

Optimization of Drying Process of Pistachio nuts

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The Purpose of this work was to determine Parameters, which affect the quality characteristics of Pistachio nuts during Drying Process.

In this research, Drying process of Pistachio nuts was investigated both with hot air drying as well as vacuum drying methods.

In hot air dryig process effect of air temperature and velocity and layer depth on quality characteristics of Pistachio nuts were studied.

In vacuum drying process, the experiment were conducted in a temperature range of 40 to 90 °C and at constant absolute pressure of 150 mbar.

On the basis of experimental data, were the curves of drying time and drying rate of Pistachio nuts presented.