Cinetica deshidratarii dovleacului

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The effect of drying temperature (50,60,70,80,90,100ºC) and velosity (1,3;1,7;3,3;4,1 m/s) on the drying kinetics of pieces of pumpkin was examined. The experimental dates were satisfactorily fitted to the generalized drying curve model, but clouser correlation was been achieved after dividing the period of falling drying velocity in two parts. Humidity content of the second critical point consisted with 200 %. The drying time is greatly affected by air temperature and air velocity during the all drying process, while steam blanching before drying exerts practically negligible influence. Loading of the product has an importance only at the beginning of its drying. The carotenoids content in dried pumpkin was measured and defined that drying at the temperature more than 70ºC leads to the destroying of them. The carotenoids content in blanching sample was 39 % more than in unblanching one.