

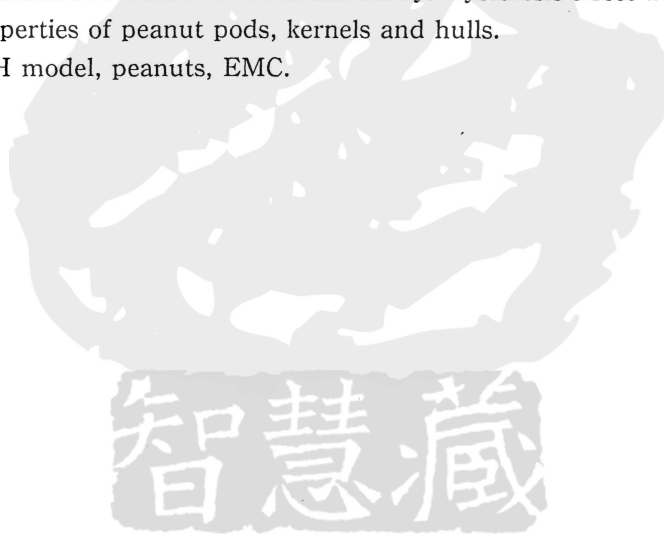
# The study on the ERH Properties for Peanuts<sup>1</sup>

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## Summary

The equilibrium relative humidity ranging from 10 to 95% of peanut pods, kernels and hulls were measured at temperatures ranging from 5 to 45°C. No significant difference can be found between the experimental results of EMC and ERH method. The fitting-agreement of the adsorption and desorption data to four ERH models was evaluated. The best model and its estimated parameters were showed in this study. Hysteresis effect was significant for the ERH/EMC properties of peanut pods, kernels and hulls.

Key word : ERH model, peanuts, EMC.



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