Alibas I (2006) Characteristics of chard leaves during microwave, convective, and combined microwave-convective drying. Drying Technology 24(11):1425-1435

Abstract

Chard *(Beta vulgaris L. var. cicla*) leaves, which weighs 25 g with a moisture of 9.35 (db), were dried using three different drying methods, microwave, convective, and combined microwave-convective. Drying continued until leaf moisture fell down to 0.1 (db). Drying periods lasted 5–9.5, 22–195, and 1.5–7.5 min for microwave, convective, and combined microwave-convective drying, respectively, depending on the drying level. In this study, measured values were compared with predicted values obtained from Page's semi-empirical equation. Optimum drying period, color, and energy consumption were obtained for combined microwave and convective drying. The optimum combination level was 500 W microwave applications at 75°C.