

A CRISIL-NSIC RATED COMPANY ISO-9001-2008 COMPANY



In Association With



Kerone Research & Development Centre (KRDC), B/47, Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com



Batch Convection Heat Treatment for Drying of Semolina

> ISO 9001-2008 | ISO 9001-2015 | EMS 14001 | OHSAS 18001 In Association with SVCH-Technologii, Moscow (Russia)

Member Of

IN ASSOCIATION WITH EMitech, ITALY





Kerone Research & Development Centre (KRDC)

B/47,Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com

Customer :	M/s. Alimento Agro Foods Pvt. Ltd., Kota	
Process :	Batch Convection Heat Treatment for Drying of Semolina	

TEST REPORT No: 47/KRDC/LAB/17 Mum 31/10/2018

Date Sample reception	: 31/10/2018
ID	: 47/LAB/63

SAMPLE DESCRIPTION:

Sampling	: As Requested
Sample Condition	: Acceptable
Quantity	: 10 kg
Sampling date	: 31/10/2018
Product	: Semolina
Requirement	: Drying
Start Date test	: 31/10/2018
End Date test	: 01/11/2018

LABORATORY EXPERIMENTAL SET UP:





Format: F/R&D/01

IN ASSOCIATION WITH EMitech, ITALY





Kerone Research & Development Centre (KRDC)

B/47,Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com

LAB BATCH CONVECTION HEATING SYSTEM SPECIFICATIONS:

Heating Zone (width*height*depth)	510*480*410 mm	
No. of Heaters	6	
Total Heater Power	6 kW	
Motor	0.5 HP	
Centrifugal Exhaust Blower	1440 rpm	
No. of trays	6	
Tray size (width*height*depth)	560*25*435 mm	

ENVIRONMENT-LABORATORY AMBIENT CONDITIONS:

Temperature (degree C)	29.4°C (±5°C)	
Humidity (%)	≤50% RH	
Pressure (kN/m2 or kPa)	Not recorded	

Note for recommendation: Environmental conditions have a direct impact on test results. Accuracy and consistency of test data are affected by the laboratory conditions

Format: F/R&D/01

IN ASSOCIATION WITH EMitech, ITALY





Kerone Research & Development Centre (KRDC)

B/47,Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com

EQUIPMENTS USED:

Name of Equipment	Picture of Equipment	Specifications
Compact Thermal Imaging Camera		Model: FLIR E-30 Resolution: 160x 120 IR Thermal sensitivity of 0.10°C
Moisture Analyzer		Make: Axis Balance Description: Moisture range: 1%(sample 0.02/0.05g), 0.1% (Sample 0.5/5g), 0.01%(Sample>5g)
Thermo Hygrometer	TO THE PARTY OF TH	Model No: HTC-2 Temperature accuracy: ±°C (1.8°F) Temperature resolution: 0.1°C (0.2°F) Humidity range: 10%~99% RH Humidity accuracy: ±5% RH Humidity resolution: 1% RH

SAMPLE PREPARATION AND METHOD/PROCEDURE:

The experiment has been performed on semolina to speed up the drying rate. For this experimental run, boiling water has been added to raw semolina (semolina:water=1:2) and mixed well without any lumps and then immediately transferred to SS tray with uniform layer of about 10 mm for drying. Toppling has been given after every 30 minutes for uniform drying. Initial weight before drying, weight after adding water, final weight after drying, initial moisture content, moisture content after adding water and final moisture content has been taken.

Format: F/R&D/01

IN ASSOCIATION WITH EMitech, ITALY





Kerone Research & Development Centre (KRDC)

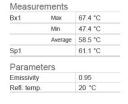
B/47,Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com

ANALYTICAL RESULTS:

Initial weight (grams)	500
Weight after adding water (grams)	1460
Initial Moisture Content (%)	10.4
Moisture Content after adding water (%)	65.6
Setting Temperature(°C)	a) For initial 3 hours: 120°C b) After 3 hours: 80°C
Total Drying Time (hours)	4
Final weight (grams)	449
Final Moisture Content (%)	0.8

THERMAL IMAGE BEFORE AND AFTER HEAT TREATMENT:

1. Before Heat Treatment:



Measurements

Max

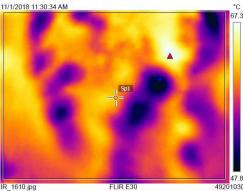
Min

Average

Bx1

Sp1 Parameters Emissivity

Refl. temp.



84.0 °C

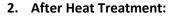
60.9 °C 78.1 °C

80.1 °C

0.95

20 °C

49201030



11/1/2018 3:25:21 PM		°C
		84.1
1000		
	Sp1	
and the second second	-ġ-	Statement of the local division of the local
	1 Same	
Part 1	10 M 10	
100	and the second	
and the second second	Come Section	Concernance of
	-	
IR_1612.jpg	FLIR E30	61.1 49201030

Format: F/R&D/01

IN ASSOCIATION WITH EMitech, ITALY





Kerone Research & Development Centre (KRDC)

B/47,Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com

BEFORE AND AFTER PICTURES OF SPECIMEN SAMPLE:



Initial Raw Sample

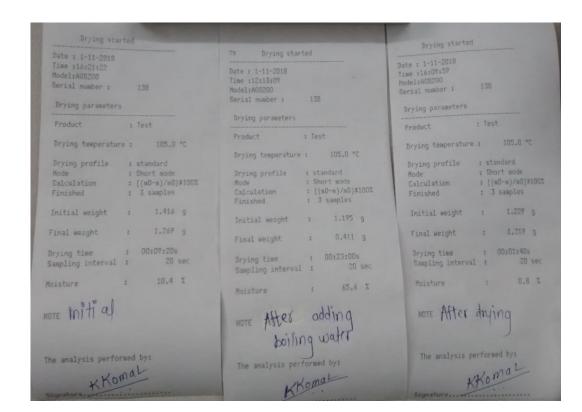


After Adding Boiling Water



Final Sample

MOISTURE ANALYSIS REPORTS:



Format: F/R&D/01

IN ASSOCIATION WITH EMitech, ITALY





Kerone Research & Development Centre (KRDC)

B/47,Addl. MIDC. Anand Nagar, Ambernath (East), Thane- 421 506, India Tel- +91-251-2620542/43/44/45/46, Email-info@kerone.com, www.kerone.com

OBSERVATIONS:

The Drying behavior of semolina has been investigated under the convection heating system. The drying rate is found to be increasing with respect to increasing drying time. It has been found that the moisture content on the dry basis (%) decreases with respect to increase drying time. As per physical investigation, it has been observed that there is no change in colour after drying.

Koma

Miss Komal Bhoite Tested By

Format: F/R&D/01