Abstract

The relationship between water content of the marjoram, humidity and temperature are of great importance for the design and modeling methods of drying and storage. In this work, we propose to determine experimentally by the gravimetric method at different temperatures, the desorption isotherms marjoram. These isotherms can determine the temperature and moisture content to reach final at the end of a drying of the product to ensure its physical stability, chemical and biological integrity during storage. The nature of the product-water interaction is highlighted in the enthalpy of desorption. The study confirms that the thermodynamic properties of marjoram depend on its water content