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V2 DRYER

of Shrimp Paste

Summary of Invention

Shrimp paste is a flavour enhancer used by the Malaysian community in preparation of food. Nowadays, only mixer is used by workers during shrimp paste process. The process is started with shrimp cleaned and mixed with white salt by using a mixer. The mixture is then dried under the sun. After drying for 3-4 hours, the mixture are then blended again with a little water. Then the mixture is pondered according to the desired weight and put into a mould and shaped manually. Traditional method of drying have encountered some problem such as cannot be dry during cloudy and rainy day and the quality of cleanliness also may be questioned, and need to be improved in order to enlarge this industry into worldwide market. This device was developed to dry the shrimp paste in order to improve its quality and control its hygiene. The advantage of this device is can be dry during any weather. This product was tested and the optimal setting for drying the shrimp paste was evaluated

Problem Statement

- Manual method of dryer is under the sun and cannot be dry during rainy cloudy and day.
- By observation, the cleanliness of drying process may be questioned.

Advantages

- Safe, Easy to Use and Friendly to the environment.
- Improve the quality of product hygiene.

Novelty of Invention

This dryer is first invented to dry the shrimp paste in any weather without stopping the operation and control the quality of product hygiene.

Collaboration



Belacan Madu Enterprise,
 Kuala Perlis



FunFiek Technology Sdn Bhd

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Mixture Machine



Traditional Drying Process



Finish Shrimp Paste Product