Integrated heat and mass transfer model for solar drying simulation of grapes

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OBJECTIVES

1) to develop a computer program in order to simulate solar drying, which includes an integrated mass and heat transfer model.

2) to quickly assess kinetics and total drying time of field solar drying of grapes submitted to different pre-treatments.

Developed equation to express mass diffusivity dependence on water content and temperature:

$$D_{i} = D_{0} \exp\left[a\frac{X_{i}}{X_{0}} - b\left(\frac{X_{i}}{X_{0}}\right)^{2} - c\left(\frac{1}{T} - \frac{1}{T}\right)^{2}\right]$$

Heat transfer model:

$$\frac{d(m Cp T)}{dt} = \alpha A_{p}I(t) - \overline{h} A_{s}(T - T_{a}) - \frac{d(\lambda m_{w})}{dt} - A_{s} \varepsilon \sigma (T^{4} - T_{a})$$

Meteorological model: To generate data of climatic diurnal variation in radiation, developed by Charles-Edwards and Acock (1977).

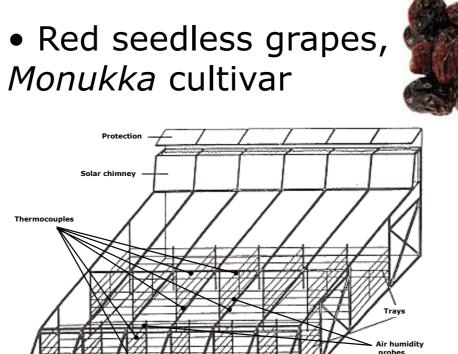
$$I(t_d) = \frac{J_N}{g_N} \left\{ 1 + \cos\left[\left(t_d - 0.5 \right) \times \frac{2 \pi}{g_N} \right] \right\}$$

INTRODUCTION

- The consistent increase of society demand for a sustainable development is reinforcing the use of solar drying, due to being a renewable energy technology.
- Raisins are easily produced with solar energy, and are an excellent source for providing vitamins, minerals (essentially iron) polyphenols, flavonoids, crude fibre and antioxidants in general. Besides their nutritive value, they also present functional properties, benefiting human health.
- In order to design drying equipment, it is essential to model the process. Mathematical modelling is also important to predict and simulate the drying behaviour. Drying is a complex phenomenon simultaneously involving mass and heat transfer.

MATERIALS & METHODS





RESULTS & DISCUSSION

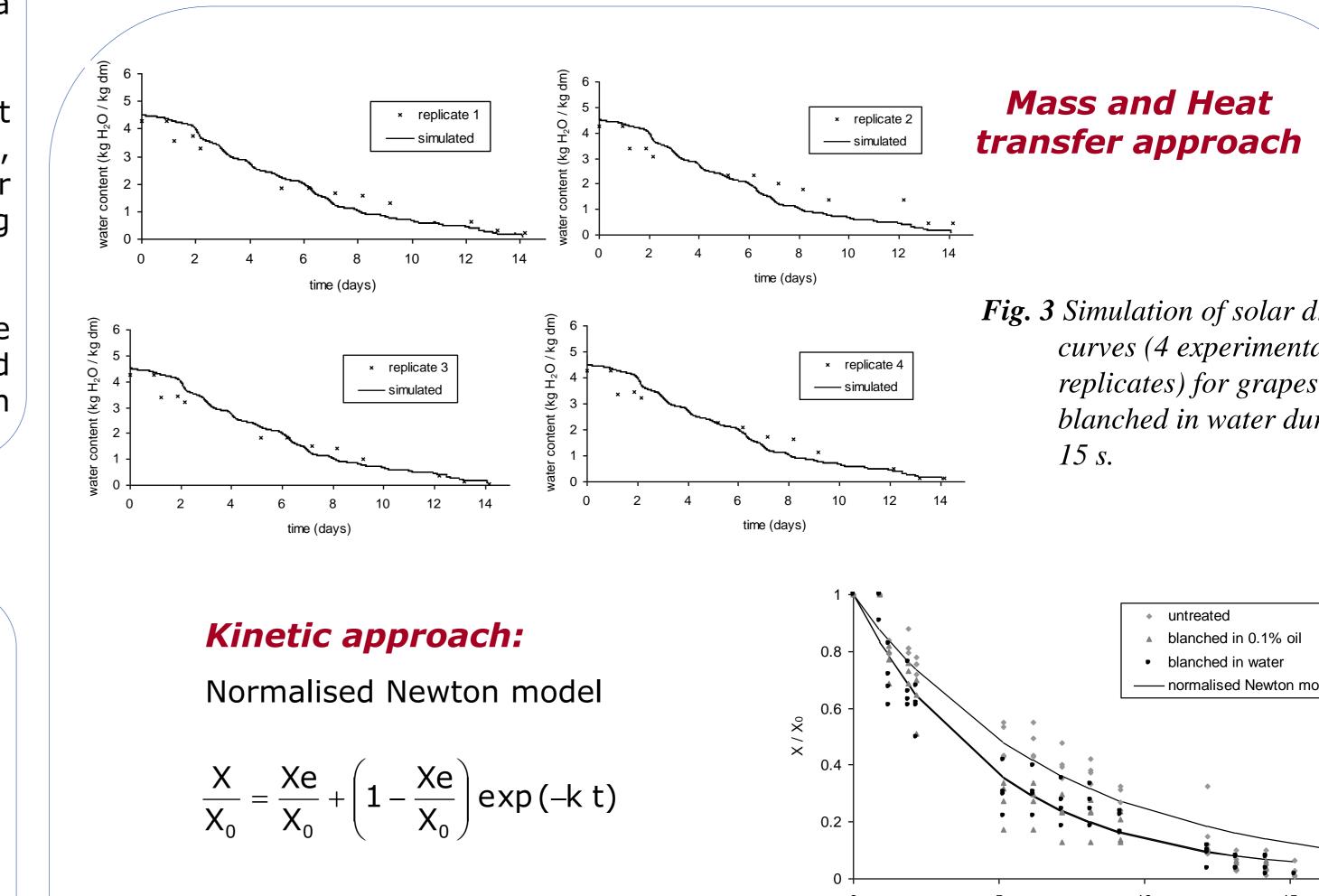


Fig. 4 Comparison between different p

time (davs)

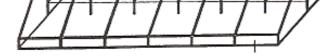


Fig. 1 Solar dryer at Mirandela, Portugal.

THEORETICAL CONSIDERATIONS

START nnodes, ntimes, Δt mass diffusivity parameters D = f(X, T)shrinkage parameters $R, A_s, A_p = f(X)$ GAB coefficients Xe = f(RH, Ta)data of Ta, RH, nitial conditions: X₀, R heat transfer parameters α , ε , h, rameters of Cp = f(X)itial conditions: mo, As CALCULATE Xe, Cp i = nnodes-1 CALCULATI osition r i-1 CALCULATI $R^t = f(\overline{X})$ CALCULATE: Qc, Qr = $f(T, Ta, \overline{X})$ $Qe = f(\overline{X}^{t})$ $Cp, A_s, A_p = f(\overline{X}^t)$ STOP

Heat and mass transfer approach

- Fick's second law and a heat balance equation - solved by explicit finite differences.
- Negligible resistance to external mass transfer and to internal heat transfer
- Integrated model considering:
- 1. changes in effective mass diffusivity and thermal properties with water content and temperature, along drying and within grapes (non-isotropic characteristics)
- 2. shrinkage of the product with subsequent changes on its surface and projected areas, and distance between nodes
- 3. changing boundary conditions (equilibrium changes with variable air conditions).

- treatments on grape drying kine
- It was observed that pre-treated samples (blanched in hot water or in a 0. emulsion of sunflower edible oil at 99°C, for approximately 15 seconds) faster drying rates (Newton model) than untreated grapes, not implying noteworthy difference in total drying time. However, pre-treatments had important role accelerating initial drying rates, thus preventing moulds bacterial grow and consequently increasing farmers' income.

CONCLUSIONS

- The modelling and simulation of dynamic experimental drying with cyclic a conditions, using water content gradients and shrinkage simultaneously, we innovative and represent a contribution in Food Engineering.
- A good representation of experimental solar drying curves was attained simulation. The computer program may be easily applied for simulating sol drying of different foods, once known the specific characteristics of t product.

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Charles-Edwards, D.A.; Acock, B. 1977. Growth response of a chrysanthemum crop to the environment. mathematical analysis relating photosynthesis and growth. Annals of Botany 1977, 41, 49-58. Quoted in France Thornley, J.H.M.; Weather. In Mathematical models in agriculture - a quantitative approach to problems in agricul and related sciences; Butterworth: Kent, 1984; 95-113.

Fig. 2 Schematic flowsheet of the computer program for prediction of grapes solar drying curves.

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