Moringa Powder Processing

Processing Moringa Powder

Process starts with de-leafing which is separation of leaves from moringa stalks using a moringa leaf separator. The removed leaves are collected on the trays and infested and discolored leaves are sorted out and then washed.
After washing is done, the the leaves are blanched using a steam blanching method. This process is done at a temperature of 85 degrees Celsius for 3 minutes.
This process inactivates enzymes that cause deterioration of the product but also fixes color.
Fluidized bed drying is done using a fluidized bed dryer where hot air is supplied to the leaves and it dehydrates the moisture.
This hot air supplied at 57degrees at inlet and 53 degrees at outlet a process that is continuously done for 15 minutes.
At 5-8% moisture content of the product, the leaves are removed and what remains is a dehydrated moringa leaves.
The product can be stored as it is in an airtight containers but can also be processed into powder where the dehydrated leaves are pulverized to get moringa powder of particles between 50-100 micrometers.