

枸杞热风微波真空组合干燥试验 Experiment on Combining Hot Air and Microwave Vacuum to Dry Lyeium

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关键词: 枸杞 热风干燥 微波真空 组合干燥 干燥效果

摘要: 进行了半干枸杞的微波真空干燥试验, 分析了护色处理对新鲜枸杞微波真空干燥效果的影响, 对热风微波真空组合干燥、微波真空干燥、热风干燥和自然晾晒4种干燥方式对枸杞干燥效果的影响进行了比较。结果表明, 护色处理有利于枸杞的干燥加工; 微波真空干燥不适合新鲜枸杞的直接干燥加工, 更适合于枸杞的后期干燥; 热风微波真空组合干燥具有干燥时间短, 感官状态良好, 枸杞多糖保存率较高的特点, 干燥时间为13.1 h, 比热风干燥缩短了34.9 h, 比自然晾晒缩短了94.9 h, 感官状态好于微波真空干燥, 与热风干燥接近, 枸杞多糖保存率与热风干燥和自然晾晒基本接近。 The effect of combining hot air with microwave vacuum to dry semi-dried lyeium, the effect of natural sun-drying, and the effect of microwave vacuum on fresh lyeium with different color-protecting methods were analyzed. Different drying methods, including a combination of hot-air and microwave vacuum, microwave vacuum, hot-air and natural sun drying were studied. The results proved that the quality of lyeium drying was improved by color protection. Drying in a microwave vacuum was better during the late drying phase rather than the early drying phase. The time to dry lyeium when combining the hot-air and microwave vacuum methods was 13.1 h, which decreased from hot-air drying (34.9 h) and natural sun drying (94.9 h). The combination drying method produced better quality than the microwave vacuum, but the result was similar to the method of hot-air drying. The reservation rate of lyeium barbarum polysaccharide was very close to that of hot-air drying and natural solar drying.

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