



| Customer: | M/s Top Anil Maarketing Company, Dindigul, Tamil Nadu             |
|-----------|---|
| Process:  | Continuous Microwave Heat Treatment for Sterilization of Semolina |

# TEST REPORT No: 47/KRDC/LAB/17 Mum 05/03/2018

Date Sample reception : 05/03/2018 ID : 47/LAB/22

# **SAMPLE DESCRIPTION:**

Sampling : As Requested
Sample Condition : Acceptable
Quantity : 10 kilograms
Sampling date : 05/03/2018

Product : Fine coarse semolina (Arranged from local market)

Requirement : Sterilization of Semolina

 Start Date test
 : 07/03/2018

 End Date test
 : 07/03/2018

# **LABORATORY EXPERIMENTAL SET UP:**





# Format: F/R&D/01





#### LAB CONTINUOUS MICROWAVE HEATING SYSTEM SPECIFICATIONS:

| Microwave Power (CW oscillation ) Three Microwave Generators | 3 kW                                 |  |
|--|--------------------------------------|--|
| Frequency  | 2450 ± 50 MHz                        |  |
| Helical Conveyor System                                      | 1-10 Hz, 20.1 to 53.6 minute helix   |  |
| Material Feeding Pipe (Polypropylene)                        | 2100 mm length, feed opening 53.5 mm |  |
| Material Feed Sensor   | For down mass flow sensing           |  |
| Honey comb filters   | 2 numbers                            |  |
| Air extraction system  | Adjustable by POT                    |  |
| Loading Hopper with flow regular                             | Adjustable by metering gauge         |  |

## **ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:**

| Temperature (degree C)  | 38°C (±5°C)  |  |
|-------------------------|--------------|--|
| Humidity (%)            | ≤ 36 % 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

# **EQUIPMENTS USED:**

| Name of Equipment                 | Picture of Equipment | Specifications  |
|-----------------------------------|----------------------|---|
| Compact Thermal<br>Imaging Camera |                      | Model: FLIR E-30<br>Resolution: 160 x 120 IR Thermal<br>sensitivity of 0.10°C |

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**Moisture Analyzer** 



Make: Axis Balance Description:

Moisture range: 1%(sample 0.02/0.05g), 0.1% (Sample 0.5/5g),

0.01%(Sample>5g)

#### **PROCESS:**

Fine coarse particle of semolina (10 kg) has been fed to loading hopper with the help of feeding cup and mass flow adjusted by meter gauge, then the fed material move through the helical conveyor, which is inside the heating zone and processed material has been collected at discharge point of the sterilization plant.

#### **ANALYTICAL RESULTS:**

**Product: Semolina** 

**Initial Moisture Content: 11.4%** 

| Microwave Power | Helical Conveyor | Initial Temperature | Final Temperature |
|-----------------|------------------|---------------------|-------------------|
| Intensity (%)   | Speed (Hz)       | (°C)                | (°C)              |
| 100             | 3                | 32.1                |                   |

Final Moisture Content: 8.5 %

#### **MOISTURE ANALYSIS REPORTS:**





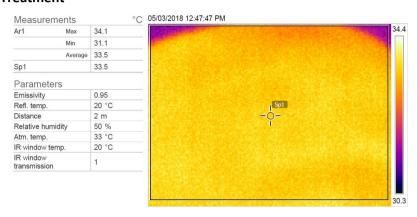
Format: F/R&D/01



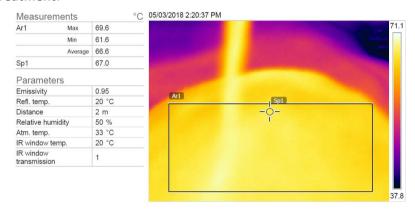


#### THERMAL IMAGE BEFORE AND AFTER HEAT TREATMENT:

## 1. Before Heat Treatment



## 2. After Heat Treatment:



# **BEFORE AND AFTER PICTURES OF TREATED SPECIMEN SAMPLE:**





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## **OBSERVATIONS:**

The Drying behavior of fine coarse semolina has been investigated under the microwave irradiation mode dryer. The drying rate is found to be increasing with respect to increasing drying time. It has been found that the moisture content on the dry basis (%) decreases with respect to increase drying time. As per physical investigation, it has been observed that there is no browning in texture without burning effect.

**Miss Komal Bhoite** 

**Tested By** 

Dr. Uttam K. Goswami
Approved By

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