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American Journal of Food Technology 

Title: Thin-layer Drying Behaviour of Organically Produced Tomato

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- [:: Table of Contents](#)
- [:: Full Text](#)
- [:: Citation](#)
- [:: Quick Search in ASCI](#)

Abstract: Drying kinetics of organically produced tomato slice was studied in a conventional hot-air dryer. The samples were dried at 50, 60 and 70°C air temperature with control and blanching as pretreatments. Drying of tomato occurred in falling rate period. Eight thin layer drying models were evaluated by fitting to the experimental moisture ratio data. Among the mathematical models investigated, the logarithmic model satisfactorily described the drying behaviour of organic tomato slices with high r^2 values. The effective moisture diffusivity of tomato samples increased as the drying air temperature was increased. Also the moisture diffusivity and activation energy were higher for blanched samples.

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