





of the food."

Barley seedlings are seedlings of gramineous plant barley. They are homologous crops of medicine and food. They have many physiologically active substances and contain a variety of essential amino acids. They are rich in antioxidants such as superoxide dismutase, vitamin C and flavonoids. Etc., is the health care product resource with the richest, most balanced and most suitable nutrients in the world's single resources, and has many physiological functions such as anti-oxidation, anti-tumor, detoxification, anti-inflammatory and cancer prevention. Therefore, it has received extensive attention from consumers and scholars at home and abroad.

The moisture content of barley seedlings is as high as 90% or more, and it is not easy to store for a long time under normal temperature conditions. Drying is an important technical means for long-term storage of agricultural products. The common method for drying barley seedlings is hot air drying. The operation is simple and the investment is small, but there are also shortcomings such as long drying time, low efficiency and poor quality. In recent years, microwave drying technology has been widely used in the food industry due to its advantages of fast drying speed, energy saving, convenient operation and no pollution.

At present, there are few reports on hot air drying and hot air-microwave combined drying of barley seedlings at home and abroad. Therefore, this paper applies hot air drying and hot air-microwave combined drying technology to study the dehydration process of barley seedling powder, explores the method of joint drying, explores the effect of different drying processes on the quality of barley seedling powder, and provides industrial drying production of barley seedling powder. Scientific reference.