

Title Dehydration kinetics of sweet pepper (*Capsicum annum* L.)
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Citation Journal of Food Engineering, Volume 81, Issue 2, July 2007, Pages 282-286
Keywords Dehydration-blanching-model

Abstract

Experiments were conducted to study the dehydration kinetics of sweet pepper of both blanched and unblanched at drying air temperature of 40–70 °C with an increment of 5 °C and constant air velocity of 1.5 m/s. Exponential model, Generalized exponential model, Page's model, Logarithmic model and Power law models were fitted for dehydration data to study the drying behavior of sweet pepper. From the experimental results it was observed that blanching improves the drying rate and Logarithmic model describes the dehydration behavior of sweet pepper.