New Drying Methods for Improved Efficiency



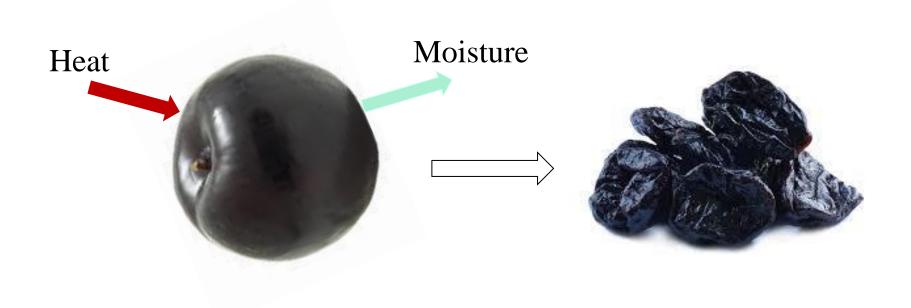
Zhongli Pan Ph.D.

Department of Biological and Agricultural Engineering
University of California, Davis
zlpan@ucdavis.edu





Prune Drying

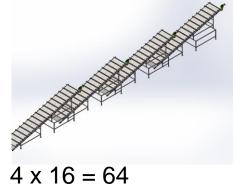


Walnut - Commercial Scale IR Dryer









Emitters



Infrared Walnut Drying





Infrared for Producing Crispy Snacks

- Commercial
 Demonstration of
 Innovative, Energy
 Efficient Infrared
 Processing of Healthy
 Fruit and Vegetable
 Snacks.
- Treasure Brands Inc.,







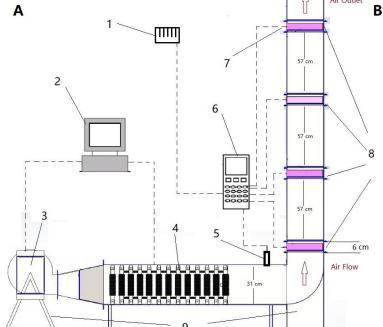
Drying of Off-Ground Harvested Almonds









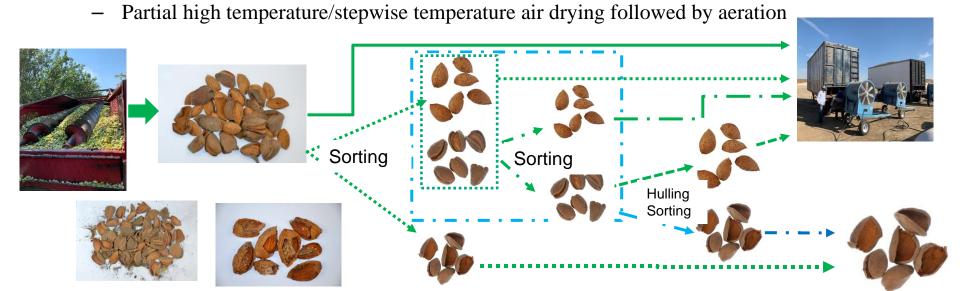






Proposed Almond Drying Method

 Pre-sorting and dehulling prior to drying to reduce dying time and energy cost, and improve quality



Development of a sequential microwave and hot air drying method for prune production with reduced natural gas use



Zhongli Pan Ph.D. Pramod Pandey





- Study the heating and drying rates and characteristics of plum under microwave drying and hot air drying, separately, and sequential microwave and hot air drying.
- Determine and compare the product qualities of prunes from different drying methods.
- Provide research directions and recommendations for the next step of more comprehensive study and scale up.



Plums

Research Methods and Expected Results

Microwave drying: three different levels

Hot air drying: four different temperatures 165-195°F

Sequential microwave and hot air drying

- Drying rate
- Drying characteristics
- Quality: texture, color, appearance
- Next step research
- Scale up

Advanced SmartProbe technology











Award winning technology

Detect pest insects early

Monitor environmental conditions

Fully demonstrated at a number of companies

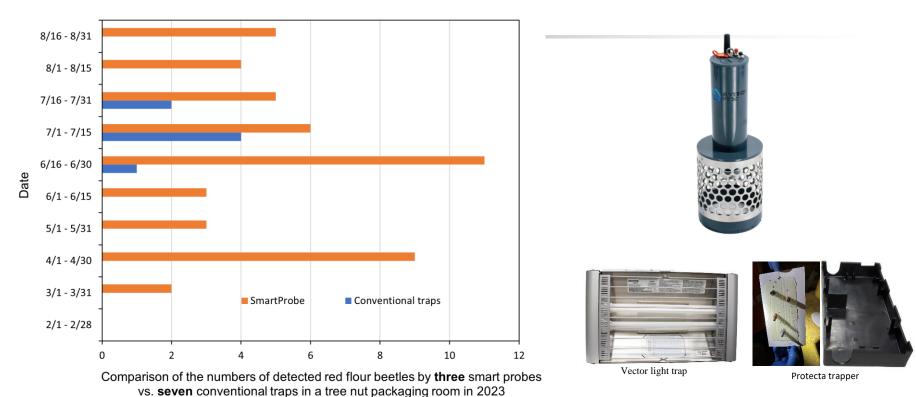
For storage, processing and transportation



www.app.aivisionfood.com



SmartProbe effectiveness vs. conventional traps





Thank you

Contact info: Zhongli Pan zlpan@ucdavis.edu