## Thermal Conductivity of Some Vegetable Crops as affected by Bulk Density and Moisture Content

A.S. Ogunlowo

## **Abstract**

The thermal conductivity of tomatoes, pepper and okra were determined at room temperature by the line heat source technique. Moisture contents of tomatoes used in the tests ranged from 92 - 95% wet basis while those of pepper and okra ranged from 81 - 84% and 76 - 85% respectively. At those moisture conditions, thermal conductivities ranged from 462 x 10<sup>-3</sup> to 514 x 10<sup>-3</sup> W/MoK for tomatoes, from 378 x 10<sup>-3</sup> to 411 x 10<sup>-3</sup> W/MoK for pepper and from 456 x 10<sup>-3</sup> to 479 x 10<sup>-3</sup> W/MoK for okra. At constant moisture content, thermal conductivities increased linearly with bulk density. The magnitude of variability of the data about the mean values were less than 1.0%. This makes the use of line heat source technique a suitable method for thermal conductivity determination for agricultural products.