

## **Tea cleaning equipment price spring tea green tea microwave drying to kill at the same time**

1. The microwave tea drier has short time and fast speed

Conventional thermal sterilization is the transmission of heat from food surface to internal through heat conduction, convection or radiation. To achieve sterilization temperature, it usually takes a long time. Microwave sterilization is the direct interaction of microwave and microorganism such as food and bacteria. Heat effect and non thermal effect are combined to achieve rapid warming and sterilization effect. The treatment time is greatly shortened, and the bactericidal effect of various materials is generally in 3-5 minutes.

2. Low temperature sterilization of microwave tea drying machine to maintain nutrition and traditional flavor.

Microwave sterilization is bactericidal by special heat and non heat effect. Compared with conventional thermal sterilization, it can obtain the desired disinfection and sterilization effect at a relatively low temperature and a shorter time. The practice shows that the general germicidal temperature can achieve the effect at 75-80 C. In addition, the microwave treatment food can retain more nutritive ingredients and color, aroma, taste, shape and other flavors, and has the swelling effect. Vitamin C preserved in conventional heat treated vegetables was 46-50%, while microwave treatment was 60-90%. The vitamin A of pig liver in conventional heating was 58%, and microwave heating was 84%.