



Adaptation and promotion of refractance window drying technology for production of high quality bioproducts

Marketable products

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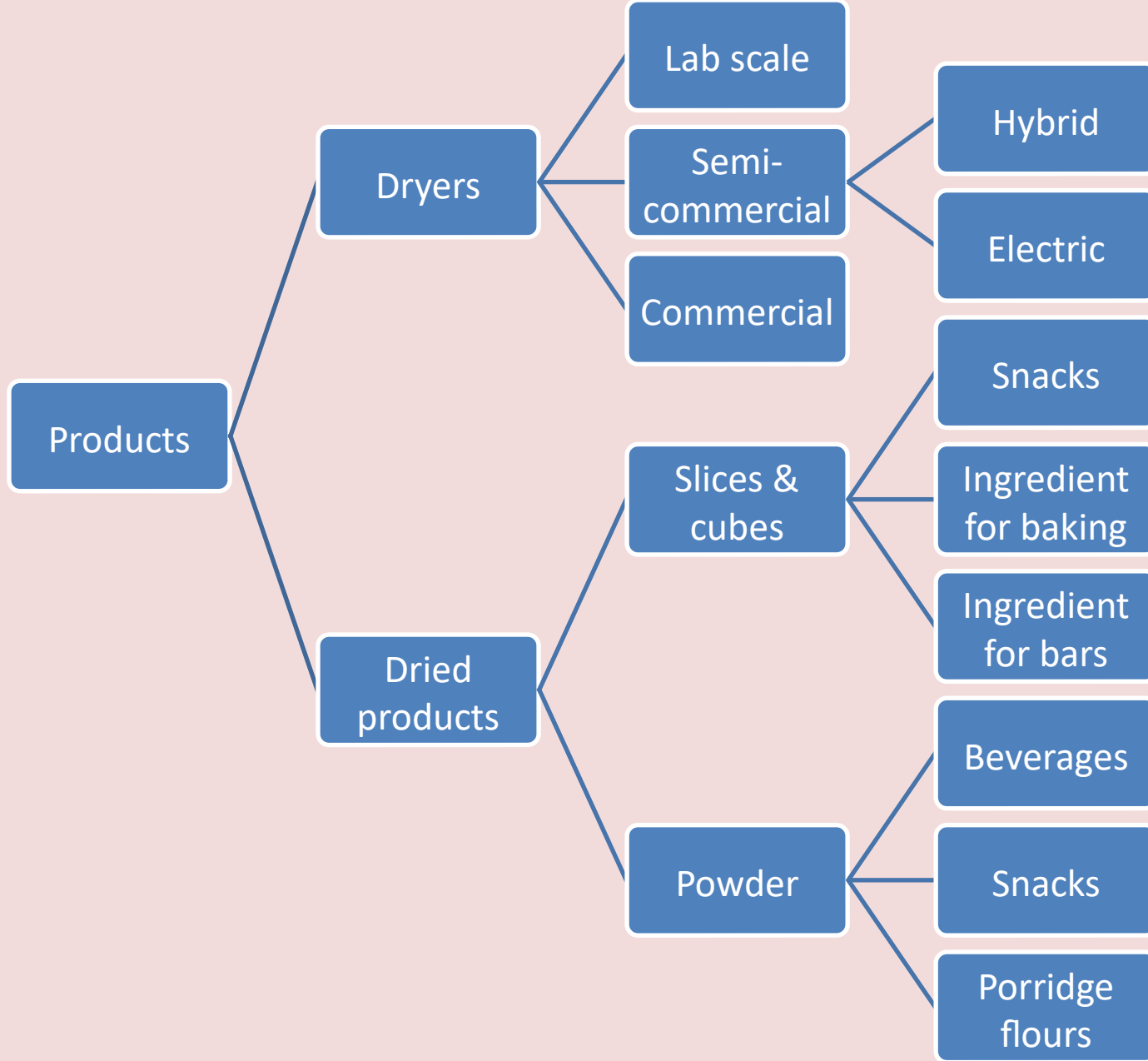
Ministry of Trade,
Industry and Cooperatives



Refractance Window Drying Technology - Advantages



- High quality product
- High nutrient retention
- Good retention of color and flavor
- Fast drying
- Able to achieve very low (<5%) moisture content
- Mechanical simplicity
- Inexpensive
- Energy efficient



Developed refractance window dryers



Dried fruit slices, dices and strips



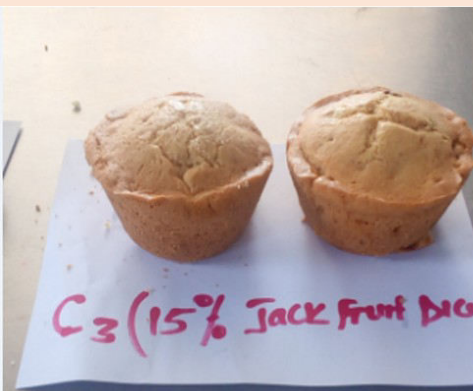
Fruit powders



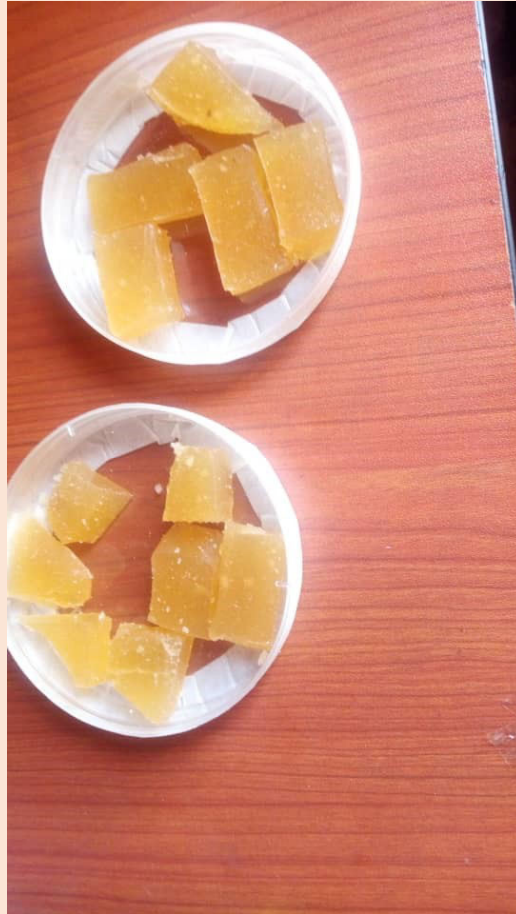
Bread containing RW dried fruits



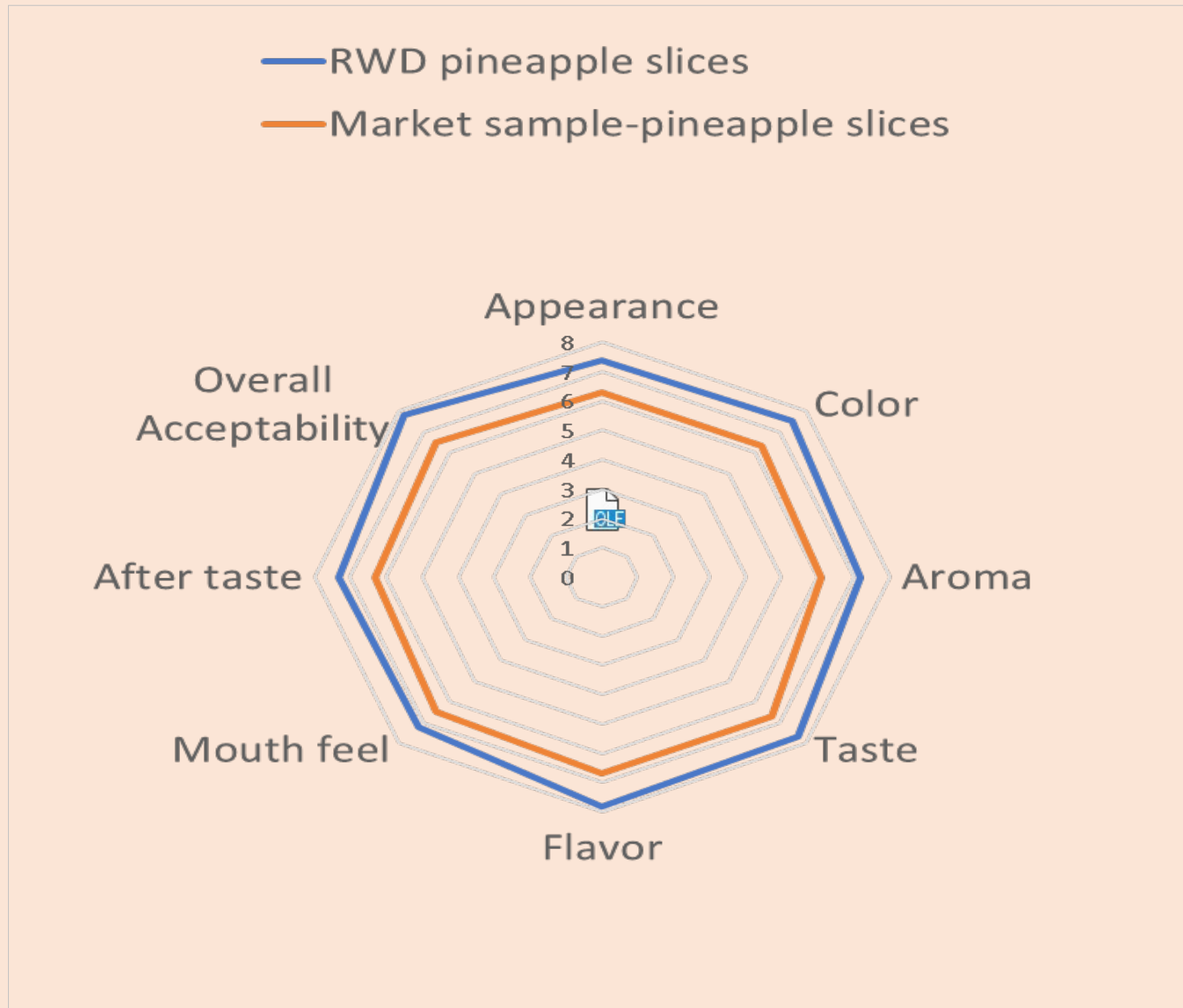
Cakes containing RW dried fruits



Fruit gummies

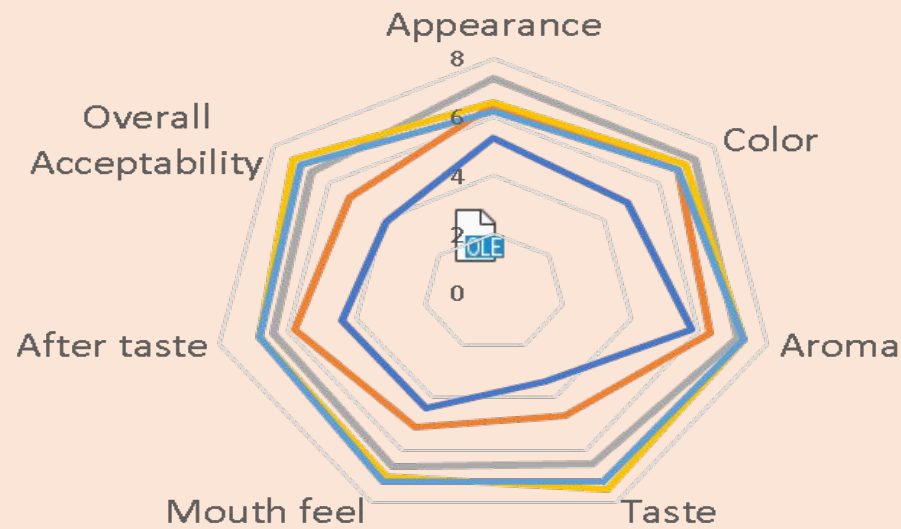


Sensory evaluation results for RW and solar dried pineapple slices



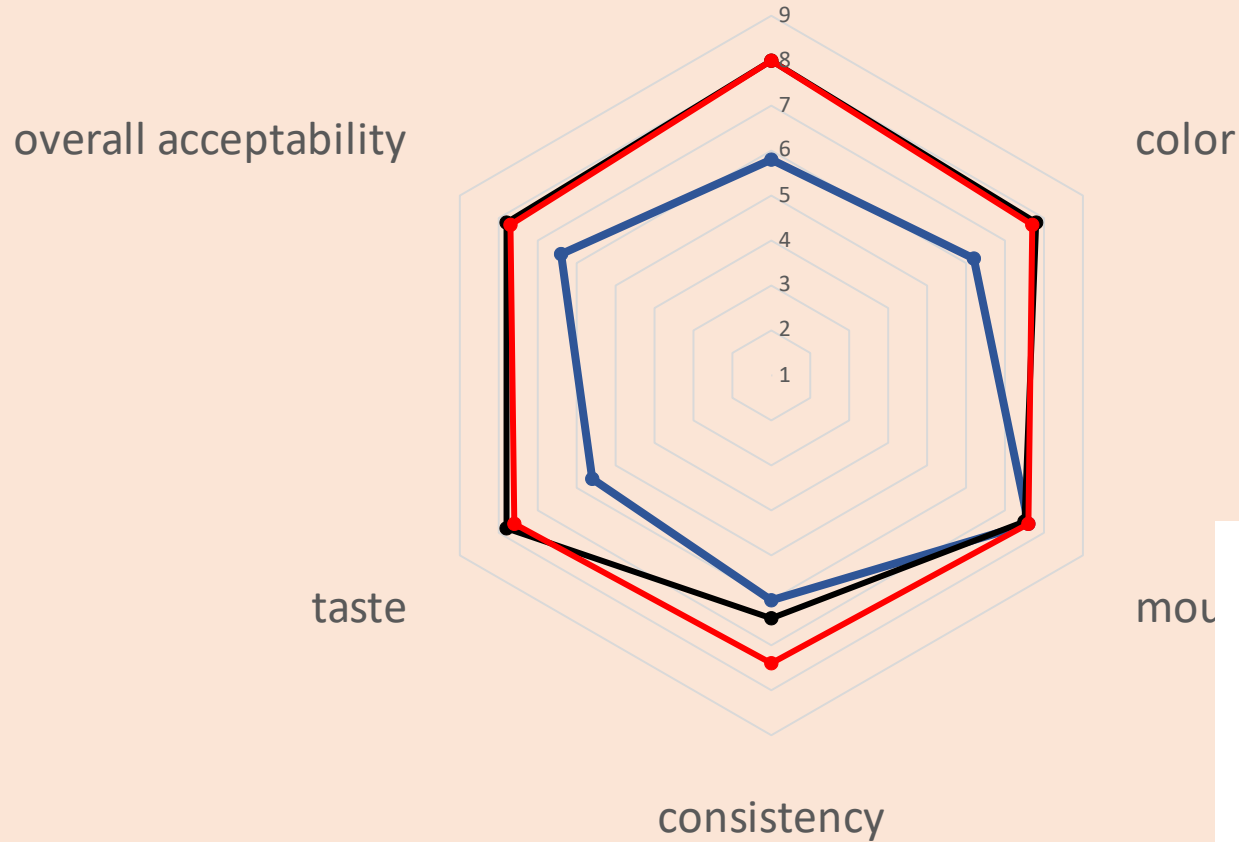
Sensory evaluation results for drinks produced from mixing RW dried pineapple powder in water

- 2.5 % Pineapple
- 5%Pineapple
- 10% Pineapple
- 15% Pineapple
- 20% Pineapple

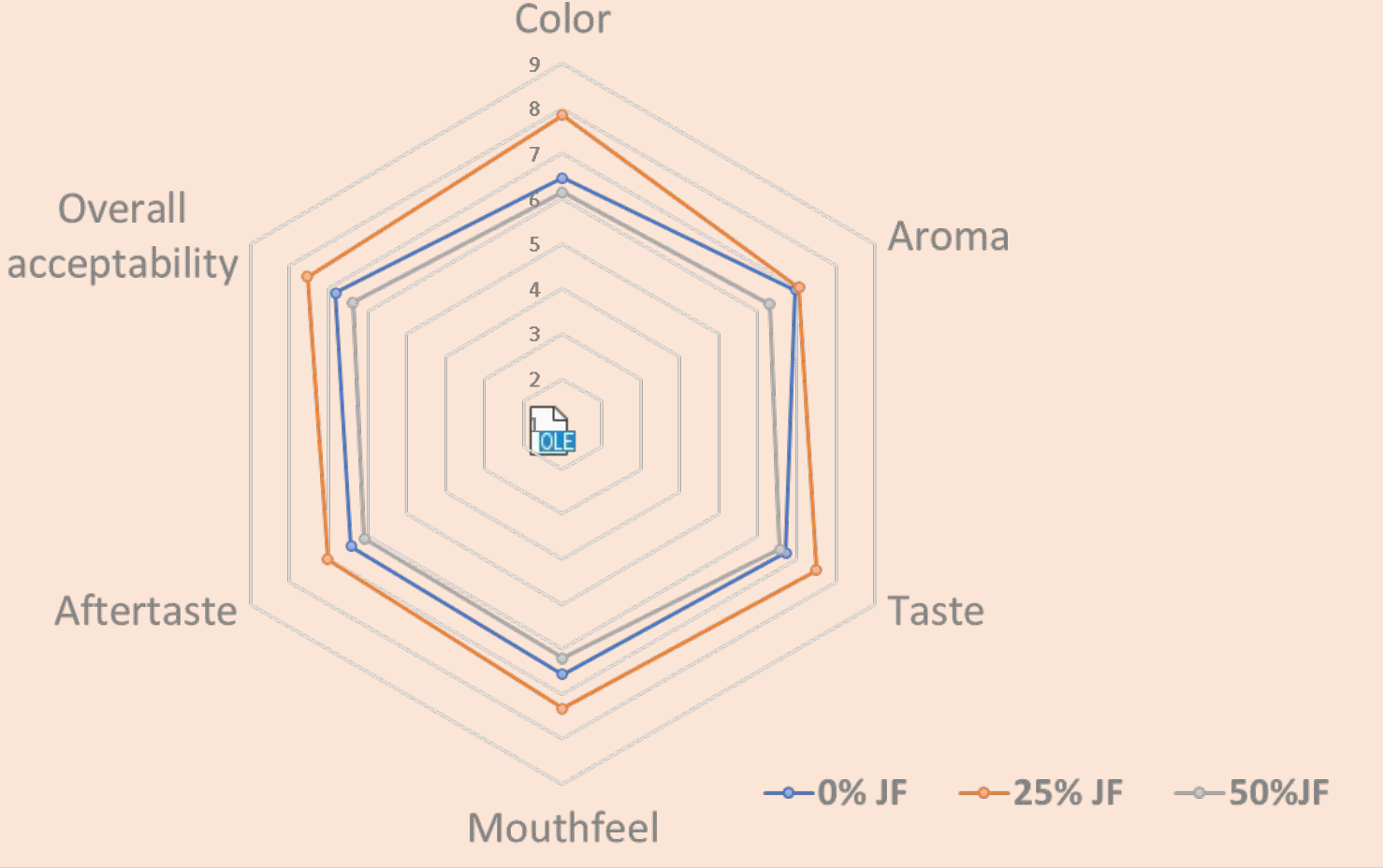


Sensory evaluation of different yogurts

- Plain yogurt
- Commercial vanilla flavoured
- Passion fruit flavoured

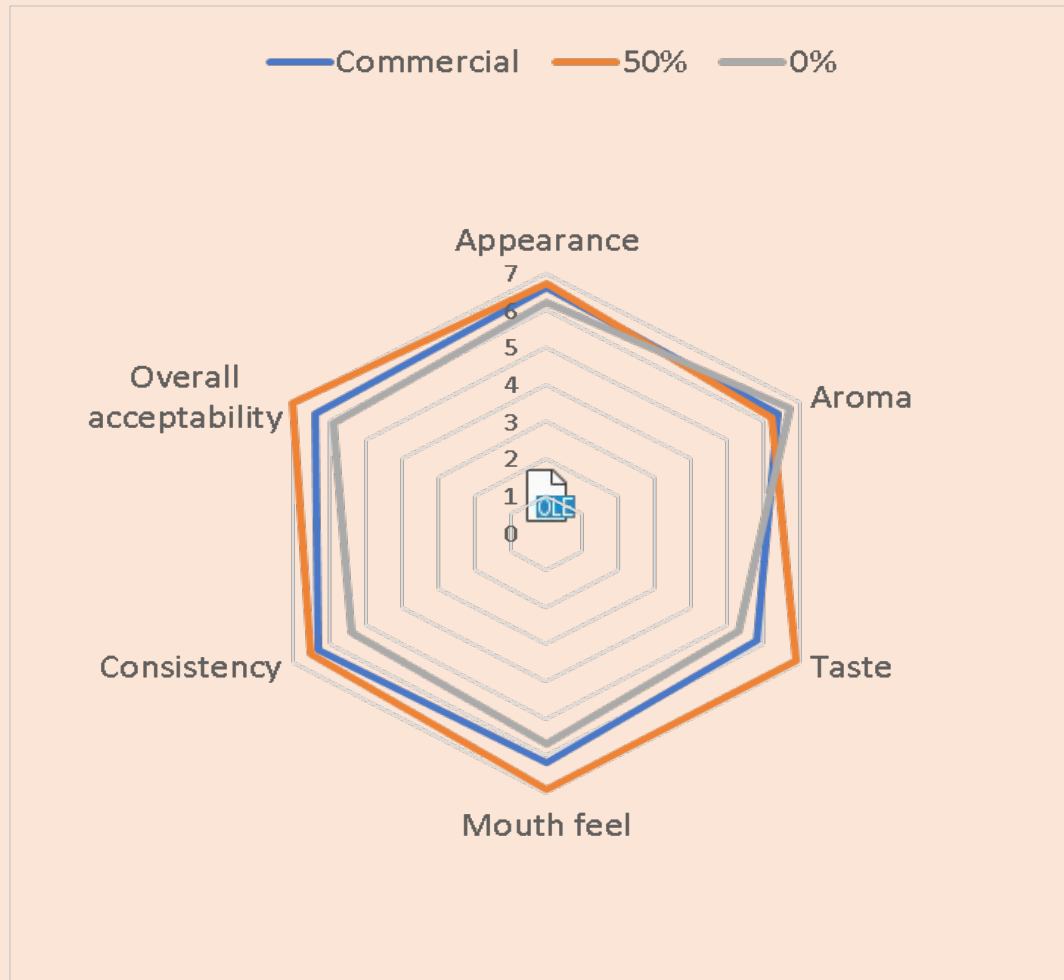


Results for sensory evaluation of cookies made with different proportions of RW dried jackfruits

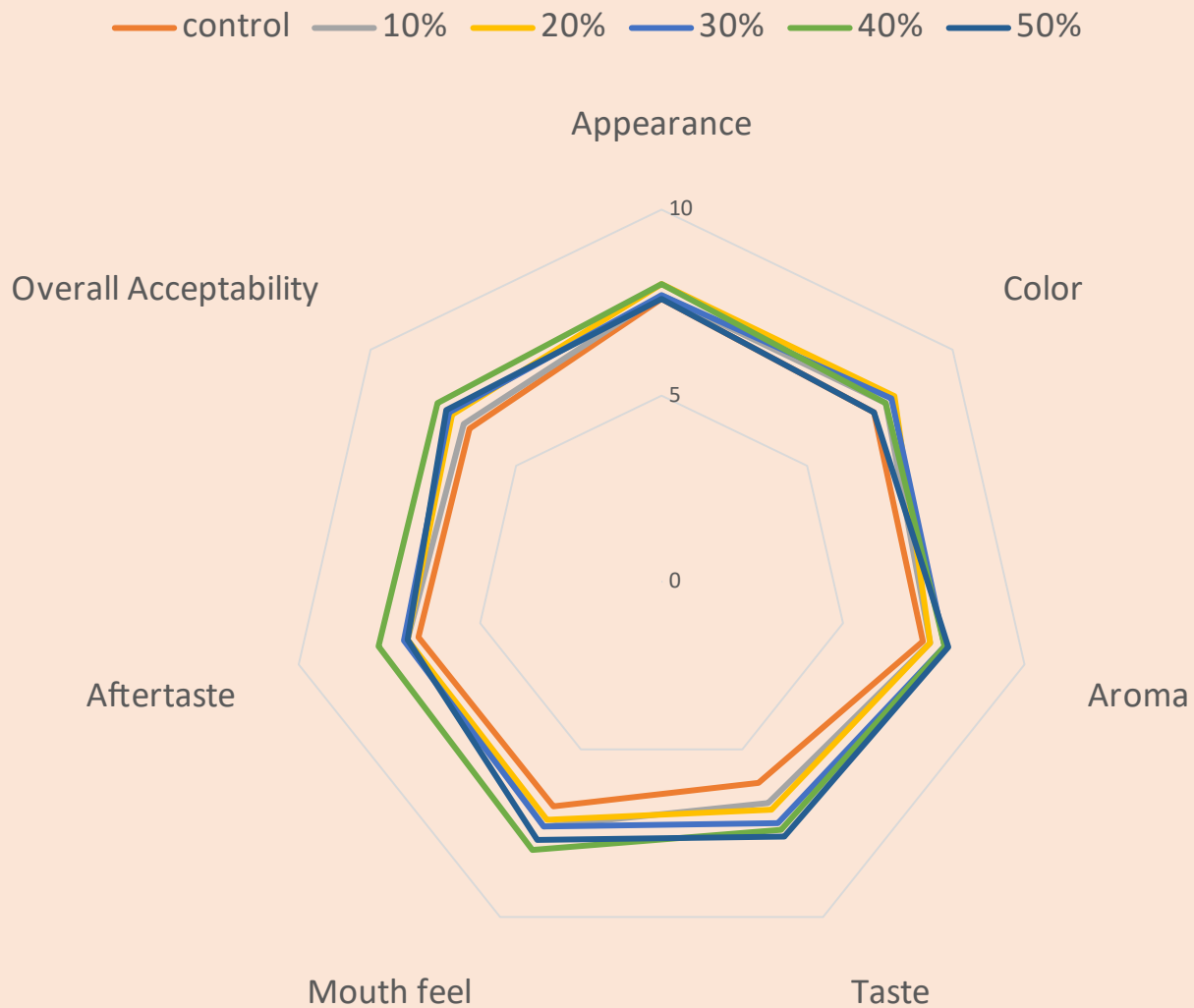


Sensory evaluation results for porridge containing different levels of RW dried jackfruit

Porridges- commercial maize and soy composite vs 50% JF vs plain maize and soy blend



Sensory evaluation results for breakfast cereal containing different proportions of RW dried pineapple





Thank you