



USDA Pecan Postharvest - Moisture

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Motivation

- Moisture level is a crucial factor in cracking and shelling process
- Pecans' mechanical attributes are significantly influenced by their moisture content.
- Develop a model to generate moisture-specific conditioning recipes

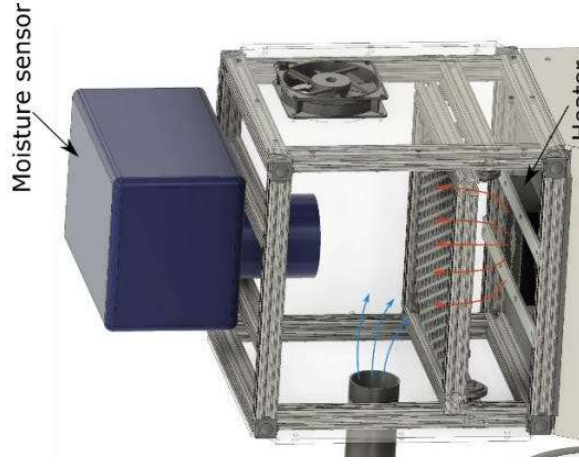
Design Of Experiment

- These are the min and max level for conditioning to find a pattern for moisture content to assess cracking and shelling, process and provide reliable and statistically robust data for subsequent analysis

| Factor | MIN Level | MAX Level |
|------------------|-----------|-----------|
| Temperature (°F) | 180 | 210 |
| Time (min) | 3 | 21 |

Equipment

- Aqualab 3 moisture analyzer used for accurate single-sample measurements.
- Moistech suitable for larger-scale moisture level assessments.
- Both devices help ensure precise moisture content evaluation in pecans.



Experimental Process

