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Title: Epazote solar drying under different conditions: kinetics, modeling, and colorimetry

Authors: CASTILLO-TÉLLEZ, Beatriz, CASTILLO-TÉLLEZ, Margarita, MEJÍA-PÉREZ, Gerardo Alberto and VEGA-GÓMEZ, Carlos Jesahel

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Introduction



Epazote is a widely used plant in Mexico



Used to flavor meals or infusions in traditional medicine



It is a plant rich in flavonoids and natural antioxidants



It has very high moisture content



Perishable



The drying of this plant is proposed

Introduction



Industrial drying requires a high energy consumption, using gas or electricity, promoting climate change and high costs

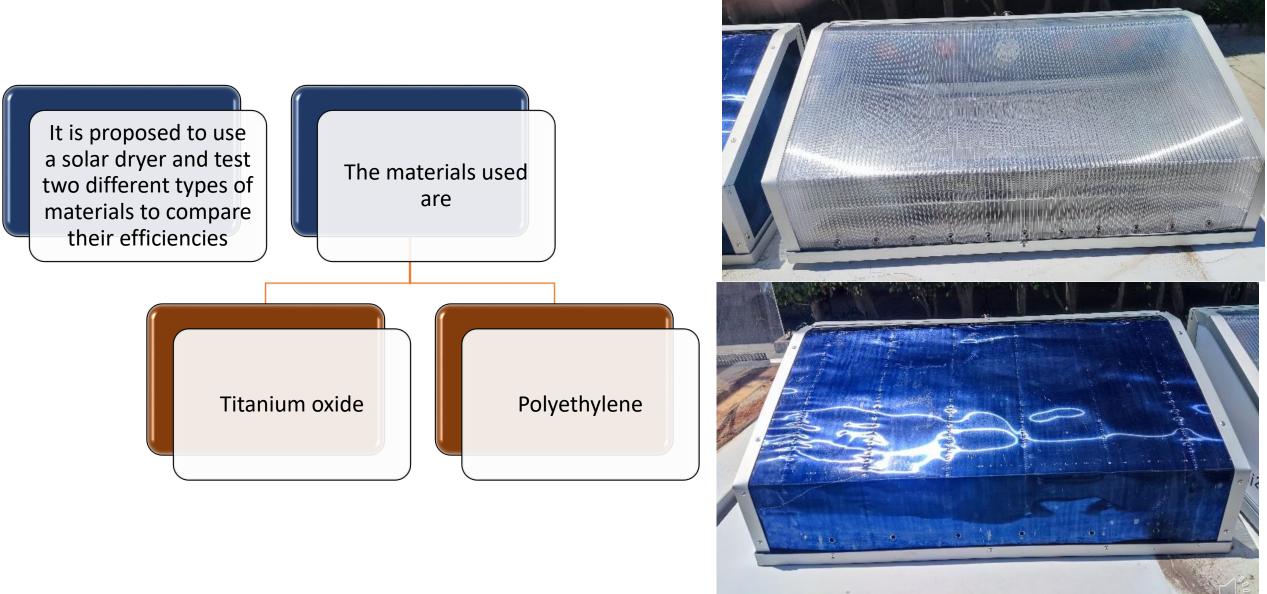


Open solar drying is a very old technology, is economic and simple method



Presents problems such as pollution, exposure to weather conditions, long drying times

Methodology



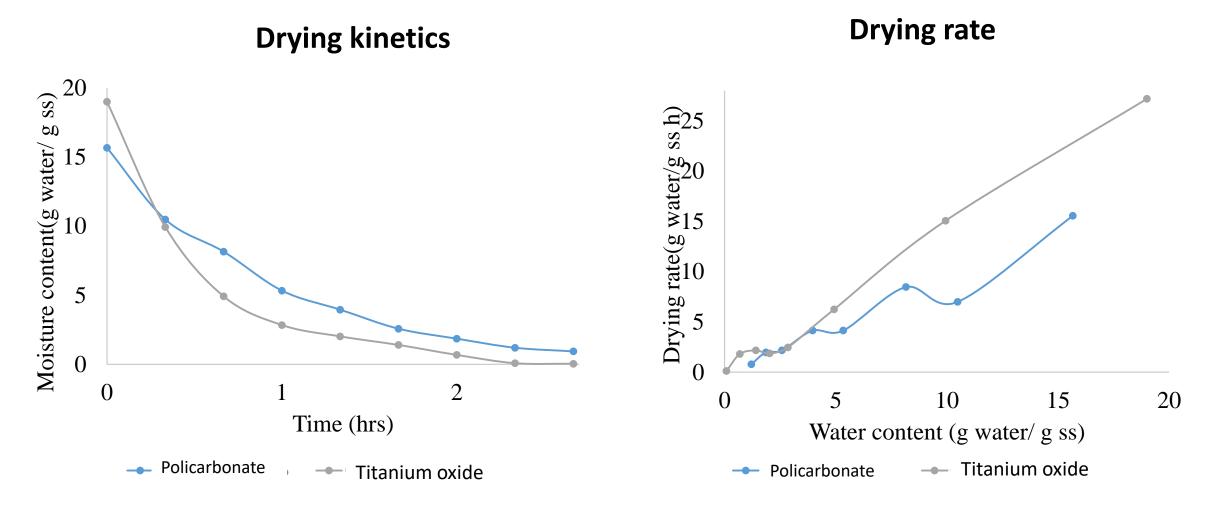
Methodology

Drying kinetics
Inside and ambient temperatures
Moisture content and
Colorimetric study were monitored

Model	Equation	Reference
Newton	$MR = exp \ (-kt)$	(Tunde-Akintunde, 2011)
Page	$MR = exp(-kt^n)$	(Page, 1949)
Modified page	$MR = exp((-kt)^n)$	(Diamante & Munro, 1993)
Henderson and Pabis	$MR = a \exp(-kt)$	(Henderson & Pabis, 1961)
Logarithmic	$MR = a \exp(-kt) + c$	(Togrul & Pehlivan, 2002)
Two-term	$MR = a \exp (-kt) + b \exp (-k_0 t)$	(Koua et al., 2009)
Two-term exponential	$MR = a \exp(-kt) + (1)$	(Y. I. Sharaf-Eldeen et al., 1980)
Wang and Singh	$MR = 1 + at + bt^2$	(Wang & Singh, 1978)
Weibull	$MR = exp(-(t/b)^{\alpha})$	(Midilli et al., 2002)

A comparison of drying kinetics with existing mathematical models in literature was made

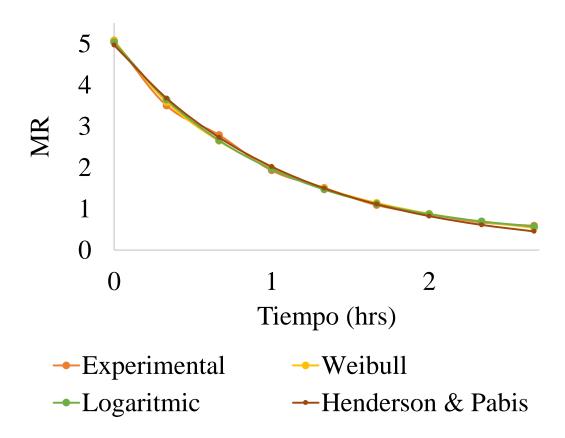
Methodology



The final values of a_w for the samples were 0.597 for the titanium oxide cover and 0.533 for the policarbonate dryer

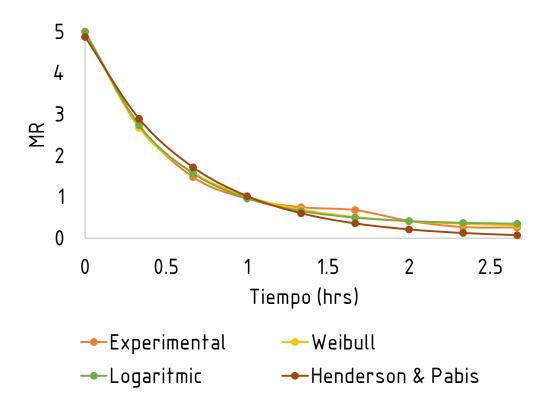
Adjustment parameters with the polycarbonate dryer

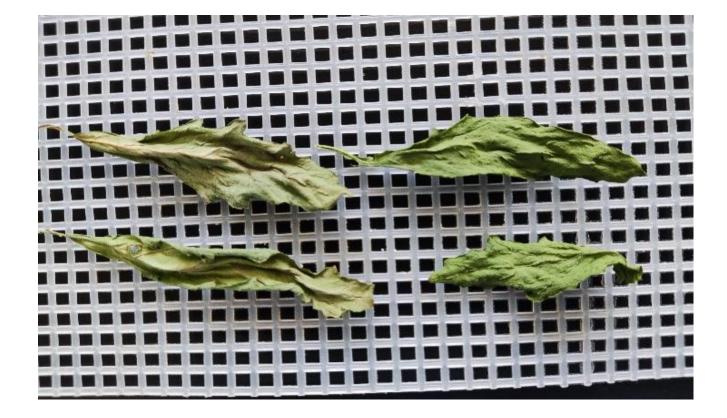
Weibull	R ²	0.9979
	а	8.19E-02
	b	-4.9855
	k	0.9667
	n	0.91974
Logarithmic	R ²	0.9975
	а	4.7644
	с	0.2704
	k	1.0350
Henderson and Pabis	R ²	0.9954
	а	4.9657
	k	0.8976



Adjustment parameters with the titanium oxide dryer

Weibull	R ²	0.9969	
	а	2.60E-01	
	b	-4.7484	
	k	1.8404	
	n	0.9097	
Wang and Sing	R ²	0.9964	
	а	4.6619	
	с	0.3274	
		1.98E+0	
	k	0	
Henderson and Pabis	R ²	0.9835	
	а	4.8716	
	k	1.5647	





Polycarbonate dryer

ΔL= -3.89, Δa= 17.50, Δb= -9.10, ΔC= -10.49, ΔH= -16.70, ΔE= 20.11

Titanium oxide

ΔL= -2.78, Δa= 5.90, Δb= -6.98, ΔC= -8.46, ΔH= -3.46 y ΔE= 9.56.

Conclusions

This study compares the kinetics of solar drying of epazote in a direct solar dryer made of commonly used materials with another that uses a novel material for these applications: titanium oxide.

In addition to matching the times obtained with the polycarbonate dryer, the final moisture content is lower.

The final water activity was the same in both cases.

Additionally, the highest drying rates are observed in the SIT.

However, the most important advantage found in SIT is that it provides a much higher quality product, according to the colorimetry results that are observed.

The smallest difference in color compared to fresh epazote is correlated with the preservation of the desired medicinal compounds in the epazote.

Finally, it was determined that the model that best represents both kinetics is the Weibull.

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