

# CONTENTS

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## List of symbols and abbreviations

Symbol	Description
MR	Moisture Ratio
a, b, n, g, h, c, k	Drying Constants
RW	Refractance Window
MC	Moisture Content
$D_{eff}$	Effective Diffusivity
RMSE	Root mean square error
$R^2$	Regression coefficient
SSE	Sum of square error
imc	Initial moisture content
emc	Equilibrium moisture content
db	Dry basis
wb	Wet basis
S11	1 mm paste thickness dried in 95 °C bath temperature
S12	1 mm paste thickness dried in 90 °C bath temperature
S13	1 mm paste thickness dried in 85 °C bath temperature
S14	1 mm paste thickness dried in 80 °C bath temperature
S21	2 mm paste thickness dried in 95 °C bath temperature
S22	2 mm paste thickness dried in 90 °C bath temperature
S23	2 mm paste thickness dried in 85 °C bath temperature
S24	2 mm paste thickness dried in 80 °C bath temperature