

Sweetness and Sunshine: "Solar Drying of Tropical Fruits in Thailand









Asst.Prof.Dr. Busarakorn Mahayothee
Department of Food Technology,
Faculty of Engineering and Industrial Technology,
Silpakorn University, Nakhon Pathom, Thailand

Introduction of Food Technology Department, Silpakorn University, Thailand

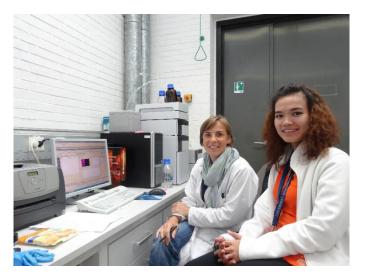








Cooperation between Hohenheim University & Silpakorn University











Introduction of Food Technology, Silpakorn University, Thailand



www.foodtech.eng.su.ac.th



Department of Food Technology

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Faculty of Engineering and Industrial Technology | Silpakorn University

Home Personnel

Research

Thai / English



Department of Food Tec X

Exchange student at Kyoto University

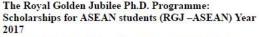
Miss Khwaniai Klinchongkon, a Ph.D. student under supervision of Dr. Pramote Khuwijitjaru went to stay at Graduate School of Agriculture, Kyoto University, Japan as a Special Exchange Student. She will undertake part of her research in Japan from September 2016 to March, 2017.





Short-stay program at Kagawa University

Miss Tamonwan Sotachat. undergraduate student was selected to ioin the International Exchange and Educational Program for Food Safety at Kagawa University, Japan for 1 month from August 19 to September 21, 2016.



Opening for application: February 1 - March 31, 2017. See http://rgj.trf.or.th

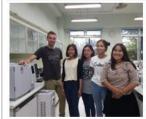


Welcome to Department of Food Technology

Department of Food Technology offers Undergraduate Program in Food Technology (B. Sc.) with two minor options, Food Processing and Food Product Development.

The academic year at Silpakorn University is divided into two terms. Since 2014, the first semester begins in the middle of August and ends in the middle of December. The second semester begins in the middle of January and ends in late May.

We also look forward to welcoming staffs and students from abroad to out department. Please feel free to contact our staffs or send an email to foodtech@su.ac.th if you have any questions.



Exchange student from Germany

Mr. Finn Petersen, a master degree student from University of Hohenheim, Germany stayed at the Department of Food Technology to conduct his research entitled Evaluation of solar drying technologies to optimize quality through upgraded processing of traditional medicinal plants in Thailand from June to August, 2016 under supervision of Dr. Busarakorn Mahayothee.



Japan-Asia Youth Exchange Program in Science

Miss Nilobol Komonsing, a Ph.D. student received a grant from the Japan Science and Technology Agency (JST) under a program called "Japan-Asia Youth Exchange Program in Science" to visit Faculty of Agriculture, Kagawa University, Japan during July 10-20, 2016.

Visiting Associate Professor at

Leaders in Innovation Fellowships









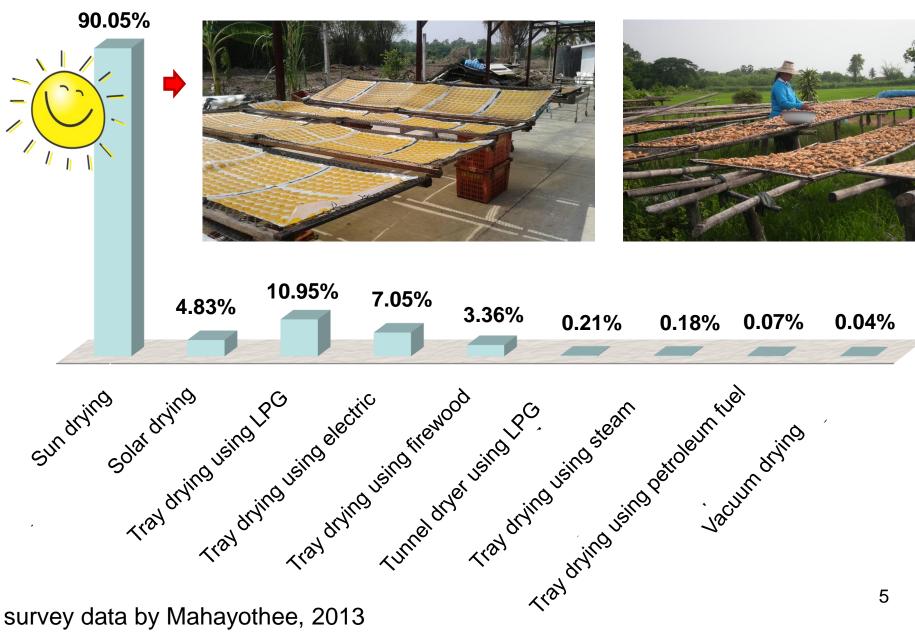






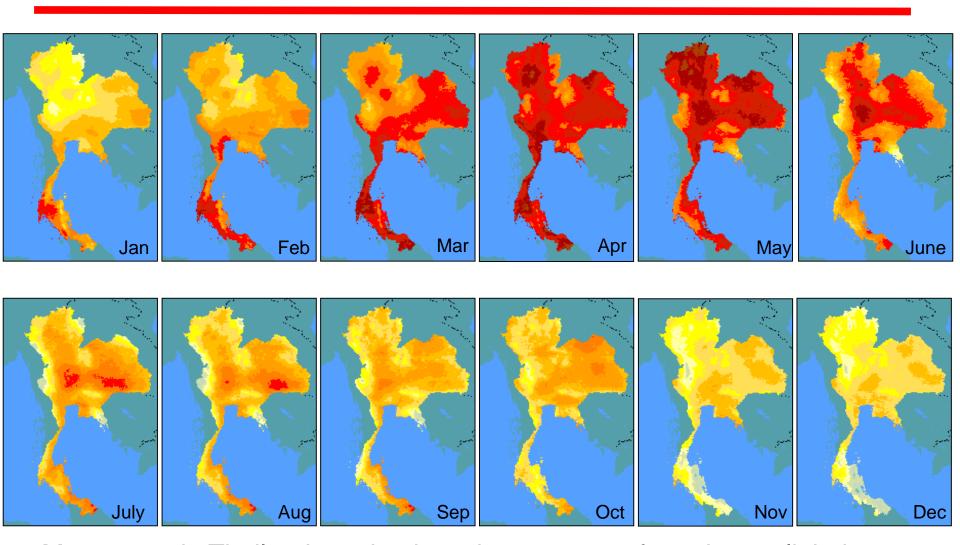


Drying in Thailand



Solar radiation map of Thailand

Monthly average of daily global solar radiation (Mj/m²-day);satellite data collected from 1993-1998



Most areas in Thailand received maximum energy from the sunlight in April to May, ranging from 20-24 MJ/m²/day.

Drying in Thailand



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Sun drying - coffee









Sun drying - banana







Sun drying - banana







Sun drying - Mango leather











Sun drying - longan







Longan flesh drying





Sun drying- Tamarind











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Evaluation of Sun Drying Methods







Hygienic problem

Does not follow Good Manufacturing Practices, GMP

Evaluation of Sun Drying Methods







High contamination

Evaluation of Sun Drying Methods







Insufficient protection against weather

SUN DRYING VS SOLAR DRYING

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Drying of banana



Low quality product from sun drying

Good quality product from solar drying

Solar Drying in Thailand



1995





1992



Solar tunnel dryer – Hohenheim type

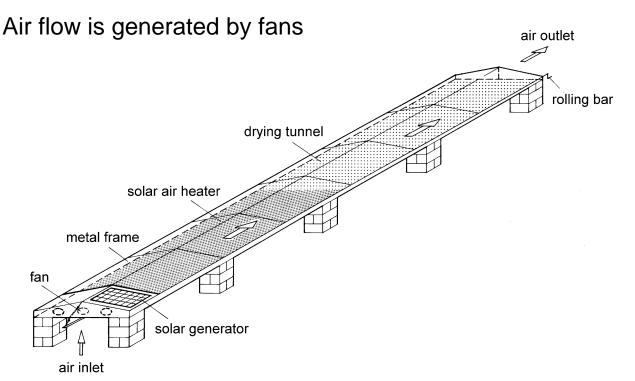


Solar tunnel dryer – Hohenheim type



Solar Tunnel Dryer with Integrated Solar Air Heater

- Solar air heater and dryer are arranged in series
- Product is spread out in a thin layer
- Solar air heater and dryer are covered with a transparent plastic foil



Solar tunnel dryer – Hohenheim type









Solar Drying in Thailand



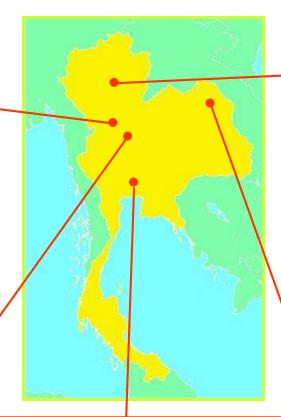
Sukhothai province



Narasuan University,

Pitsanulok province

During 1996-2000





Royal Chitrada Project



Jaehom, Lumpang province



Sakhon Nakorn province

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Source: Janjai

Solar tunnel dryer,

loading and unloading modification by Prof. Janjai













Solar Greenhouse Dryer in Thailand









Capacity: banana 100-200 kg

Source: Janjai

Solar Greenhouse Dryer in Thailand



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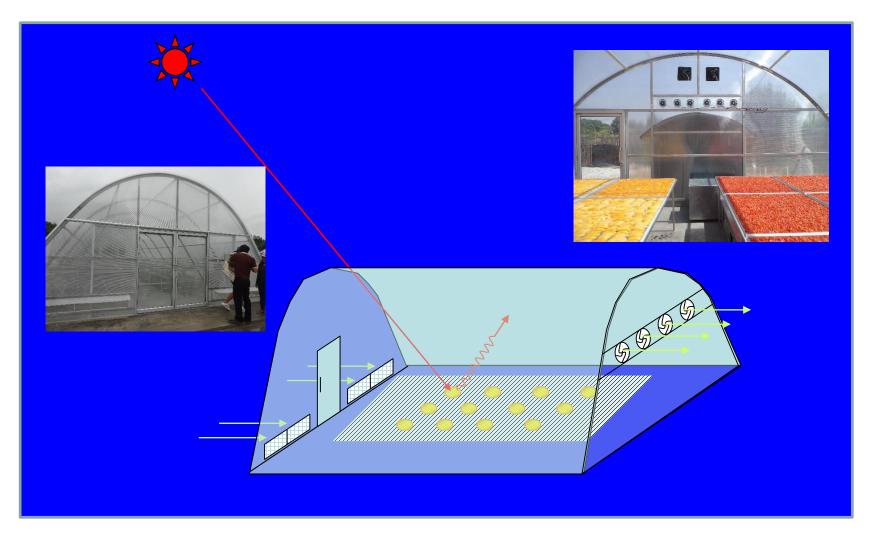


Capacity: Banana 1300 kg





Solar Greenhouse Dryer, Silpakorn Type



Capacity: 1000 kg fresh fruits or vegetables

Area: 166.4 m²

Size: W x L = 8 m x 20.8 m

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Source: Serm Janjai

IMPREMENTING SOLAR GREENHOUSE DRYER IN THAILAND









small

medium

large

Small size = $W 6.00 \times L 8.20 \text{ m}^2 \text{ Area } 49.2 \text{ m}^2$

Medium size = $W 8.00 \times L 12.40 \text{ m}^2 \text{ Area } 99.2 \text{ m}^2$

Large size = $W 8.00 \times L 20.80 \text{ m}^2 \text{ Area } 166.4 \text{ m}^2$

IMPREMENTATION OF A SOLAR GREENHOUSE DRYER IN THAILAND



Approximately > 370 units were installed during 2011–2016.

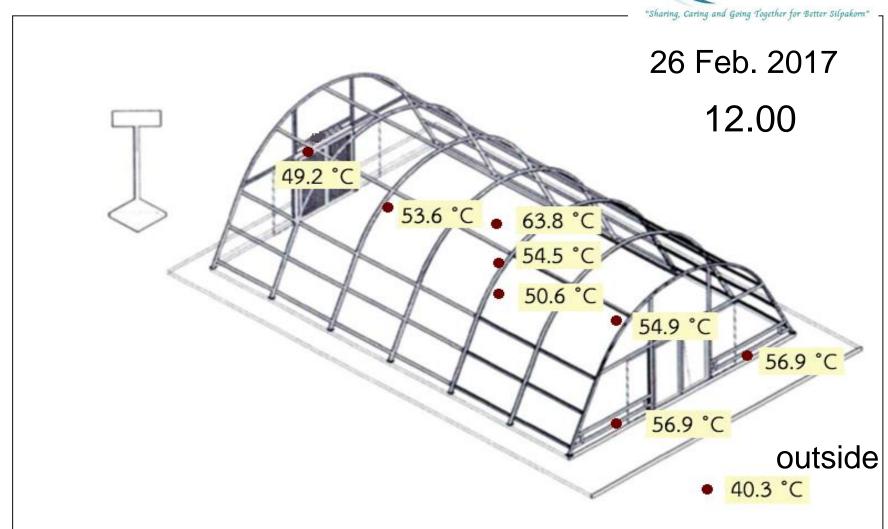
Temperature inside the Solar Greenhouse dryer



"Sharing, Caring and Going Together for Better Silpakorn" 26 Feb. 2017 9.00 42.5 °C 46.5 °C 47.0 °C 47.0 °C outside 35.0 °C

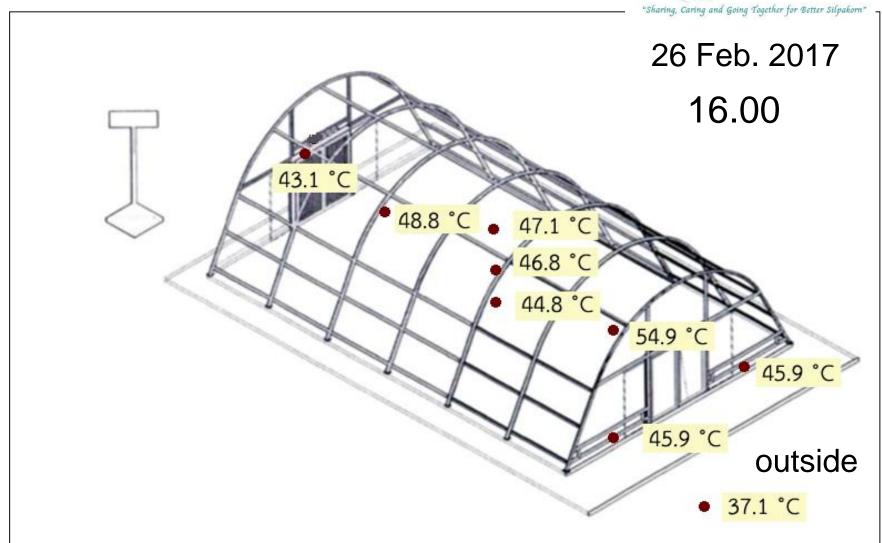
Temperature inside the Solar Greenhouse dryer





Temperature inside the Solar Greenhouse dryer





Banana drying in Thailand



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Drying Process



Mature green banana



Ripening



Ripe banana



Peeling and Trimming



Drying 3-4 d





Pressing Drying 1 d





Processing

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Ripening





Processing

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Peeling and trimming



TRADITIONAL SUN DRIED BANANA









SOLAR TUNNEL DRYER



"Sharing, Caring and Going Together for Better Silpakorn"



SOLAR GREENHOUSE DRYER, SILPAKORN TYPE



"Sharing, Caring and Going Together for Better Silpakorn"



SOLAR GREENHOUSE DRYER, SILPAKORN TYPE



For drying banana

With the subsidy from Minister of Energy, Thailand

In 2016 = 35%

Large size system

Payback period = 2.22 year

Without the subsidy program

Payback period = 3.7 year



Product price: 3 Euro/kg (domestic market)





SOLAR GREENHOUSE DRIED BANANA



Healthy Snack: Solar Dried Banana







is the first innovation of dried banana production in Thailand.

With modern manufacturing system in standardized Parabola Dome according to GMP standards, Parabola Dome can control temperature, moisture and drying period resulting in spotless, smooth color, tasty and bigger size of dried banana, aiming to preserve environment and creating internationally accepted quality.

Solar Drying of Mango Leather in Eastern Thailand











Solar Drying of Mango Leather in Eastern Thailand







Greenhouse Solar Drying

Solar Drying of Mango Leather in Eastern Thailand





Mango Leather



Solar Drying of Sweet Tamarind in North central Thailand



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Large system
Capacity = 2400 kg
Drying time 3-4 days

Solar Drying of Coffee in Northern Thailand



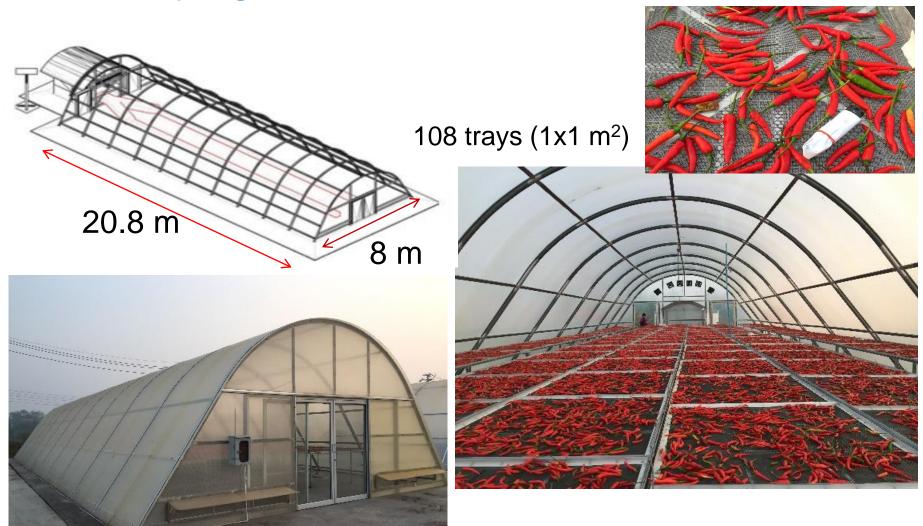


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Solar Drying of Chili in Central Thailand



Capacity: 600 kg of fresh chili

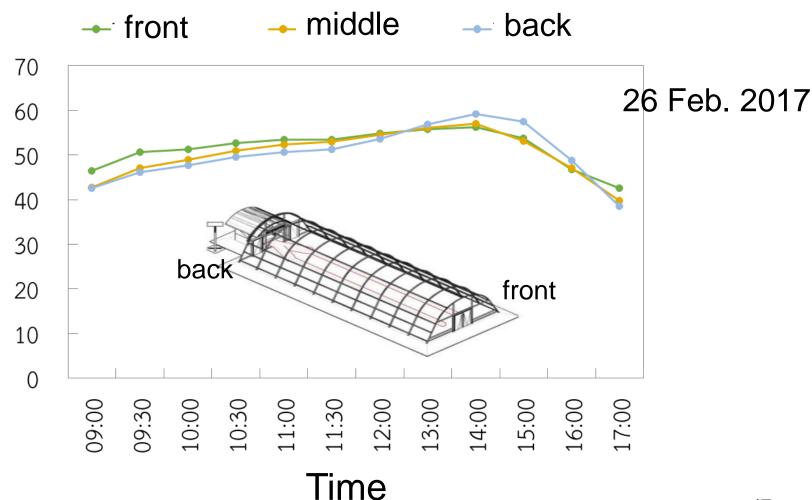
Drying time: 3 days

MC. Fresh= 82% MC Final= 10% 46

Solar Drying of Chili in Central Thailand



Temp. inside the dryer (°C)



Solar Drying of Pandan leaves in Central Thailand







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Drying using Solar Dryer

Green house solar dryer for banana in Senegal



For banana slice

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Optimum ripening stage of banana after washing and then air drying using a fan





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Peeling





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Dry banana slice



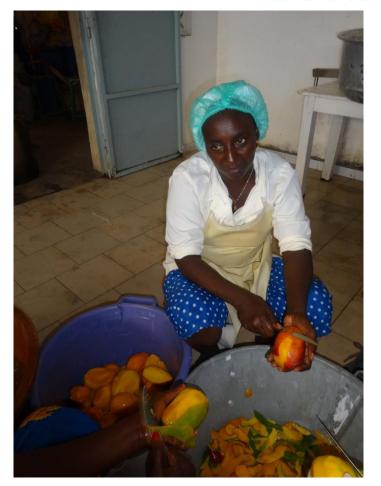


After 2 days of drying









Washing









Slicing





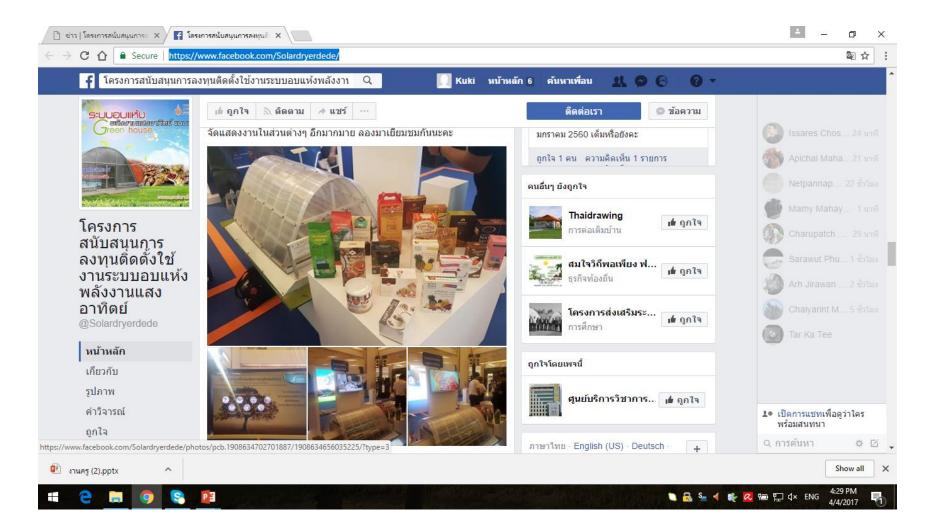


Natural dried mango

www.solardryerdede.com

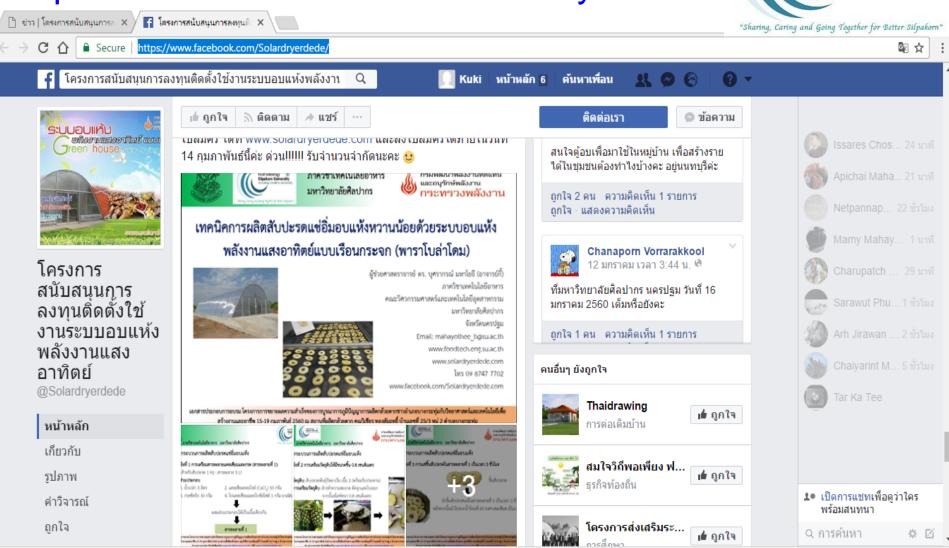


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Thank you







