



Solar Dehydration and Storage Behavior of Coriander and Fenugreek Leaves

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ABSTRACT The present study was undertaken to study solar dehydration and storage behaviors of fenugreek and coriander leaves under different conditions. Dehydration of coriander and fenugreek leaves was carried out in three different conditions namely, open sun drying, and drying in solar cooker in covered and uncovered condition. The highest dehydration temperature of 52.57°C was attained when vegetables were dried in the uncovered condition in solar cooker. On an average, a 19-20°C temperature was noted inside the solar cooker higher than that of atmospheric temperature. In respect to evaporation rate per unit area, solar cooker dehydration method was significantly efficient over the open sun drying. Organoleptic scores during storage indicated that selected vegetables were acceptable till six months of storage period. The results concluded that black cloth covered condition of solar cooker drying was the best method for coriander leaves and for fenugreek leaves, all the methods of dehydration were at par.