

Title Effect of drying method on the moisture sorption isotherms for *Inonotus obliquus* mushroom
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Abstract

Moisture sorption isotherms of *Inonotus obliquus* mushroom were studied over a selected temperature range (20–50 °C). Sigmoid sorption isotherms were observed for these samples. The sorption data were analyzed using various conventional models. The Oswin model was found to be the best model for predicting the equilibrium moisture content of mushroom in the range of water activity 0.08–0.96. The monolayer moisture content decreased as temperature increased and was affected by the drying method used. The net isosteric heat of sorption was determined using the Clausius–Clapeyron equation and the value decreased with increase in moisture content of mushroom.