

Development of dehydration and preservation technologies for herbal and medicinal crops to minimize the losses and enhance product quality

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This study was conducted to determine the optimum conditions for drying and storage to obtain high quality selected medicinal crops, namely, nelli, ginger and katuwelbatu and to identify appropriate drying and storage methods which can be transferred to the growers and collectors.

Optimum drying and storage conditions and appropriate drying and storage methods are as follows:

Medicinal Crop	Drying			Storage		
	Temp °C	Time /hrs	Method	Moisture content for safe storage	Max. storage period	Method of storage
Ginger	55	60	Natural draft Husk fired & Electrical	10%	6 months	Poly sacks
Nelli	50	48	Natural draft Husk fired & Electrical	10%	One year	Poly sacks
Katuwelbatu	55	70	Natural draft Husk fired & Electrical	8%	One year	Poly sacks