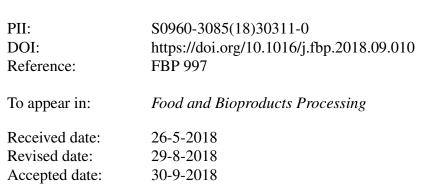
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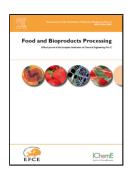
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Authors: Haileeyesus Habtegebriel, Dintwa Edward, Michael Wawire, Daniel Sila, Eyassu Seifu



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ACCEPTED MANUSCRIPT

Effect of operating parameters on the surface and physico-chemical properties of spray-dried camel milk powders

Haileeyesus Habtegebriel ^{1, 2, 3*}, Dintwa Edward², Michael Wawire¹, Daniel Sila¹, Eyassu Seifu⁴

¹Department of Food Science and Technology, Faculty of Agriculture, Jomo-Kenyatta University of Agriculture and Technology, P.O. Box 62000, Nairobi 00200, Kenya

²Department of Mechanical Engineering, Faculty of Engineering, University of Botswana, P.O. Box UB 0061, Gaborone, Botswana

³Department of Food Processing and Technology, Faculty of Engineering and Technology, Wolkite University, P.O. Box 07, Wolkite, Ethiopia

⁴Department of Food Science and Technology, Botswana University of Agriculture and Natural Resources, Gaborone, Botswana

Running title: Spray dried camel milk powder

*Corresponding author: Tel: +251 919226217, Email: lijelshaday@yahoo.com

Highlights for review

- Camel milk powders exhibit higher bulk densities than cow milk powders
- The solubility of camel milk proteins is retained at lower spray drying temperature
- Fats on the surfaces of camel milk powders interlace many particles one another
- Air flow rate and inlet temperature affect the properties of camel milk powders
- Cyclone recovery is influenced by inlet temperature, total solid and air flow rate

Abstract

The effect of process variables of spray drying on the surface and physico-chemical properties of camel milk powder was evaluated. A 2^3 full factorial experimental design was used to determine the effects of inlet temperature (200°C, 170°C and 140°C), drying air flow rate (9, 7.5 and 6 m³/min) and total solids of skimmed camel milk (40, 24 and 8.2 %) on cyclone recovery and outlet temperature. These variables were found to affect the level of cyclone recovery and outlet temperatures. Cow milk powder was prepared under similar conditions and used for comparison

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