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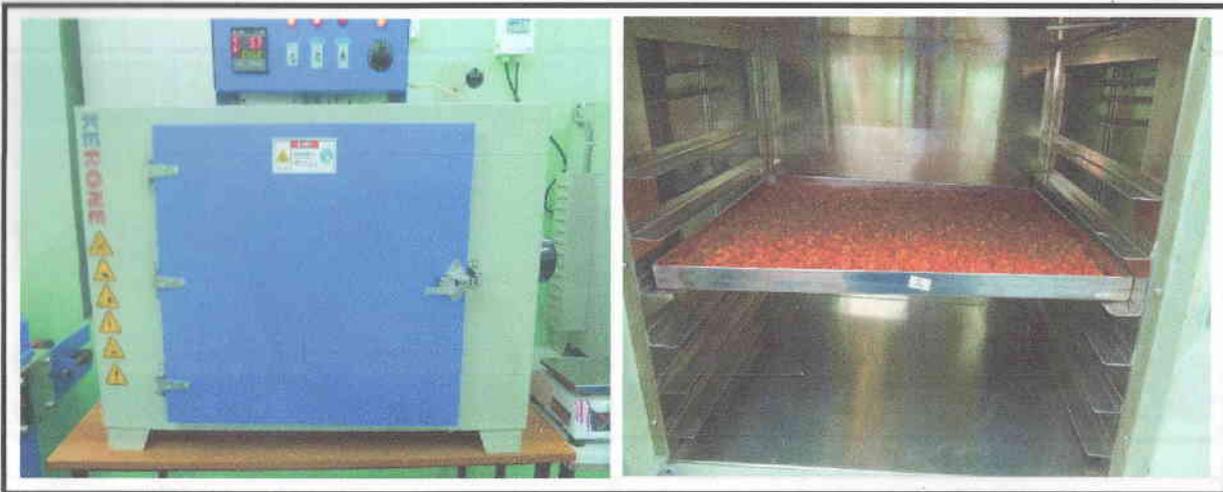
DATE:29/03/2017

PROCESS: Dehydation of carrots.

PROCEDURE:

1. For this trial, peel the carrots and then chop then in small dices of about 5 mm thickness.
2. Blanch the carrots in boiling water for about 40-60 seconds.
3. Take weight before dehydration and note it as initial weight and then arrange on a tray.
4. Set temperature of dehydrator at 55°C and make observations.
3. During the process, observations are made after every 60 minutes by checking the moisture loss on drying in carrots, by taking weight and by capturing pictures.

TRIAL SETUP:



TRIAL READINGS AND PICTURES:

Before De-hydration Process Initial Weight: 1000 grams	After 60 minutes Weight taken: 667 grams

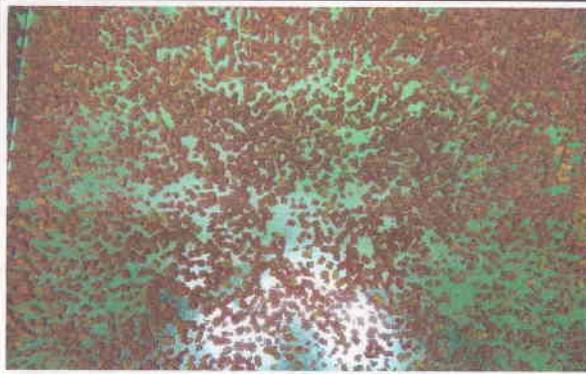
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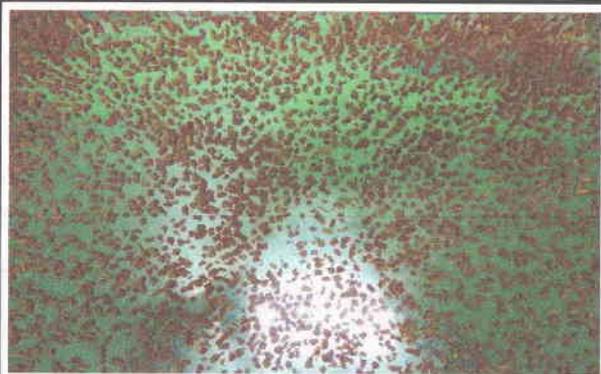


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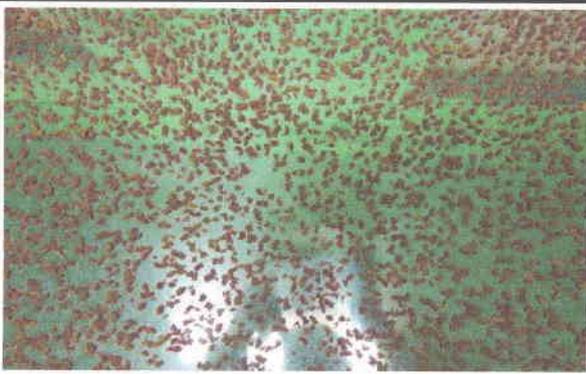
After 120 minutes

Weight taken: 376 grams



After 180 minutes

Weight taken: 162 grams



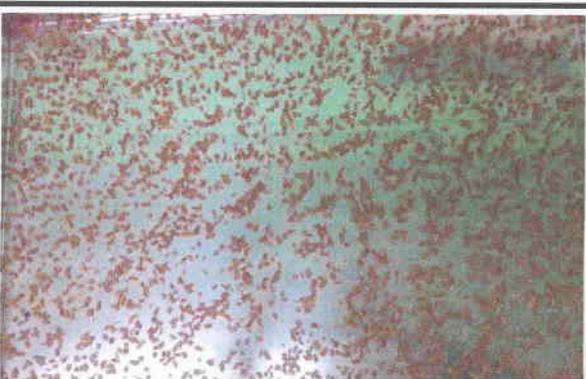
After 240 minutes

Weight taken: 92 grams



After 300 minutes

Weight taken: 84 grams



After 360 minutes

Weight taken: 80 grams

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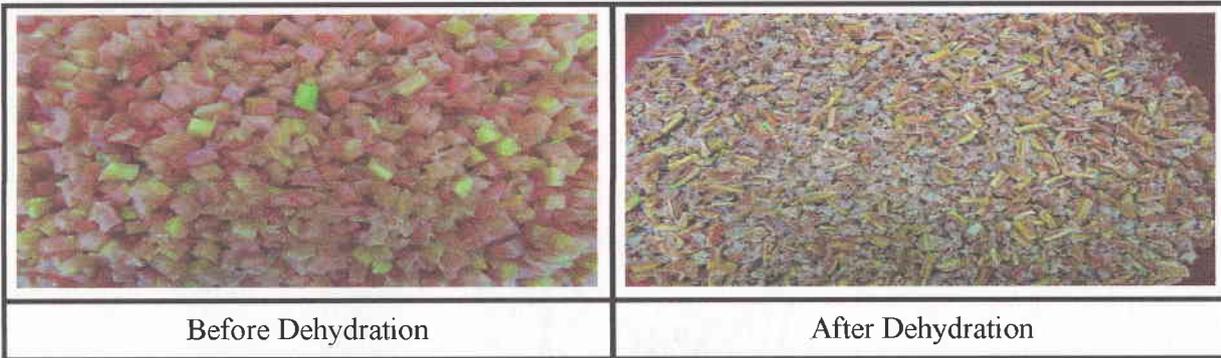
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OBSERVATIONS:

1. After 360 minutes, the carrots became hard as rock and hence the process of dehydration is completed here.
2. The total weight loss in carrots is 920 grams, i.e., out off 1000 grams only 920 grams remain.
3. It shows approximately 92% weight loss of carrots in 360 minutes, i.e., in 6 hours at 55°C.
4. Following are the before and after pictures of dehydration process.

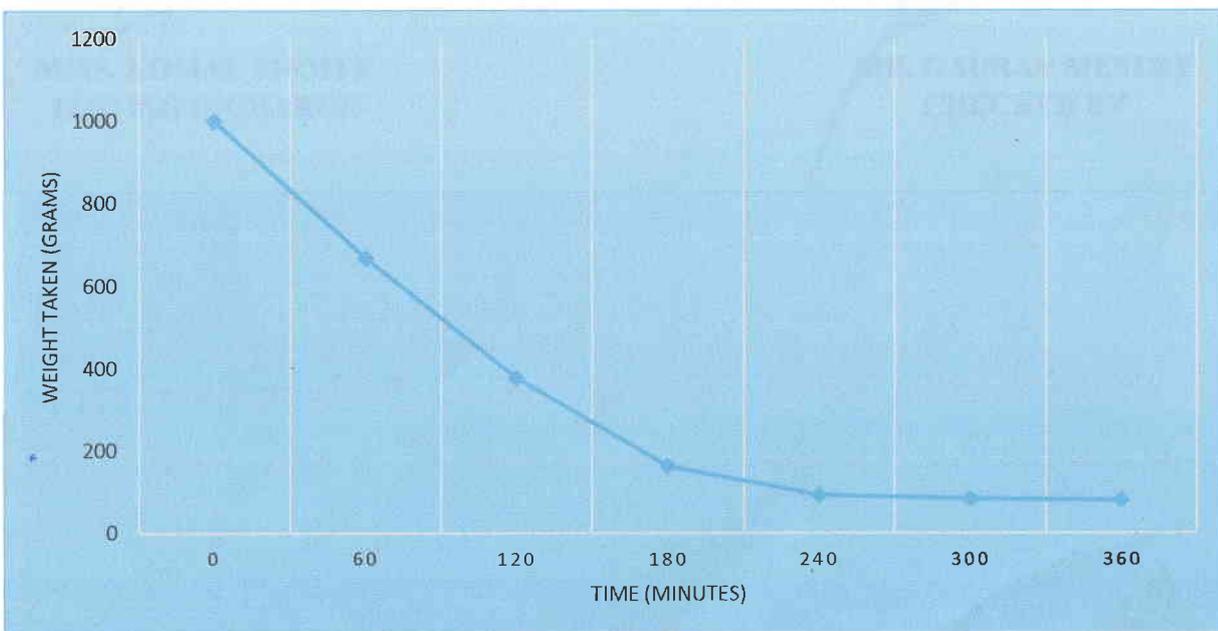


LINE GRAPH AND BAR DIAGRAM SHOWING MOISTURE LOSS ON DRYING:

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

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

1. Line Graph:



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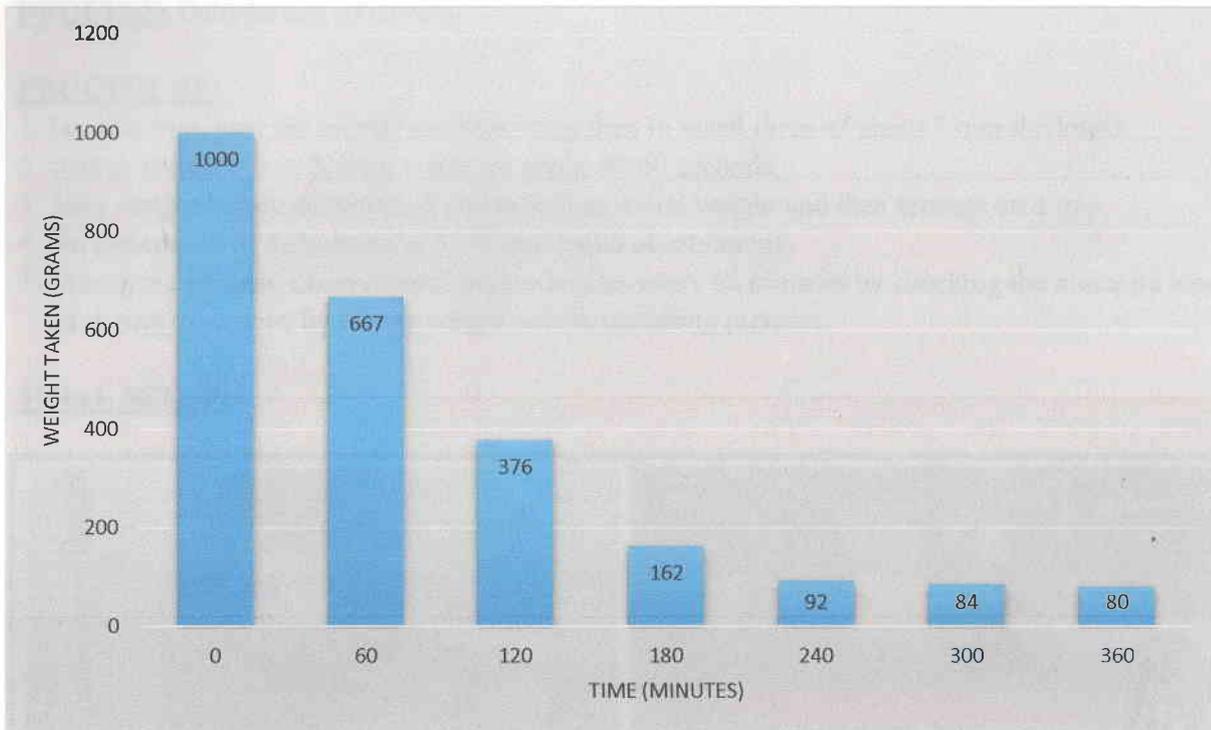
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2. Bar Diagram:



K Komal

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