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The Effect of Moisture and Temperature on Thermophysical Properties of Iranian
[A. Kouchakzadeh](#) and [T. Tavakoli](#)

Abstract: The thermal conductivity, thermal diffusivity and bulk density of Iranian were measured as functions of temperature (ranging from 50 to 93°C) and moist (ranging from 3 to 52% db). Specific heats were then calculated from measured conductivity, diffusivity and bulk density. Results showed that the decreases in r content to 11.5% (db) produce reduction in thermal conductivity and specific he decreases in moisture content to 3.3% (db), cause proportional increases in ther conductivity and specific heat. Average values of thermal conductivity and spec were changed from 0.231 to 0.466 W m⁻¹ °C and from 1894 to 3820 J kg⁻¹ °C in moisture content, respectively.

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