Drying kinetics and colour change of lemon slices

Hosain Darvishi1*, Mohammad H. Khoshtaghaza2, and Saeid Minaei2

1Department of Biosystems Engineering, University of Kurdistan, Sanandaj, Iran
2Department of Agricultural Mechanical Engineering, Tarbiat Modares University, Tehran, Iran

Received May 1, 2012; accepted July 20, 2012

A b s t r a c t. The effect of microwave-convective heating on drying characteristics and colour change of lemon slices was investigated. The drying experiments were carried out at 180, 360, 540 and 720 W and at 22°C, with air velocity of 1 m s⁻¹. The values of effective moisture diffusivity were found to be in the range between 1.87 × 10⁻⁸ and 3.95 × 10⁻⁸ m² s⁻¹, and the activation energy was estimated to be 10.91 W g⁻¹. The drying data were fitted with six mathematical models available in the literature. The model describing drying kinetics of lemon slices in the best way was found. The colour change of the dried lemon slices was analysed and considered as a quality index affecting the drying quality of the product. The values of lightness/darkness, yellowness/blueness and hue angle increased, while the value of redness/greenness decreased with increasing microwave power.

K e y w o r d s: drying kinetics, mathematical modelling, colour, lemon slice

INTRODUCTION

The fresh weight of lemon fruits contains a high percentage of water (about 87% w.b.). Accordingly, they exhibit relatively high metabolic activity compared with other plant-derived foods such as seeds. This metabolic activity continues after harvesting, thus making most fruits highly perishable commodities (Atungulu et al., 2004; Pendre et al., 2012).

Drying improves the product shelf life without addition of any chemical preservative and reduces both the size of package and the transport cost (Al-Harahsheh et al., 2009; Figiel, 2010; Singh et al., 2010). Drying also assists in reducing post harvest losses of fruits and vegetables especially, which can be as high as 70% (Tunde-Akintunde and Ogunlakin, 2013).

High temperatures or long drying times in conventional air drying may cause serious damage to product flavour, colour and nutrients, reducing bulk density and rehydration capacity of the dried product (Contreras et al., 2008). The desire to avoid these problems to some extent, to prevent significant quality loss, and to achieve fast and effective thermal processing has resulted in the increasing use of microwaves for food drying. However, microwave processing has the disadvantage of non-homogeneous distribution in the microwave cavity, creating problems of non-uniform heating. To overcome some of the limitations of single microwave or hot air driers, one strategy is to combine microwaves with hot air. In the microwave-convective drying method, forced air is supplied to carry away the water vapour driven from the interior of the food to its surface.

Colour has to be considered as a special parameter that seems to be one of the first attributes of quality that a consumer perceives, and that may influence the consumer judgment of other attributes such as flavour (Chen et al., 2005).

Simulation models may be used to develop new drier systems that result in energy savings and optimum processing conditions (Arumuganathan et al., 2009; Hassan-Beygi et al., 2009). A knowledge of effective moisture diffusivity is necessary for designing and modeling mass-transfer process such as dehydration, adsorption and desorption of moisture during storage.

There are many literature studies on the kinetics of changes in fruits and fruit derivatives, but little work has been conducted on the processing of lemon, and no kinetic studies related with the colour change during microwave or microwave-convective drying of this fruit were found in the literature.

In this study, the single layer drying behaviour of lemon slices in a microwave-convective dryer was investigated, and mathematical modelling by using single layer drying models available in the literature was performed. Colour parameters of the dried lemon slices were also studied.
MATERIAL AND METHOD

The citrus lemon fruits (*Citrus limon* L.) were obtained from local market and washed thoroughly to remove dust and other foreign materials. Samples were stored in a refrigerator at 4±1°C until the drying process for preventing moisture losses. Prior to the drying experiment, the lemon fruits were cut into 5±1 mm slices. The initial moisture content of the samples was determined by drying in a convective oven at 105±1°C until the weight did not change any more. The initial moisture content of the samples was about 86.8% (w.b.).

The microwave-convective dryer consists of a microwave oven (M945, Samsung Electronics Ins) with maximum output of 1000 W at 2450 MHz, a variable speed fan, and a digital balance (GF-600, A & D, Japan) with accuracy of ±0.01 g. The microwave-convective dryer was operated by a control terminal which could control both microwave power level and emission time. Air velocity was kept at a constant value of 1 m s⁻¹, controlled by means of analogue controller. A sample tray in the microwave oven chamber was suspended on the balance with a nylon wire through a ventilation hole in the centre of the chamber ceiling. The samples were dried in the microwave-convective dryer at the 4 output powers of 180, 360, 540, 720 W and at an inlet temperature of drying air of 22°C, with initial load of 20± 1 g. Moisture loss of the sample was recorded by means of a weighing system at 15 s intervals during drying. Each drying process was applied until the initial moisture ratio was reduced to about zero. All experiments were performed in triplicates.

In most studies carried out on drying, diffusion is generally accepted to be the main mechanism during the transport of moisture to the surface to be evaporated. The effective moisture diffusivity can be determined from the slope of the normalised plot of the unaccomplished moisture ratio, ln(MR) vs. time, using the following equation:

$$\ln(MR) = \ln\left(\frac{8}{\pi^2}\right) - \left(\frac{\pi^2 D_{eff}}{4L^2}\right)t,$$

where: MR is the moisture ratio (%), t is the drying time (s), $D_{eff}$ is the effective moisture diffusivity (m² s⁻¹), and L is the half-thickness of thin layer sample (m).

For mathematical modelling, the thin layer drying equations in Table 1 were tested to select the best model for describing the drying curve of lemon slices. The coefficient of determination ($R^2$), reduced chi-square ($\chi^2$) and root mean square error (RMSE) were used to determine the quality of the fit. The higher the value of $R^2$, and the lower the values of $\chi^2$ and RMSE, the better goodness of fit is observed.

A HunterLab Colorflex (CFLX 45-2 Model Colorimeter, HunterLab, Reston, VA) was used to measure Hunter $L^*$ (lightness/darkness), $a^*$ (redness/greenness) and $b^*$ (yellowness/blueness) values of dried samples. Hue angle ($h^*$) was also calculated.

RESULTS AND DISCUSSION

The moisture ratio versus drying time for the fresh lemon slices at the selected microwave powers is shown in Fig. 1. As indicated by the curve in this figure, with increasing drying power the amount of moisture removed from lemon slices increased, and the time to achieve zero of moisture ratio in finished products was reduced. The time required for the lowering of moisture content of lemon slices to zero level from 86.8% wet basis varied between 3.25 and 5.5 min, depending on the microwave power level.

<p>| Table 1. Mathematical models applied to the drying curves |
|----------------|----------------|----------------|</p>
<table>
<thead>
<tr>
<th>No.</th>
<th>Model name</th>
<th>Model</th>
<th>References</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Newton</td>
<td>$MR = \exp (-kt)$</td>
<td>Lee and Kim (2009)</td>
</tr>
<tr>
<td>2</td>
<td>Page</td>
<td>$MR = \exp (-k't)$</td>
<td>Arumuganathan et al. (2009)</td>
</tr>
<tr>
<td>3</td>
<td>Henderson and Pabis</td>
<td>$MR = a \exp (-kt)$</td>
<td>Aghbashlo et al. (2009)</td>
</tr>
<tr>
<td>4</td>
<td>Midilli et al.</td>
<td>$MR = a \exp (-k't)+bt$</td>
<td>Midilli et al. (2002)</td>
</tr>
<tr>
<td>5</td>
<td>Wang and Singh</td>
<td>$MR = 1+bt+a^2$</td>
<td>Hassan-Beygi et al. (2009)</td>
</tr>
<tr>
<td>6</td>
<td>Logarithmic</td>
<td>$MR = a \exp (-kt)+b$</td>
<td>Doymaz (2011)</td>
</tr>
</tbody>
</table>
results indicate that mass transfer within the sample was more rapid during higher microwave power heating because more heat was generated within the sample, creating a large vapour pressure difference between the centre and the surface of the product due to characteristic microwave volumetric heating.

The drying rates were determined from the amount of water removed per unit time and per unit dry base. The drying rate curves for lemon slices dried at different microwave output powers are given in Fig. 2. As can be observed, the moisture content of the lemon slices was very high during the initial phase of the drying, which resulted in a higher absorption of microwave power and higher drying rates due to the higher moisture diffusion. As the drying progressed, the loss of moisture in the lemon slices caused a decrease in the absorption of microwave power and resulted in a fall in the drying rate. The drying rates increased with the increasing microwave power levels. Therefore, microwave power level has an important effect on the drying rates. Depending on the drying conditions, average drying rates of lemon slices ranged from 1.209 to 1.869 kg (H₂O) kg⁻¹ d.b. min⁻¹ for output power between 180 and 720 W, respectively. A constant rate period was not observed in drying of lemon slice samples. The entire drying process for the samples occurred in the range of falling rate period in this study. This shows that diffusion is the dominant physical mechanism governing moisture movement in the samples. Similar results have been observed in the drying of different fruits and vegetables: kiwi fruit (Femenia et al., 2009), hazelnut (Uysal et al., 2009), carrot pomace (Kumar et al., 2011), amelio mango (Dissa et al., 2009), pineapple, mango, guava and papaya (Marques et al., 2009) and apple (Wang et al., 2007).

The moisture contents of lemon slices at different microwave powers were converted to the moisture ratio (MR) and fitted to the 6 selected thin-layer drying models listed in Table 1. Table 2 shows the results of statistical tests (R², RMSE, and 𝜒²) performed in the proposed models. The values of mentioned tests were in the range of 0.981-0.999 for R², 0.0118-0.00002 for 𝜒², 0.0149-0.00035 for RMSE. Based on the criteria of the highest R² and the lowest RMSE and 𝜒², the model of Midilli et al. (2002) was selected as the most suitable model to represent the thin-layer drying behaviour of lemon slices. Figure 3 compares the experimental data with those predicted with the logarithmic model for lemon slices at 180, 360, 540 and 720 W. The prediction using the model showed MR values banded along the straight line, which showed the suitability of these models in describing drying characteristics of lemon slices.

Values of effective diffusivity (Deff) for different microwave powers are presented in Table 3. It can be seen that Deff values increased greatly with increasing microwave power level. The higher power level caused an increase of effective moisture diffusivity because of higher mass transfer. These results were in agreement with the previous investigations that the values of effective diffusivities lie within the general range of 10⁻¹¹ to 10⁻⁹ m² s⁻¹ for food materials (Arslan and Ozcan, 2010; Kumar et al., 2011; Wang et al., 2007). The values of Deff are comparable with the reported values of 1.046×10⁻⁸ to 9.153×10⁻⁸ m² s⁻¹ mentioned for apple pomace microwave drying (Wang et al., 2007), 1.14×10⁻⁰ to 6.09×10⁻⁰ m² s⁻¹ for tomato pomace microwave drying at 160-800W (Al-Harahsheh et al., 2009), and 5.5×10⁻⁸ to 3.5×10⁻⁰ m² s⁻¹ for Gundelia tournefortii microwave drying at 90-800W (Evin, 2011). The relationship between effective moisture diffusivity and microwave power can be represented as:

\[ D_{\text{eff}} = 1.482 \times 10^{-8} \exp(0.0014P) \quad R^2=0.992. \tag{2} \]

In this study, as the temperature is not a measurable variable in the standard microwave oven used for the drying process, the Arrhenius equation was used, in a modified form, to illustrate the relationship between the kinetic rate constant and the ratio of the microwave output power to sample amount instead of temperature for the calculation of
the activation energy. After evaluation of the data, the dependence of the kinetic rate constant on the ratio of microwave output power to sample amount was represented with an exponential Eq. (3) derived by Dadali et al. (2007):

\[ k = k_0 \exp \left( \frac{-E_a}{P} \right) \]  

where: \( k \) is the drying rate constant obtained by using model of Midilli et al. (2002) (min \(^{-1}\)), \( k_0 \) is the pre-exponential constant (min \(^{-1}\)), \( E_a \) is the activation energy (Wg \(^{-1}\)), \( P \) is the microwave output power (W) and \( m \) is the mass of raw sample (g). The values of \( k \) versus \( m/P \) shown in Fig. 4 accurately fit to Eq. (3) with coefficient of determination \((R^2)\) of 0.957. Then, \( k_0 \) and \( E_a \) values were estimated at 1.232 (min \(^{-1}\)) and 10.911 Wg \(^{-1}\).

Table 4 shows the colour parameters \( L^* \), \( a^* \), \( b^* \) and \( h^* \) values for dried lemon slice samples as a function of drying microwave power. The ranges of values recorded were 39.92-43.39, 4.68-5.96, 12.58-16.12 and 64.63-72.99 for the \( L^* \), \( a^* \), \( b^* \) and \( h^* \), respectively. It can be seen from Table 4 that the values of \( L^* \) parameter for dried lemon slices increase with microwave power, thus the luminance of the lemon slices is improved by microwave-convective drying. Also the values of \( a^* \) parameter decreased slightly with drying process.
preserves or enhances slightly the green colour of the lemon slices. As with the case of lightness parameter, $b^*$ is also affected by drying microwave power. The $b^*$ values merely showed that all the dried samples were more yellow in colour, thus less browning. This is clearly indicated by the values of hue angles ($h^*$). Microwave drying pushes liquid onto the surface and the liquid is usually converted into vapour. This process results in drying without causing surface overheating phenomena. Therefore, in terms of surface colour degradation, preservation of the product colour was good. A larger value of hue angle indicates greater shift from red to yellow. Hawlader et al. (2006) stated that a decrease in hue angle values is an indication of more browning colour and shifting away from yellowness, which is not the case in this study, where the values of hue angles increased with drying microwave powers, shifting towards yellow and red. Microwave drying causes a smaller increment of redness $a^*$, which means the final products are less brown than conventional air-dried ones (Vadivambal and Jaya, 2007).

**CONCLUSIONS**

1. Drying time of the samples was significantly reduced from 5.5 and 3.25 min as the power input increased from 180 to 720 W.
2. The entire drying process occurred in the falling rate period and constant rate period was not observed.
3. Average drying rates of lemon slices ranged from 1.209 to 1.869 kg [H$_2$O] kg$^{-1}$ dry matter min$^{-1}$ for the output power between 180 and 720 W, respectively.
4. The model of Midilli et al. was the best mathematical model for describing drying kinetics of lemon slices.
5. The effective moisture diffusivity ranged from $1.87 \times 10^{-8}$ to $3.95 \times 10^{-8}$ m$^2$ s$^{-1}$ and the activation energy was found to be $10.91$ W kg$^{-1}$.
6. The values of colour parameters, lightness/darkness, yellowness/blueness and hue angle increased and redness/greenness decreased with increasing drying microwave power.

**REFERENCES**


