

Microwave Herbaceous Plants Licorice Root Drying Sterilization Machine

Introducción detallada :



Introduction

Microwave herbaceous plants licorice root drying sterilization machine is a new type of equipment for food industry. It has the features of high speed, low energy consumption, small size and easy operation. The machine has been applied in the production of dried fruits like apricots, peaches, plums, etc.

Application of Microwave Herbaceous Plants Licorice Root Drying Sterilization Machine

Microwave drying sterilization machines can be effectively used to dry and sterilize licorice root. The machine can ensure the quality of the dried licorice root, which is an important factor in the production of Chinese licorice.

The main features of this type of machine are that they use microwaves to heat the material being dried and kill any microorganisms or other organisms that may be present. The high temperatures also cause the water in the plant tissues to vaporize, which means that no moisture will be left behind after the process is complete. This results in a long-term preservation of the dried root, as well as a guarantee that it is free from any microbial contamination.

Conclusion

This article introduces and discusses the use of a microwave herbaceous plants licorice root drying sterilization machine. This machine is used for the sterile processing of licorice roots. It provides an effective and efficient means for controlling contamination during the dry process, which minimizes risk of food borne illnesses.