ABSTRACT

The Effect of Drying on the Chemical and Physical Properties of Selected Caribbean Fish and Food Crops

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Methods of drying the fruit of Z. mauritiana (dunk), rhizome of C. domestica (turmeric), tuber of D. alata (yam), plant of Gracilaria spp. (seamoss) and H. affinis (flying fish) have been investigated and in each case the highest drying temperature which produces an organoleptically satisfactory product has been determined. Changes in the nutrient status during drying were also monitored using established methods of chemical analysis but with some modifications.

The drying profiles of the materials and the drying constants 'k' and 'a' for Gracilaria spp. were determined. Data on the performance of a natural convection dryer, and an evaluation of a wire basket solar dryer are also presented.