

荔枝的微波干燥特性及其对品质的影响研究

Experimental study on litchi microwave drying characteristics and its effects on the quality of litchi

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中文摘要:

针对荔枝热风干燥中存在的问题,应用自制的微波干燥试验测试系统,采用间歇干燥工艺,试验研究了荔枝微波干燥特性及干燥条件对干后品质、能耗的影响。结果表明:荔枝微波干燥主要处于恒速阶段,干燥速度取决于不同的间歇比;温度变化可分为上升和趋于稳定两个阶段;微波间歇时间对干后品质有显著影响,干燥能耗受间歇比的影响,但主要影响因素是加热时间。

英文摘要:

In view of existing problems in the hot air drying processing of litchi, the relevant experiment of microwave drying of litchi was done with home-made microwave drying and testing device, and intermittent drying technology was used to test and analyze the characteristics of litchi microwave drying and the influence of drying conditions on the quality of dried litchi and energy consumption. The experimental results showed that the constant speed drying was the main stage of litchi microwave drying and the drying speed depended on different intermittent rates. The changes of temperature could be divided into two stages: rising stage and relative constant stage. The quality of dried litchi was remarkably influenced by microwave-off time. Drying energy consumption was also influenced by intermittent rate, but microwave-on heating time is the key affecting factor.

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