

## TABLE OF CONTENTS

<b>ACKNOWLEDGEMENTS</b>	iii
<b>ABSTRACT (ENGLISH)</b>	iv
<b>ABSTRACT (THAI)</b>	vi
<b>TABLE OF CONTENTS</b>	viii
<b>LIST OF TABLES</b>	xi
<b>LIST OF FIGURES</b>	xii
<b>CHAPTER 1 INTRODUCTION</b>	
1.1 Principles, rationale and hypothesis	1
1.2 Research objective	2
1.3 Research scope	2
1.4 Usefulness of the research	3
1.5 Research locations	3
<b>CHAPTER 2 LITERATURE REVIEW</b>	
2.1 Moisture content in terms of electrical capacitance and dielectric constant	6
2.2 Moisture content in term of water activity	10
2.3 Prediction models	11
<b>CHAPTER 3 MATERIALS AND METHODS</b>	
3.1 Methodology	13
3.1.1 Moisture measurement system design	13
3.1.2 Transformer	14
3.1.3 Capacitor filter circuit	15
3.1.4 Regulator circuit	16
3.1.5 Oscillator circuit operations	17
3.1.6 Dried longan aril-based capacitor	19

3.1.7 Frequency divider circuit	21
3.1.8 Processing and display circuit	22
3.2 Experimental setup	25
3.2.1 Dried longan aril preparation	25
3.2.2 Blind testing	29
3.2.3 Evaluation measures	29
3.2.3.1 Absolute error	29
3.2.3.2 Accuracy	30
3.2.3.3 Precision	31
3.3 Moisture content prediction model based on multilayer perceptrons and support vector regression	31
3.3.1 Artificial neural network	31
3.3.2 Support vector regression	32
3.3.3 Moisture content prediction models	34
<b>CHAPTER 4 RESULTS AND DISCUSSION</b>	
4.1 Quality of dried longan	36
4.1.1 Weight ratio of aril, pericarp and seed	37
4.2 Electrical capacitance of dried longan-based capacitor	39
4.3 Dielectric constant	42
4.4 Bulk density	43
4.5 Water activity	44
4.6 Blind testing	45
4.7 Measurement evaluation	46
4.7.1 Absolute value	46
4.7.2 Accuracy	47
4.7.3 Precision	48
4.8 Results for prediction models based on multilayer perceptrons and support vector regression	49

<b>CHAPTER 5 CONCLUSION</b>	<b>51</b>
<b>BIBLIOGRAPHY</b>	<b>54</b>
<b>APPENDICES</b>	<b>59</b>
<b>Appendix A</b>	<b>60</b>
<b>Appendix B</b>	<b>76</b>
<b>Appendix C</b>	<b>81</b>
<b>Appendix D</b>	<b>84</b>
<b>Appendix E</b>	<b>87</b>
<b>PUBLICATIONS</b>	<b>91</b>
<b>CURRICULUM VITAE</b>	<b>92</b>

The logo of Chiang Mai University is a circular emblem. It features a central figure of an elephant standing and facing left. Above the elephant's head is a traditional Thai lamp (Lampang) with a flame and radiating lines. The emblem is surrounded by a circular border containing the university's name in Thai script at the top and 'CHIANG MAI UNIVERSITY 1964' at the bottom. Two decorative floral motifs are positioned on the left and right sides of the inner circle.

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## LIST OF TABLES

<b>Table</b>		<b>Page</b>
4.1	Quality of dried longan after drying by a hot air oven at moisture content level of 13.5% Wb	37
4.2	Moisture content for each part of dried longan: whole longan, pericarp, aril + seed, aril, and seed	37
4.3	Weight ratio of aril, peel, and seed of whole dried longan fruits	38
4.4	Measured electrical capacitances for dried longan aril with moisture content level ranging from 10 to 25 % Wb and bulk density ranging from 1,300 to 1,600 kg/m <sup>3</sup>	40
4.5	Predictive equations for moisture content from electrical capacitance ( $x$ : electrical capacitance (pF) and $y$ : moisture content (% Wb))	42
4.6	Relationship among electrical dielectric constant, bulk density and moisture content of dried longan aril	42
4.7	Predictive equations for moisture content from dielectric constant of dried longan aril ( $x$ : dielectric constant and $y$ : moisture content (% Wb))	43
4.8	Water activity at 10, 14, 18, 22 and 25 % Wb moisture contents	45
4.9	Absolute value and absolute error of measured values at each moisture content level	47
4.10	Accuracy value and percentage of accuracy of measured values at each moisture content level	48
4.11	Precision of measured values at each moisture content level	48
4.12	Average mean absolute error of the training sets using four-fold cross validation	49
4.13	Average mean absolute error of the validation sets using four-fold cross validation	50

## LIST OF FIGURES

<b>Figure</b>		<b>Page</b>
2.1	Longan tree at the orchard	5
2.2	Fresh longan fruits	5
2.3	Principle of capacitance measurement	6
3.1	Diagram of overall moisture measurement system	14
3.2	Direct-current power supply of the moisture measurement system	14
3.3	Regulator circuit in the moisture measurement system	17
3.4	ICL8038-based oscillator circuit	18
3.5	Proposed dried longan aril-based capacitor	20
3.6	Oscillator circuit using dried longan aril as dielectric material	20
3.7	Frequency divider circuit	22
3.8	Processing and display circuit of the moisture measurement system	23
3.9	Inside the real prototype moisture measurement system	24
3.10	Information of moisture content and dielectric constant shown on LCD	24
3.11	Prototype of moisture meter	25
3.12	Longan drying process: moisture content was estimated by hot air oven	27
3.13	Longan drying process: the initial moisture content of 75% Wb was decreased to 13.5% Wb	27
3.14	Experimental setup for dried longan aril moisture content measurement system	28
3.15	Actual moisture content dried at 70 °C under vacuum for about 8 hours or until their weights are constants	28
3.16	Feed forward neural network	32
3.17	Architecture of SVR-based moisture content prediction model	34
4.1	Components of dried longan: pericarp, aril, and seed	36
4.2	Relationship between moisture content and drying time	39

4.3	Moisture content measurement of dried longan aril with a moisture meter	40
4.4	Moisture meter and corresponding LCD display	41
4.5	Relationship between the electrical capacitance and dielectric constant at five levels of moisture contents and three bulk densities	41
4.6	Relationship between the electrical capacitance and dielectric constant for three levels of bulk density and five moisture content levels	44
4.7	Relationship between the moisture content and water activity	45