

Application Refractance Window Dryer in Food Industry/Food Product

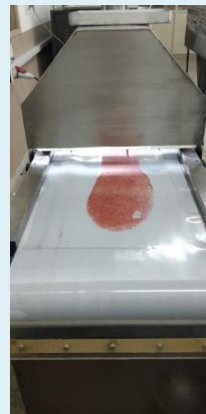
Salient features

- ✓ Freeze-drying applications are limited by its cost. The process may not be cost-effective for certain foods.
- ✓ Not all foods can be freeze dried, some may deteriorate when freeze dried; others may need pre-treatment to retain colour or flavour.
- ✓ Along with the water, other liquids may sublime, leading to spoilage of food or change in taste in some cases.
- ✓ Airtight and moisture-control storage is absolutely necessary to ensure that the food does not deteriorate. Even slight exposure to humidity can easily damage the quality of food.

Advantages

New drying techniques are emerging with respect to provide certain significant advantages in terms of one or more of the following:

- ✓ Energy consumption,
- ✓ Quality of products,
- ✓ Environmental impact,
- ✓ Cost of dehydration and productivity



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<i>More information</i>	Status of commercialization / Patent / Publication Srivastav, S., Ganorkar, P. M., Prajapati, K. M., Patel, D.B. (2021). Drying kinetics, heat quantities, and physiochemical characteristics of strawberry puree by Refractance Window drying system. Journal of Food Process Engineering. https://doi.org/10.1111/jfpe.13776 .