

COMMON BEAN (*PHASEOLUS VULGARIS* L.) COOKING TIME ANALYSIS PLATFORM



PURPOSE

To evaluate the time taken to cook dry common beans and select fast cooking beans

TECHNOLOGY

Automated Mattson cookers fitted with temperature gauge

METHODOLOGY

Freshly harvested beans are oven dried at 40°C for 24 hours, actellic dust is added to prevent bean weevils, & the seed packets are placed in a drum containing well dried silica gel to maintain moisture content at 10-13%.

Within six months from harvest, 25 seeds/ plot that are without damage (mechanical, physical, insect), & with intact seed coat are randomly sampled & weighed (dry weight)

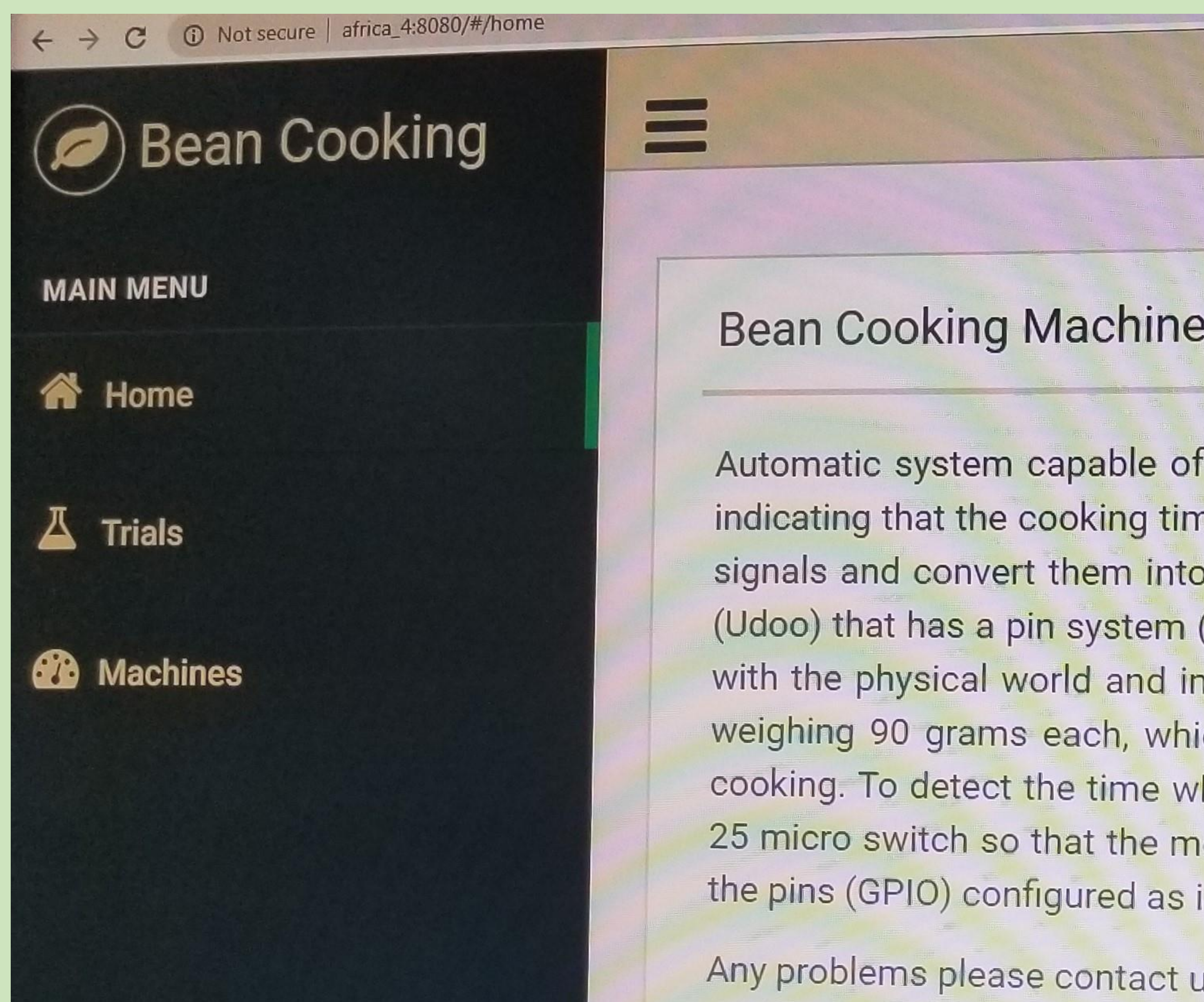
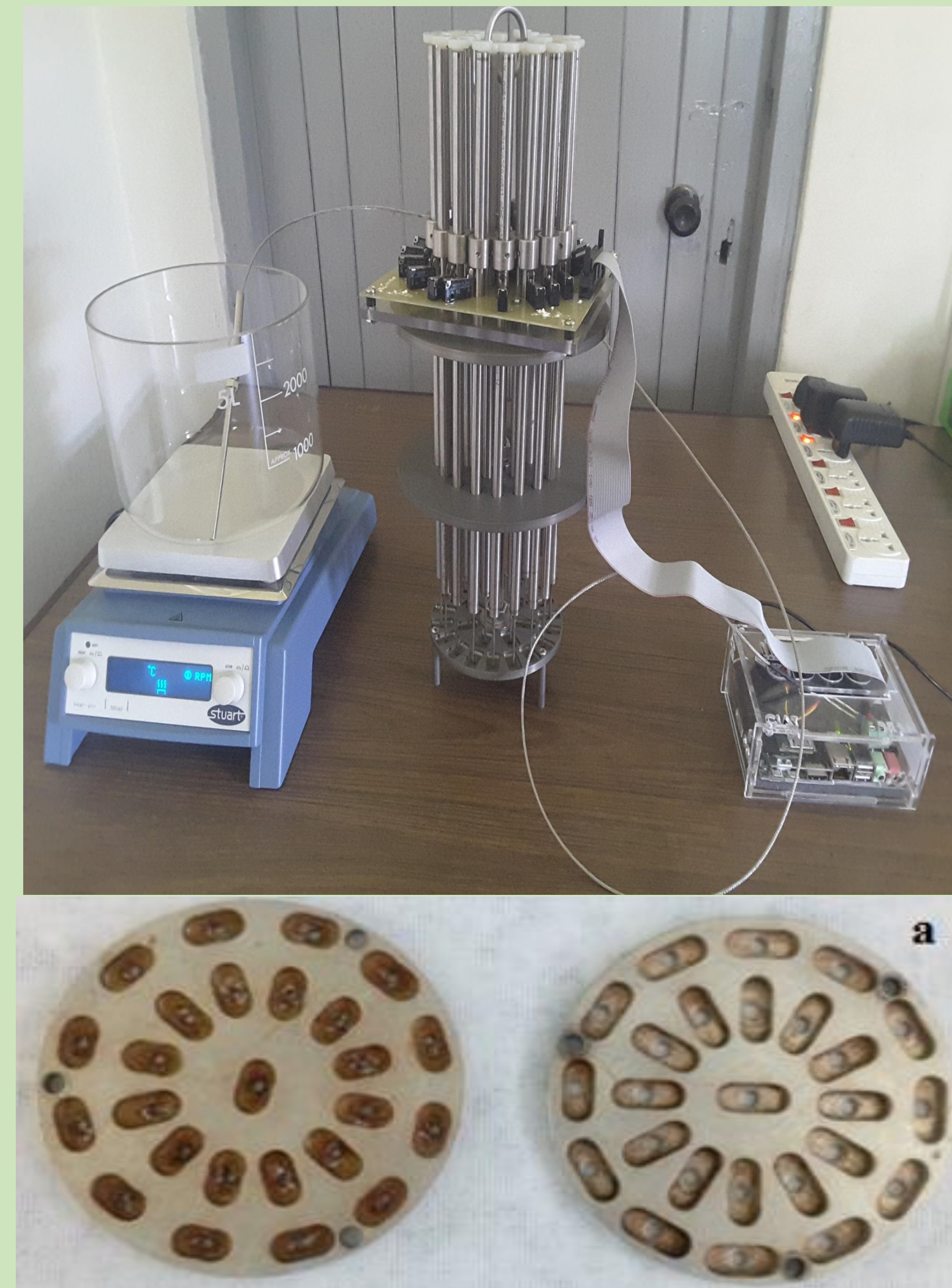
Beans are pre-soaked at 5°C for 18 hours using distilled water, drained , weighed (soaked weight) & kept in sealed bottles until the time to cook

Seeds are mounted in the Mattson cookers, & the component is immersed boiling water of 98-100°C.

Upon softening, the pin drops and a bean is pierced. The pin drop sends electromagnetic waves that are converted to cooking time.

The broth is drained, beans weighed (cooked weight) & either discarded or dried for iron/ zinc analysis.

Each machine cooks a minimum of three(3) samples per day



DATA GENERATION PROCESS

- Data for each machine is stored in SD card connected to computer based software
- To access data, any web browser is opened & the machine initials entered to display the page for temperature readings & menu for the experiment set or data download
- The Zipped files contain excel sheets for each sample which are extracted & moved to OneDrive

DATA PREPARTION FOR ANALYSIS

- Open ACIAR-RCBP shinyApp (RAPID COOK)
- Load individual data files
- Load pre-cook data
- Generate raw & summary data + cookT plots

<https://aciar-rcbp.shinyapps.io/rapidcook/>

