

Title Drying of seeds in a superheated steam vacuum fluidized bed
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Abstract

Drying experiments were carried out in a superheated steam vacuum fluidized bed, using coriander seed and pepper seed particles. The moisture gain in initial period of the process, reported in several studies, was avoided in most of the experiments by supplying some additional heat to the column. Both particles showed higher drying rates and lower final moisture contents by increasing operating temperature. The principle influence of the reduced operating pressure was found to be accomplishing higher degrees of superheating at relatively lower temperatures. The degree of superheating was identified as the most important parameter over the process.