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# Kerone Research & Development Centre (KRDC), B/47, Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com



Batch Microwave+Convection Heat Treatment for Sterilization of Oats

> ISO 9001-2008 | ISO 9001-2015 | EMS 14001 | OHSAS 18001 In Association with SVCH-Technologii, Moscow (Russia)

IN ASSOCIATION WITH EMitech, ITALY





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Customer :	M/s Marico Ltd.
Process :	Batch Microwave+Convection Heat Treatment for Sterilization of Oats

### TEST REPORT No: 47/KRDC/LAB/17 Mum 09/10/2018

Date Sample reception	: 09/10/2018
ID	: 47/LAB/57

### SAMPLE DESCRIPTION:

Sampling	: As Requested
Sample Condition	: Acceptable
Quantity	: 300 kg
Sampling date	: 14/11/2018
Product	: Oats
Requirement	: Sterilization and disinfection of Oats
Start Date test	: 14/11/2018
End Date test	: 14/11/2018

# LABORATORY EXPERIMENTAL SET UP:





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# LAB BATCH MICROWAVE+CONVECTION HEATING SYSTEM SPECIFICATIONS:

Microwave Power	2 kW(CW)			
Frequency	2450 MHz ± 50			
<b>Convective Power</b>	3.5 kW (air flow 350 l/min at			
	20°C)			
	20 0,			
Microwave Exposure Zone	1 cubic meter			
(cavity)				
(cavity)				
Mode Stirrer	One			
Wode Stiller	One			
Thermal Monitoring System	Single Channel Fiber Optic:			
	Ŭ I			
	Range -40 to 250°C			
Exhaust Power	1HP			
Tray Size	450x950x50 mm			
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# **ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:**

Temperature (degree C)	27.8°C (±5°C)
Humidity (%)	≤63% 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

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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			
Moisture Analyzer		Make: Axis Balance Description: Moisture range: 1%(sample 0.02/0.05g), 0.1% (Sample 0.5/5g), 0.01%(Sample>5g)			
Thermo Hygrometer	THE REAL PROPERTY OF THE PROPE	Model No: HTC-2 Temperature accuracy: ±°C (1.8°F) Temperature resolution: 0.1°C (0.2°F) Humidity range: 10%~99% RH Humidity accuracy: ±5% RH Humidity resolution: 1% RH			

### SAMPLE PREPARATION AND METHOD/PROCEDURE:

The experiment has been performed on oats samples without adding any additive to speed up the drying rate for sterilization treatment. For this experimental run, oats has been sealed packed in nags and then microwave treatment has been given. The observations are made for various parameters. Initial moisture content, final moisture content and visible motility test has been taken.

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#### **ANALYTICAL RESULTS:**

Trial	Power	Chamber	Hot Air	Cycle Time	Product	Initial	Final	Motility
No.	(kW)	Temp(°C)	Temp(°C)	(minutes)	Temp(°C)	Moisture	Moisture	Test
						(%)	(%)	
1.	2	80	60	5	88	9.4	9.27	-ve
2.	1.5	80	60	5	78	9.4	9.2	-ve
3.	1	80	60	5	61	9.4	7.9	-ve
4.	1	80	60	5	60	9.4	8.16	-ve
5.	1	80	60	5	64	9.4	7.1	-ve
6.	0.8	80	60	5	58	9.4	8.46	-ve
7.	0.8	80	60	5	60	9.4	8.34	-ve
8.	0.6	80	60	5	54	9.4	9.83	-ve
9.	1	80	60	3	56	9.4	8.6	-ve
10.	1.5	80	60	1	45	9.4	8.66	-ve

# **OBSRVATIONS:**

The Drying behavior of oats has been investigated under the microwave+convection heating system for sterilization treatment. The drying rate is found to be increasing with respect to increasing drying time. As per physical investigation, it has been observed that there is in no alive insects in treated samples.

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Miss Komal Bhoite Tested By

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