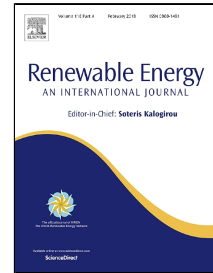


Accepted Manuscript

Characteristics of briquettes developed from rice and coffee husks for domestic cooking applications in Uganda

Michael Lubwama, Vianney Andrew Yiga



PII: S0960-1481(17)31096-0
DOI: 10.1016/j.renene.2017.11.003
Reference: RENE 9405
To appear in: *Renewable Energy*
Received Date: 26 December 2016
Revised Date: 03 August 2017
Accepted Date: 01 November 2017

Please cite this article as: Michael Lubwama, Vianney Andrew Yiga, Characteristics of briquettes developed from rice and coffee husks for domestic cooking applications in Uganda, *Renewable Energy* (2017), doi: 10.1016/j.renene.2017.11.003

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Highlights

- Rice and coffee husk briquettes were developed with cassava starch and clay as binders
- The type of binder affected the physical properties, calorific values and drop strengths
- Heating values for briquettes developed with cassava starch binder ranged from 21.9-23.0 MJ/kg for coffee husks and 15.9-16.6 MJ/kg for rice husks.
- For coffee and rice husk briquettes developed with clay binder, average higher heating values ranged from 13.0-19.5 MJ/kg and 9.5-13.8 MJ/kg, respectively.
- Cassava starch binder imparted higher drop strengths (over 94%) onto the briquettes than clay binder material.

Download English Version:

<https://daneshyari.com/en/article/6764915>

Download Persian Version:

<https://daneshyari.com/article/6764915>

[Daneshyari.com](https://daneshyari.com)