

**EXAMPLE 1. Heat energy in air drying**

A food containing 80% water is to be dried at 100°C down to moisture content of 10%. If the initial temperature of the food is 21°C, calculate the quantity of heat energy required per unit weight of the original material, for drying under atmospheric pressure. The latent heat of vaporization of water at 100°C and at standard atmospheric pressure is 2257 kJ/kg. The specific heat capacity of the food is 3.8 kJ/kg/°C and of water is 4.186 kJ/kg/°C. Find also, the energy requirement/kg water removed.

Calculating for 1 kg food

Initial moisture = 80%

800g moisture are associated with 200g dry matter

Final moisture = 10%

100g moisture are associated with 900g dry matter

Therefore, 100/900 X

200g = 22.2g moisture are associated with 200g dry matter

1kg of original matter must lose (800 - 22)g moisture = 778g = 0.778kg moisture

Heat energy required for 1kg original material =

heat energy to raise temperature to 100°C + latent heat to remove water =

$$mct + ml = (1 \times 3.8 \times (100 - 21) + 0.778 \times 2257)$$

$$= 300.2 + 1755.9 = 2056 \text{ kJ}$$

Energy/kg water removed, as 2056 kJ is required to remove 0.778 kg of water  
 $= 2056 / 0.778 = 2543 \text{ kJ}$

**EXAMPLE 2. Heat energy in vacuum drying**

Using the same material as in Example 7.1, if vacuum drying is to be carried out at 60°C under the corresponding saturation pressure of 20 kPa abs. (or a vacuum of 81.4 kPa), calculate the heat energy required to remove the moisture per unit weight of raw material.

Heat energy required per kg raw material

= heat energy to raise temperature to 60°C + latent heat of vaporization at 20 kPa abs.

$$= (60 - 21) \times 3.8 + 0.778 \times 2358$$

$$= 148.2 + 1834.5$$

$$= 1983 \text{ kJ.}$$

In freeze drying the latent heat of sublimation must be supplied. Pressure has little effect on the latent heat of sublimation, which can be taken as 2838 kJ kg<sup>-1</sup>.

### **EXAMPLE 3. Heat energy in freeze drying**

If the foodstuff in the two previous examples were to be freeze dried at 0°C, how much energy would be required per kg of raw material, starting from frozen food at 0°C?

$$\text{Heat energy required per kilogram of raw material} = \text{latent heat of sublimation}$$

$$= 0.778 \times 2838$$

$$= 2208 \text{ kJ.}$$

### **Constant rate and falling rate in drying**

Constant rate drying occurs at the beginning of drying of a wet product in which the rate of moisture removal is constant.

$$\frac{dM}{dt} = F_v A (P_s - P_a) = \frac{K_f A}{h} (T_a - T_s)$$

Falling rate drying is the process in which the rate of moisture removal decreases with time. This occurs after the constant rate and the moisture content at which the constant rate changes to falling rate is known as critical moisture content

$$\frac{dM}{dt} = \acute{\alpha} (M - M_e)$$

### **EXAMPLE**

1. If the wet-bulb temperature in a particular room is measured and found to be 20°C in air whose dry-bulb temperature is 25°C (that is the wet-bulb depression is 5°C) estimate the relative humidity, the enthalpy and the specific volume of the air in the room using the Psychrometric chart in Figure 1