




## Abstract

# Modeling of the Fluidized Bed Drying Process of Pirul (*Schinus molle* L.) Leaves <sup>†</sup>

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<sup>†</sup> Presented at the 3rd International Electronic Conference on Processes—Green and Sustainable Process Engineering and Process Systems Engineering (ECP 2024), 29–31 May 2024; Available online: <https://sciforum.net/event/ECP2024>.

**Keywords:** effective diffusivity; total flavonoids; *Schinus molle* leaves



**Citation:** Olguín-Rojas, J.A.; Aguirre-Lara, P.; Urrieta, M.M.G.; Zepeda, J.M.T.; Jacome, F.C.; Rodríguez-Jimenes, G.d.C. Modeling of the Fluidized Bed Drying Process of Pirul (*Schinus molle* L.) Leaves. *Proceedings* **2024**, *105*, 64. <https://doi.org/10.3390/proceedings2024105064>

Academic Editor: Dariusz Dziki

Published: 28 May 2024



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The pirul tree (*Schinus molle* L.) is utilized for the recovery of essential oil obtained from its bark, leaves, and fruits, and the phenolic compounds contained in its leaves have demonstrated antimicrobial activity. For the extraction of these and other compounds of interest, a preliminary drying of the leaves is carried out, which promotes contact between the solvent and the vegetal material by maximizing the mass transfer area. Drying involves complex heat and mass transport phenomena, and a proper analysis of this process would allow for the optimization of this energy-intensive operation. An estimation of mass and energy transfer properties is required for the design of drying processes and equipment. The objective of this study was to estimate the diffusivity coefficients and activation energy during the fluidized bed drying process of pirul tree leaves. Drying was performed in a fluidized bed dryer at temperatures of 50, 60, and 70 °C. According to the results, the drying times ranged from 270 to 135 min. Effective diffusivity was determined by numerically solving Fick's second law, obtaining values from  $1.64$  to  $3.03 \times 10^{-11} \text{ m}^2 \text{ s}^{-1}$ , with an activation energy of  $19.92 \text{ kJ mol}^{-1}$ . Additionally, the retention of total flavonoids (TFs) during the drying process was evaluated using spectrophotometry with an  $\text{Al}_2\text{Cl}_3$  reagent, revealing that the drying process had no significant effect ( $p < 0.05$ ) on the TF content, with values of  $35.8 \pm 0.7 \text{ mg quercetin equivalents/g leaf (d.b.)}$ . The obtained results will enable the design of processes for the drying of pepper tree leaves as a pretreatment for obtaining extracts with antimicrobial activity.

**Supplementary Materials:** The following supporting information can be downloaded at: <https://www.mdpi.com/article/10.3390/proceedings2024105064/s1>.

**Author Contributions:** Conceptualization, J.A.O.-R. and M.M.G.U.; methodology, M.M.G.U., M.M.G.U. and F.C.J.; software, J.A.O.-R. and J.M.T.Z.; validation, J.A.O.-R., F.C.J. and P.A.-L.; formal analysis, J.A.O.-R.; investigation, J.A.O.-R. and P.A.-L.; resources, J.A.O.-R. and P.A.-L.; data curation, J.A.O.-R. and F.C.J.; writing—original draft preparation, P.A.-L.; writing—review and editing, J.A.O.-R. and P.A.-L.; visualization, J.A.O.-R. and M.M.G.U.; supervision, G.d.C.R.-J. project administration, J.A.O.-R. and G.d.C.R.-J.; funding acquisition, G.d.C.R.-J. All authors have read and agreed to the published version of the manuscript.

**Funding:** This research received no external funding.

**Institutional Review Board Statement:** Not applicable.

**Informed Consent Statement:** Not applicable.

**Data Availability Statement:** The raw data supporting the conclusions of this article will be made available by the authors on request.

**Conflicts of Interest:** The authors declare no conflict of interest.

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