

DIFFERENCE BETWEEN DRYING EVAPORATION & DEHYDRATION



Definition of

DRYING, EVAPORATION & DEHYDRATION

DRYING - It is the process of removing water or other solvent from a solid, liquid, or gas. It is a physical change that occurs when moisture is lost from a substance.

DEHYDRATION - It is a process of reducing moisture of food to low levels for improved shelf life. Dehydration is one of the oldest methods of food preservation.

EVAPORATION - It is a form of vaporisation that usually happens on the surface of liquids and it involves the transition of the liquid particles into the gaseous phase.



Difference between

DRYING, EVAPORATION & DEHYDRATION

DRYING

DEHYDRATION

EVAPORATION

INITIAL COMPOUND

A solid, semi solid or a liquid.

A water-containing compound such as aqueous solutions.

A solid, semi solid or a liquid.

BY-PRODUCT

Water or any other solvent.

Water as an essential by product.

Water as an essential by product.

PROCESS

Can use mild condition such as the application of hot air, sun drying etc.

Need more controlled temperature and humidity conditions with sophisticated equipment.

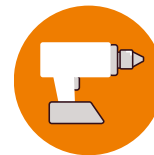
Can use mild condition such as the application of direct heat & basic equipment.

Follow

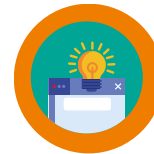
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