

CHAPTER VI

CONCLUSION AND RECOMMENDATIONS

6.1 Conclusions

The study of Dehydration Process of Lime Juice by Spray-drying can be concluded as follows:

6.1.1 The optimum condition for drying was inlet-air temperature 200°C, air pressure of atomizer at 50 to 60 psig, 10° Brix concentrated lime juice added with 20% dextrin. Lime powder could be stored in polyethylene bag for 5 months with their overall quality i.e. general appearance and flavor still favorably accepted.

6.1.2 Ascorbic acid in lime powder was less than that in fresh lime juice.

6.1.3 Powder may not require vacuum-packing when aluminium foil is used.

6.2 Recommendation for Future study

It was found in the experiments that considerable flavor was lost during spray-drying, further study should be conducted on freeze-drying which may give better lime flavor.