

Solar energy is the most attractive and abundant renewable energy source because it is environment friendly and freely available throughout the year. The most common and simplest application of solar energy is to convert into heat, which can be subsequently converted into mechanical, electrical or chemical energy that is largely used by industrial and domestic customers. The utilization of solar energy is of different kinds such as solar dryer, solar water heater, solar cooker, solar transportation, photovoltaic cells, solar refrigeration, cooling of buildings, solar distillation etc...

Nowadays, drying fruits and vegetables have high nutrient values according to the researchers. Various method of preservation of fruits and vegetables such as drying them in controlled atmosphere, canning, dehydration, refrigeration are being used across the world. Solar energy have been widely used and recommended for food preservation and food processing throughout the world. Drying is the process of moisture removal from the product. Drying plays an important role in improving the quality of any product and also increases its storage life. Drying a product is a complex combination of heat and mass transfer processes which mainly depend on the thermal parameters such as temperature, humidity and velocity of the air stream.

Solar drying is the good option for food preservation. Solar drying is the best method of preserving fruits and vegetables because it uses sunlight as the source of heat. The traditional way is spreading food product in open sun which is called as open solar drying or natural solar drying.