























Figure 20: Variation in moisture ratio with drying time under OSD for untreated samples

#### 4. Conclusion

Drying rate should a positive correlation with temperature while it showed a decreasing trend with increasing loading density. The average drying rate increased with increase in temperature and decreased with increase in time and loading density. Total drying time considerably reduced with the increase in drying air temperature from 30 °C under open sun drying to 44°C under greenhouse type solar drying conditions. Average drying temperature in the greenhouse type solar dryer and in the open sun were 44°C and 30°C, respectively whereas the relative humidity was about 34.13 % and 36.29 % respectively. Chemically treated samples dried under greenhouse type solar dryer took average drying time of 7.666 hrs which was 3 hrs lesser than drying time of blanched samples under open sun drying. The chemically blanched samples took less time in dehydration as compared to blanched and untreated leaves.

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