

Can I dry herbs in microwave?

Introducción detallada :

Chinese herbal medicine is the authentic herbs of traditional Chinese medicine, which refers to the famous and original herbs with Chinese characteristics traditionally recognized by people and originate from specific production areas.

In recent years, Chinese herbal medicine has also been an important commodity exported by China to earn foreign exchange. The excellent quality of Chinese herbs depends on the microwave drying and microwave sterilization of spices, so drying and sterilization are essential factors affecting the quality of Chinese herbs.

After the herbs are harvested, they should be dried in the initial processing. The purpose of drying is to remove the moisture contained in the spices, reduce the volume, and facilitate transportation and storage. When drying, according to the type of herbs, the nature of the active ingredients, the characteristics of the herbs, choose the appropriate drying method.

Microwave Drying Technology for herbs is a feasible and straightforward way to preserve them for culinary and handicraft purposes. Many plants are well suited for Microwave Drying, and sometimes you can dry the leaves, flowers, and branches of a plant. Only by knowing which plants are suitable for Low-Temperature Drying, picking them at the right time, and storing them well will they retain their original flavor after drying.

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If a small amount is possible, you have to control the heat; otherwise, it will scorch. Nowadays, most herbs are dried in Microwave Drying Machine.

Principle of Microwave oven/Industrial Drying Machines

Both Microwave Dryer and Microwave ovens heat food not by heat transfer but by the changing magnetic field generated by microwave oscillation, which causes the water molecules in the herbal solution to oscillate and generate heat to heat the herbal solution. During the process of food heating, no chemical reaction occurs, so the active ingredients of the medicinal solution are stable, which will not affect the efficacy of the medicine.

Steps of drying herbs by Microwave oven drying method.

If you only need Microwave Drying a small number of herbs, then a Microwave oven is a great choice.

Steps for drying herbs in Microwave oven

1	Spread a thin layer of silica gel on the bottom of the Microwave oven container.
2	Place the plant leaves or flowers on the silica gel, placing them evenly to avoid touching each other.
3	Microwave oven to dry the plants.
4	Set the Microwave oven on a low power setting, such as half power or defrost power. Bake for two minutes and leave it for ten minutes to check the drying level of the plants. If the group is just right, then dry for this time; if not dry enough, bake for another minute.

Of course, if you need to dry a large number of herbs, you need to choose professional Microwave Drying Equipment, our Industrial Microwave Systems; after years of research and innovation, microwave technology has been the world's leading position.

Microwave Drying Machine equipment has those functions.

Fast-drying: Microwave Drying Machine is the primary application of the basic microwave principle, the polar water molecules, and fat in Chinese herbal medicine and concoction products can differently absorb microwave energy, in the AC electric field, due to the change of electric field time, so that polar molecules produce rotation vibration, resulting in mutual friction between molecules and heat, and then achieve the purpose of drying sterilization.

Because the Microwave Dryer Machine can penetrate deep into the interior of the raw material, the drying time is 1/10~1/100 of the hot air heating, so the loss of volatile substances and aromatic components is contained in Chinese medicine is less. Its characteristics are: having fast speed, short time, even heating, good product quality, and high thermal efficiency.



Sterilization effect: Microwave Drying Technology is not affected by the environmental pollution of fuel exhaust emission; it can destroy microbial strains and molds, has the function of disinfection and sterilization, and can also prevent mold and insects.

Microwave Drying Technology is a physical way to eliminate bacteria, mold, insect eggs, viral infections, and other harmful microbial strains without adding chemical preservatives. In the process of removing harmful microorganisms, it does not contaminate the material with residual toxic or radioactive substances, which is healthy and safe. It will not change the color, taste, and nutritional value of the material.

Microwave Vacuum Dryer Machine equipment features.

- 1 Microwave Dryer dryer high degree of time, short and fast.

2	Microwave Vacuum Oven drying quality is good Low-Temperature Drying sterilization to maintain herbs' intrinsic quality and color.
3	3. Microwave Drying Equipment drying effect is uniform and thorough.
4	Industrial Drying Machines drying equipment structure to be simple, simple standardization of parts, easy to operate, easy to use control system, easy maintenance.
5	Industrial Microwave Dryer is energy-saving and efficient. Microwave is directly on the material, so there is no additional heat loss.

Industrial Microwave Vacuum Dryer adopts microwave low-temperature de-worming and sterilization technology, killing larvae, adult worms, germs, etc., at a lower temperature.

The microwave drying process does not endanger the medicinally active ingredients of Chinese herbal medicines, which can achieve the required sterilization and de-worming effect at a lower temperature and shorter time than conventional thermal and chemical de-worming.

Microwave Dryer increases the shelf life of herbs and has a significant effect on improving product quality. Industrial microwave systems are becoming one of the essential drying methods for herbs because of their fast drying speed, uniform drying, good product quality, selective heating and drying, high thermal efficiency, and responsiveness.

Meanwhile, Industrial Microwave Vacuum Dryer has a wide range of applications and can be used for drying and sterilizing powder, granules, flakes and other food, drugs, nutrition, grain products, agricultural and sideline products, beef, dried meat, instant noodles, instant food, rice flour, baking, puffing, sterilizing and peeling of almonds, peanuts, red dates, peach kernels, chestnuts, sauces, marinades, various Meat products in small packages of mold, sterilization, preservation, but also used in scientific research institutions.

The price of Microwave Vacuum Drying Equipment is about several tens of thousands of yuan per unit, the expensive one or two hundred thousand yuan. The cost of Microwave Drying Equipment varies for different application scenarios. However, we guarantee to give you the best price for a Microwave Dryer Machine of the same quality of machinery. For more information and the cost of the Microwave Dryer Machine, please feel free to consult us.