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RESEARCH PAPER

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Studies on drying of green chilli in dehumidified air dryer

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SUMMARY :

The green chilli were washed and cut into 5-7 mm long pieces. This pieces were dried in dehumidified air dryer after pretreatments namely control, blanching and sulphitation (0.5 % of KMS). Green chilli dried in dehumidified air dryer from its initial moisture content 516.84-624.11 per cent (db) to final moisture content 8.61-9.85 per cent (db). The drying rate was faster in blanched samples as compared to other samples. The dehydration ratio was found to be less in control and sulphited sample as compared to blanched sample. The rehydration ratio of blanched sample was found to be lowest as compared to other sample. Green chilli dried in dehumidified air dryer was found to be better on the basis of sensory evaluation.

KEY WORDS : Drying, Chilli, Pre-treatment, Heat pump

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