

References:

1. Processing fruits Science and technology, CRC press, 2004)
2. Doe PE, Ahmed M, MuslemuddinSachithanathan, K. A polyethylene tent Dryer for improved Sun drying of fish , *Food technology in Australia* 1977, 29, 437 – 441
3. Kalra, s.K. and K.C.Bharadwaj, (1981)Use of simple solar dehydrator for drying of fruits and vegetable products. J Food Sci&Technol(India), 18,23
4. Imre L.L.,(1987). Solar drying.In A.S. Majumdar(ed). Handbook of Industrial drying , 1st ed., Marcel Dekkar, New-York, pp.357-417
5. Somogy, L.P., andB.S. Luh,(1986). Dehydration of Fruits . In J.G. Woodroof and B.S.Luh(eds), Commercial fruit processing, 2nd ed., AVI Publishing , Westport, CT, pp. 353-405
6. www.tvrage.com
- 7.Jayaram, k.S.and D.K. Das Gupta (1992). Dehydration of fruits and vegetables – recent development in principles and techniques. Drying technology, 10 (10,1
8. Salunkhe , D.K., H.R. Bolinand N.R. Reddy (1991). Storage, processing and nutritional of fruits and vegetables. 2nd edition, Vol I and II, CRC press Boca Raton, Florida
9. Van Arsdel ,W.B.,M.J. Koply and a. I. Morgan(1973). Food dehydration 2nd ed. AVI publishing comp, Westport CT.
10. Xiufan G., M. Gruneberg, and Schubert (1993). Influence on the type of water binding of the microwave heating of foods . Symposia of International seminar .Univeersity of Karlsruhe, pp 137-147
11. Ponting, J.D.,G.G. Waters, G.G. Forey, R.R. , Jackson, and R. Stanley (1966). Osmotic dehydration of fruits. Food Technol, 20, 125