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Advances in Solar Thermal Food Processing

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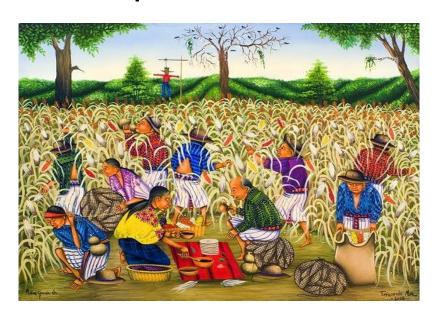
MATHEMATICAL MODELING OF DRYING OF NATIVE MAIZE DRYING

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Importance of corn in Mesoamerican culture



 Refreshing, digestive and glutenfree, Rich in carotenoid, manganese, phosphorus, magnesium, zinc and iron, vitamin B1, B6, B5, pantothenic acid, folic acid, provitamin A and E

In the past it was a food highly appreciated by indigenous peoples, inclusive was a reason for religious worship



Experimental design

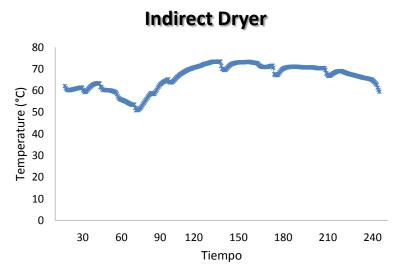


Grinding and alkaline treatment

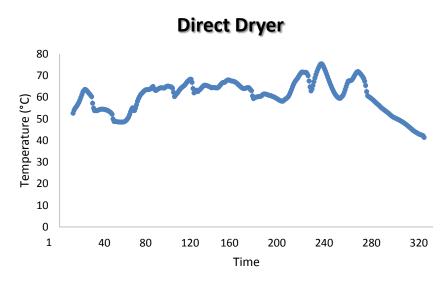
Initial moisture measuremen, weight.
Drying in:

- Indirect solar dryer
 Directo solar dryer
- Conventional oven at 65°

Experimental Data

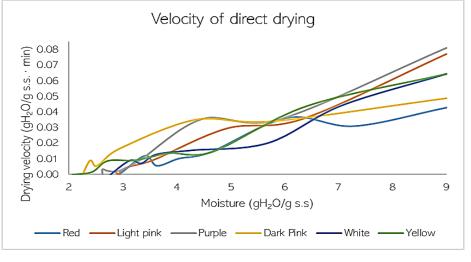


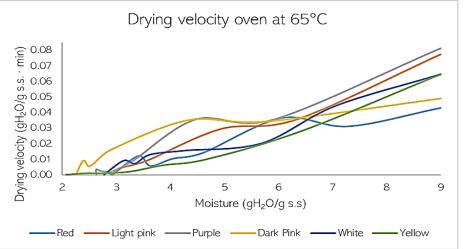
Average temperature: 66° C



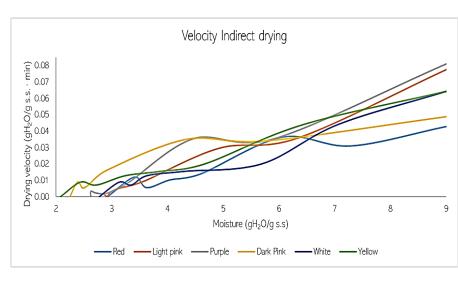
Average temperature: 62° C







Drying velocities





Fitting models

Tecnology	Fitting model	R ²				
Oven at 65° C	Logaritmic	0.9921	Page	0.9912	Page Modified	0.09903
Indirect solar drying	Wang and Sing	0.9923	Page	0.9902	Page Modified	0.9892
Direct Solar Drying	Wang and Sing	0.9909	Page	0.9906	Page Modified	0.9873



Corn color

In general, the color of the maize obtained with the two solar drying technologies was preserved in the same way as using the conventional furnace with controlled conditions, as shown in the following photos.



Conclusiones

- The technical feasibility of solar drying of maize was demonstrated
- Cabinet-type solar drying achieves a significant energy economy, contributing to the reduction of the environmental impact and do not affects significantly antioxidants in native corn.



