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FOOD SCIENCE

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Czech J. Food Sci.

**Landfeld A., Houška
M., Hoke K.**

Desorption and thermal properties of rice, potato starch, and oat flakes

Czech J. Food Sci., 26 (2008): 413-420

A precise design of the equipment for thermal sterilisation of rice, potato starch, and oat flakes by dry heat requires the knowledge of the relevant values of physical properties of these products. Water activity and enthalpy are presented as functions of temperature and humidity. Water activity was measured as a function of the moisture content and temperature in the desorption process that reproduces the real conditions existing during dry heat processing in the pilot rotating steriliser equipment. The heat of evaporation can be predicted from these data as a function of the moisture content of these products. DSC (differential scanning calorimetry) method was used for measuring the enthalpy of these products as a function of temperature during desorption of moist products starting from various levels of