Title Thin-layer Drying Kinetics of Raw Mango Slices

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## **Abstract**

Thin-layer drying behaviour of raw mango slices was studied in a laboratory model tunnel dryer. The samples were dried at 55, 60 and 65 °C air temperature with control, blanching and blanching in 1% potassium metabisulphide (KMS) solution as pre-treatments. Six thin-layer drying models (Newton, Page, Modified Page, Henderson and Pabis, logarithmic and Wang & Singh) were fitted to the moisture ratio data. Among the drying models investigated, the Page model satisfactorily described the drying behaviour of raw mango slices. The effective moisture diffusivity varied from  $2.62 \times 10^{-10}$  to  $4.39 \times 10^{-10}$  m<sup>2</sup> s<sup>-1</sup>.