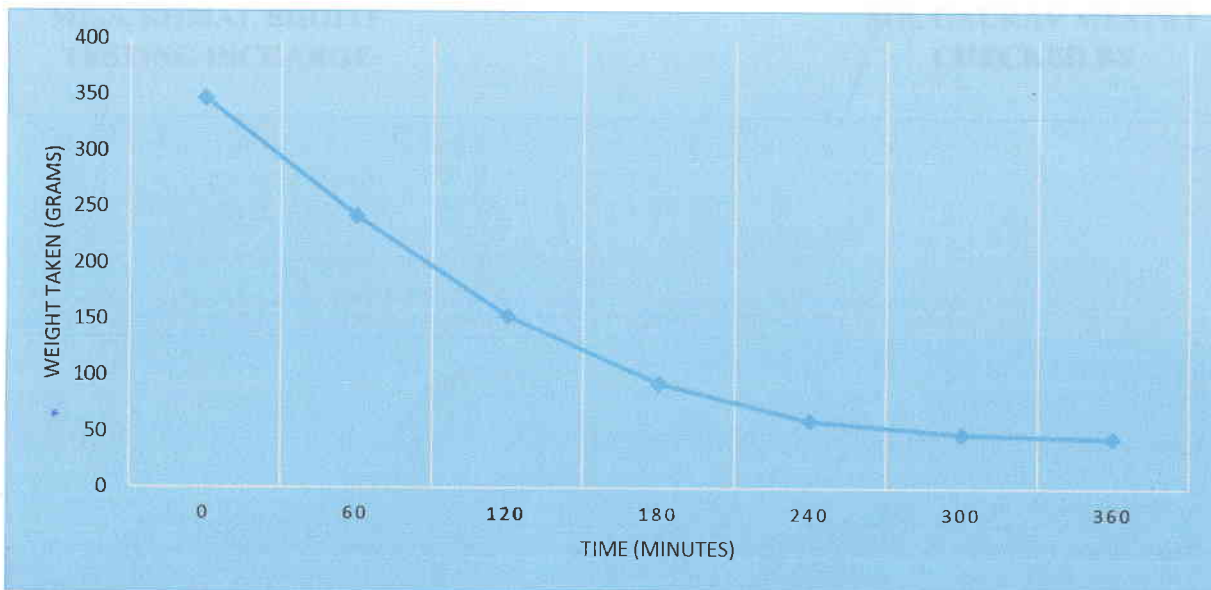


LINE GRAPH AND BAR DIAGRAM SHOWING MOISTURE LOSS ON DRYING:

Following presentation of line graph and bar diagram illustrates the moisture loss on drying in the chillies by showing weight taken against different intervals of time.

The line graph shows the weight of chillies decreases over the period of time interval and in bar diagram, the numbers on bar indicates the weight of chillies taken at that time interval.

1. Line Graph:



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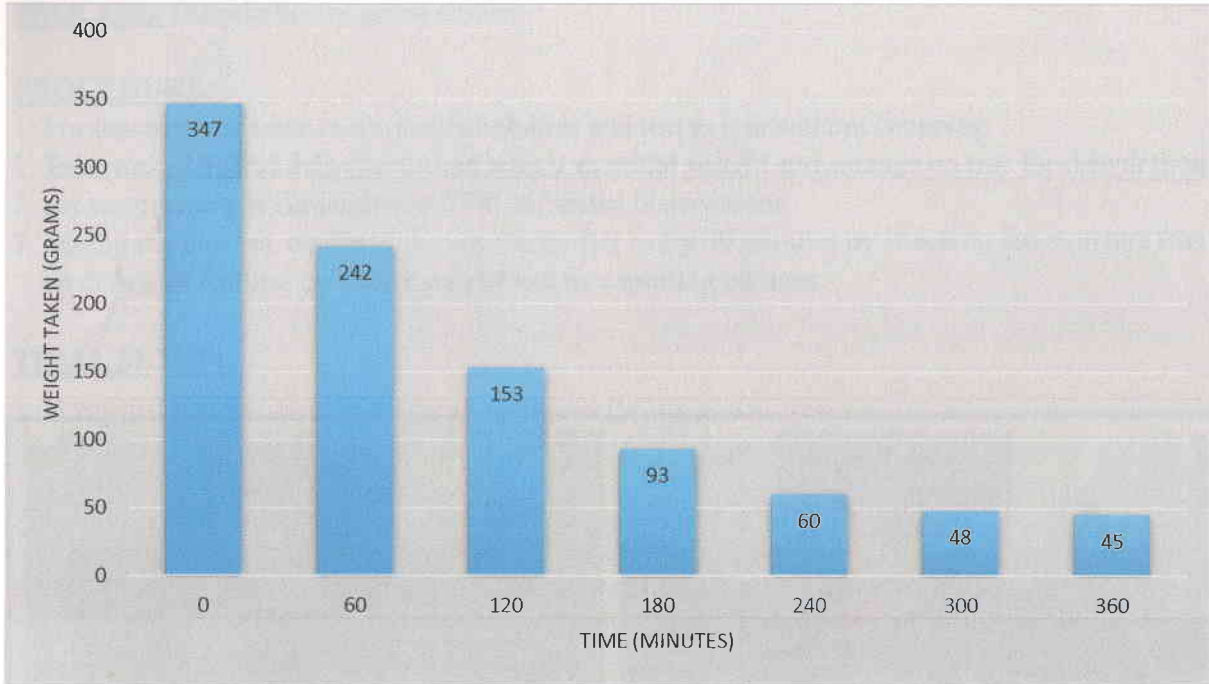


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2. Bar Diagram:



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MISS. KOMAL BHOITE
TESTING INCHARGE

MR. GAURAV MESTRY
CHECKED BY