

Institut für Agrartechnik
Fachgebiet Agrartechnik in den Tropen und Subtropen
Universität Hohenheim
Prof. Dr. Joachim Müller



**Modeling sorption behavior and process kinetics of lemon balm
(*Melissa officinalis* L.) for optimization of drying with regard to
quality and energy requirement**

Dissertation
zur Erlangung des Grades eines Doktors
der Agrarwissenschaften
(Dr.sc.agr / Ph.D. in Agricultural Sciences)

vorgelegt
der Fakultät für Agrarwissenschaften
von

Dimitrios Argyropoulos
Athen, Griechenland

Stuttgart, 2015

Schriftenreihe des Lehrstuhls für Agrartechnik in den Tropen und
Subtropen der Universität Hohenheim
herausgegeben von Prof. Dr. Joachim Müller

Band 10/2015

Dimitrios Argyropoulos

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kinetics of lemon balm (*Melissa officinalis* L.)
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D 100 (Diss. Universität Hohenheim)

Shaker Verlag
Aachen 2015

Bibliographic information published by the Deutsche Nationalbibliothek

The Deutsche Nationalbibliothek lists this publication in the Deutsche Nationalbibliografie; detailed bibliographic data are available in the Internet at <http://dnb.d-nb.de>.

Zugl.: Hohenheim, Univ., Diss., 2015

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Printed in Germany.

ISBN 978-3-8440-4110-1

ISSN 1867-4631

Shaker Verlag GmbH • P.O. BOX 101818 • D-52018 Aachen

Phone: 0049/2407/9596-0 • Telefax: 0049/2407/9596-9

Internet: www.shaker.de • e-mail: info@shaker.de

This thesis was accepted as a doctoral dissertation in fulfillment of the requirements for the degree “Doktor der Agrarwissenschaften” (Dr.sc.agr./ Ph.D.) by the faculty of Agricultural Sciences at the University of Hohenheim on 03.03.2015.

Date of oral examination: 20.07.2015

Examination Committee

Supervisor and Reviewer:	Prof. Dr. Joachim Müller
Co-Reviewer:	Prof. Dr.-Ing. Reinhard Kohlus
Additional Examiner:	Prof. Dr. Johannes Novak
Head of the Committee:	Prof. Dr.-Ing. Stefan Böttinger

This research has been conducted within the framework of the project „Prompt and sustainable improvement of existing conveyor-, cabinet-, and flat-bed dryers for chamomile, lemon balm, and valerian. Subproject: Fundamental research and process optimization for the drying of chamomile, lemon balm and valerian” (support code: 22012509) funded by the Fachagentur Nachwachsende Rohstoffe e.V. (FNR) as project executing organization of the Bundesministerium für Ernährung und Landwirtschaft (BMEL), Bonn, Berlin (Germany).

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