

Modelling of drying kinetics and comparison of two processes: forced convection drying and microwave drying of celery leaves (*Apium graveolens* L.)

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Description

The purpose of this work is to compare two processes: forced convection drying and microwave drying of celery leaves (*Apium graveolens* L.). This comparison is based on kinetical parameters, moisture diffusivity, variation of the drying rate and energy consumption calculation of both processes. The drying experiments were carried out at different air temperatures (40-120 C) and at different microwave powers (100-1000 W). Twenty-two empirical models were used to simulate the thinlayer drying kinetics of celery leaves and the best models were selected using three