



























KERONE

A CRISIL-NSIC RATED COMPANY
ISO 9001: 2008 COMPANY
MEMBER OF AMPHERE EUROPE
MEMBER OF AMICAL

SR. NO.	APPLICATION	PARAMETERS	BEFORE DRYING	AFTER DRYING
1	Dehydration of carrots	92% weight loss in 6 hours at 55°C		
2	Dehydration of green chillies	87% weight loss in 6 hours at 65°C		
3	Dehydration of grapes	76% weight loss in 9 hours at 75°C		
4	Dehydration of onions	83% weight loss in 4 hours at 65°C		

	5	Dehydration of oranges	87% weight loss in 6 hours at 85°C		
	6	Dehydration of papaya	87% weight loss in 9 hours at 70°C		
	7	Dehydration of pineapple	85% weight loss in 8 hours at 65°C		
	8	Dehydration of potato	82% weight loss in 7 hours at 65°C		
	9	Dehydration of blanched spinach	90% weight loss in 1 hour at 70°C		

10	Dehydration of tomato	94% weight loss in 4 hour at 70°C	 
11	Dehydration of watermelon	92% weight loss initially at 50°C for 3 hours & then at 55°C for 6 hours	 
12	Air drying of instant noodles	At 70°C, steamed noodles became brittle after 6 hours	 
13	Drying of colour pigments	Completely dried after 16 hours at 60°C for 1st 6 hours and then 65°C for remaining time	