OPTIMIZATION OF MICROWAVE ASSISTED PROCESS FOR EXTRACTION OF PEPPER MINT ESSENTIAL OIL

By,

E S ANANTHAKRISHNAN

Submitted in partial fulfillment of the Requirement for the degree

Bachelor of Technology
In
Food Engineering and Technology

Faculty of Food Engineering and Technology

KERALA AGRICULTURAL UNIVERSITY

Department of Processing & Food Engineering

KELAPPAJI COLLEGE OF AGRICULTURAL ENGINEERING

AND TECHNOLOGY
TAVANUR – 679573
KERALA, INDIA
2020

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THESIS

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DECLARATION

I hereby declare that the thesis entitled "OPTIMIZATION OF MICROWAVE ASSISTED PROCESS FOR EXTRACTION OF PEPPERMINT ESSENTIAL OIL" is a bonafide record of research work done by me during the course of research and that the thesis has not previously formed the basis for the award of any degree, diploma, associateship, fellowship or other similar title of any other University or Society.

Place: Tavanur
Date:

E S ANANTHAKRISHNAN (2016-06-002)

CERTIFICATE

Certified that this project report entitled "OPTIMIZATION OF MICROWAVE ASSISTED PROCESS FOR EXTRACTION OF PEPPERMINT ESSENTIAL OIL" is a record of project done by E S Ananthakrishnan (2016-06-002), under my guidance and supervision and that it has not previously formed the basis for the award of any degree, diploma, associateship, fellowship to them.

Place: Tavanur
Date:

Mrs. SREEJA R

Asst. Professor

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E S ANANTHAKRISHNAN

DEDICATED TO ALL

FOOD ENGINEERS

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LIST OF SYMBOLS AND ABBREVIATIONS

^{O}C	:	Degree Celcius
%	:	Percentage
&	:	And
/	:	Per
D	:	Diameter
et al.	:	and others
etc.	:	Etcetera
GHz	:	Giga Hertz
G	:	Gram
$g.l^{-1}$	:	gram per litre
$g.mg^{-1}.day^{-1}$	:	gram per milli gram per day
H	:	Hour
i.e.	:	that is
IU	:	International Unit
K.C.A.E.T	:	Kelappaji College of Agricultural Engineering and Technology
Kcal	:	kilo calorie
kWh	:	kilo Watt hour
Mg	:	Milli gram
Min	:	Minute (s)
Ml	:	Milli Litre

Mm	:	Milli Meter
MT	:	Metric Tonne
RDA	:	Recommended Dietary Allowance
S	:	Second (s)
Sl.	:	Serial
T	:	Tonne
V	:	Volt
W	:	Watt
Wb	:	Wet basis
$W.g^{-1}$	:	Watt per gram
Fig	:	figure
P&FE	:	Process and Food Engineering
No.	:	Number

INTRODUCTION

REVIEW OF LITERATURE

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ABSTRACT

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