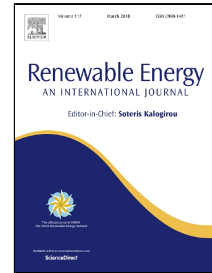


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Thermal modeling and drying kinetics of bitter melon flakes drying in modified greenhouse dryer

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**Highlights**

1. Modified greenhouse dryer is used for bitter gourd flakes drying under natural and forced mode.
2. A good agreement is found between predicted and experimental findings.
3. Forced mode greenhouse dryer with solar collector is proposed for high moisture content crop drying.
4. Developed thermal models are useful tool for designing energy efficient greenhouse dryers.

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