



RESEARCH PAPER

Studies on the mechanical drying of curry leaf

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SUMMARY :

Drying of aromatic plants must allow the retention of flavour, colour and aroma to a greater extent. The removal of water leads to the restriction in the growth of microorganisms thereby extending its keeping quality. Fresh curry leaf was dried at 40, 45 and 50°C temperature at 2, 3 and 4 m/s air velocity in a fluidized bed dryer (lab. Model) from an initial moisture content of 184.5 per cent d.b. to a final moisture content of 2 to 5 per cent d.b. Drying could be completed in 40-100 min depending upon the air temperature and velocity. Fluidised bed drying at 45°C and 4 m/s air velocity preserved the quality in terms of rehydration characteristics and volatile oil content of the end product after drying and storage better than the other drying condition.

KEY WORDS : Fresh curry leaf, Drying, Temperature, Air velocity, Rehydration, Volatile oil

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