ABSTRACT

Study dynamics of the freeze drying process of royal jelly in Viet Nam was building and solving mathematical models of heat and mass transfer during the freeze drying process in order to determine relationship between the residual water content of royal jelly product and time of the freeze drying process, $W_M = f(\tau)$. Results obtained were use to set up the technological mode of the freeze drying process of royal jelly in Viet Nam and kinetic parameters of the freeze drying process in order to use to calculate, design and manufacture the freeze drying system in Viet Nam. In addition, they were able to use to set up the technological mode of the freeze drying process for some foods that have high value as royal jelly in Viet Nam.