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NOMENCLATURE

Aw	Water activity
k	Thermal conductivity
P	Pressure
T	Temperature
C_p	Specific heat capacity, J.kg^{-1}.K^{-1}
C	Water concentration

Greek symbols

ψ	Porosity

Subscripts

eff	Effective
f	Fluid
s	Solid

Drying cabin

	Cabinet. Air Inlet
	Air outlet to the environment
	Recirculated air