

1. (a) With simple sketch, compare and discuss the differences among freezing of water, solution and food. [0.5]
- (b) Sketch a typical freezing curve for food, and describe the three periods during freezing. [0.5]

2. A meat ball can be assumed as a sphere. If the meat ball has a diameter of 120 mm and is to be cooled under the following conditions:
 Specific heat $c = 3800 \text{ Jkg}^{-1}\text{K}^{-1}$
 Thermal conductivity $k = 0.47 \text{ Wm}^{-1}\text{K}^{-1}$
 Density $\rho = 1050 \text{ kgm}^{-3}$
 Initial product temperature $T_i = 35^\circ\text{C}$
 Cooling air temperature $T_m = -2^\circ\text{C}$
 Heat transfer coefficient $h = 11.0 \text{ Wm}^{-2}\text{K}^{-1}$
 Desired final centre temperature $T_c = 5^\circ\text{C}$
 Using the graphical method with Figures 1-3 to calculate the cooling time and the mean temperature for the meat ball.

General form of the cooling time model is

$$\theta = \frac{-f}{2.303} \ln\left(\frac{Y}{j}\right)$$

[1.0]

3. (a) A 150 kg beef carcass is frozen to -20°C , if the mass fraction of water and protein are 58.21% and 17.48% respectively, and the initial freezing point is -1.7°C , what is the mass of frozen and unfrozen water at -20°C ? The mass fraction of ice can be calculated by

$$x_{ice} = \frac{1.105x_{wo}}{1 + \frac{0.8765}{\ln(t_f - t - 1)}} \quad [0.5]$$

(b) If the initial temperature of the carcass is 10°C , how much heat must be removed during this freezing process? The enthalpy of unfrozen and frozen foods can be calculated respectively by

$$H = H_f + (t - t_f)(4.19 - 2.30x_s - 0.628x_s^3) \quad (\text{for unfrozen foods})$$

$$H = (t - t_r) \left[1.55 + 1.26x_s - \frac{(x_{wo} - x_b)L_0 t_f}{t_r t} \right] \quad (\text{for frozen foods})$$

where t_r = reference temperature (zero enthalpy) = -40°C ; H_f = enthalpy of food at initial freezing temperature, kJ/kg; L_0 = latent heat of fusion of water = 333.6 kJ/kg. (Hint: The equation for frozen foods can be used to calculate H_f). [0.5]

4. Mechanical vapour compression cycle shown in Figure 4 and absorption cycle shown in Figure 5 are two main cycles used in food refrigeration, compare and discuss the differences among these two cycles and describe their operating principles.

[1.0]

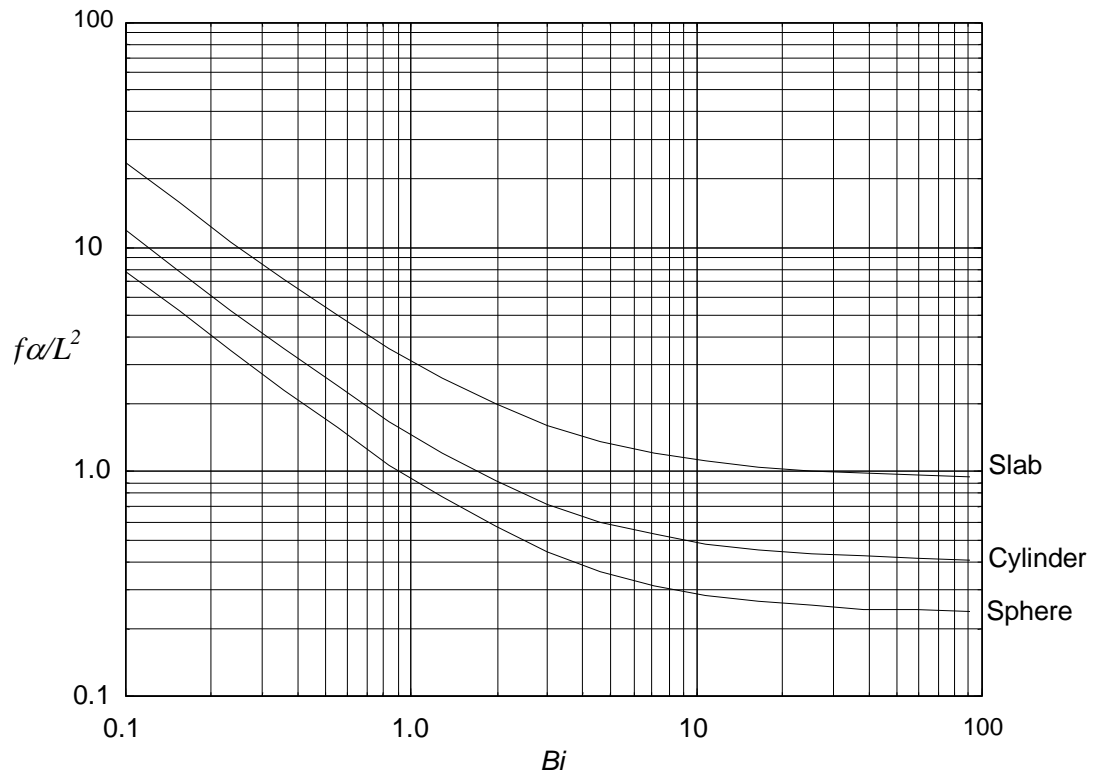


Figure 1. Plot of $f\alpha/L^2$ against Biot number.

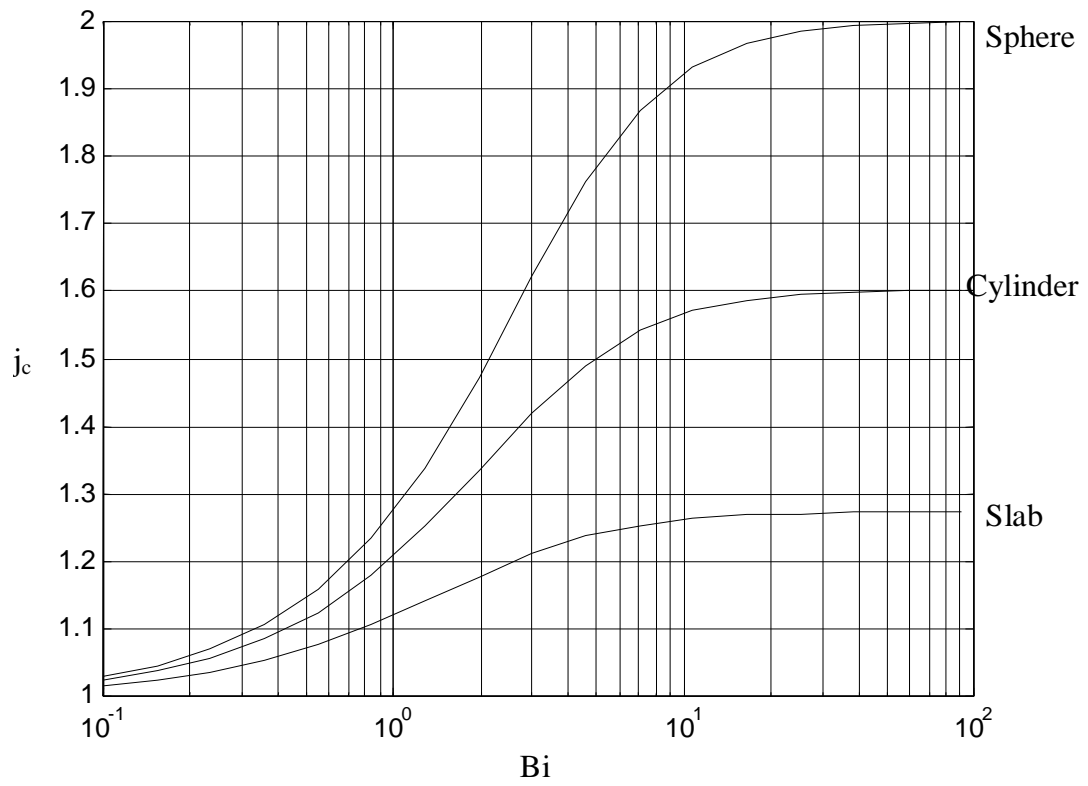


Figure 2. Plot of j_c against Biot number.

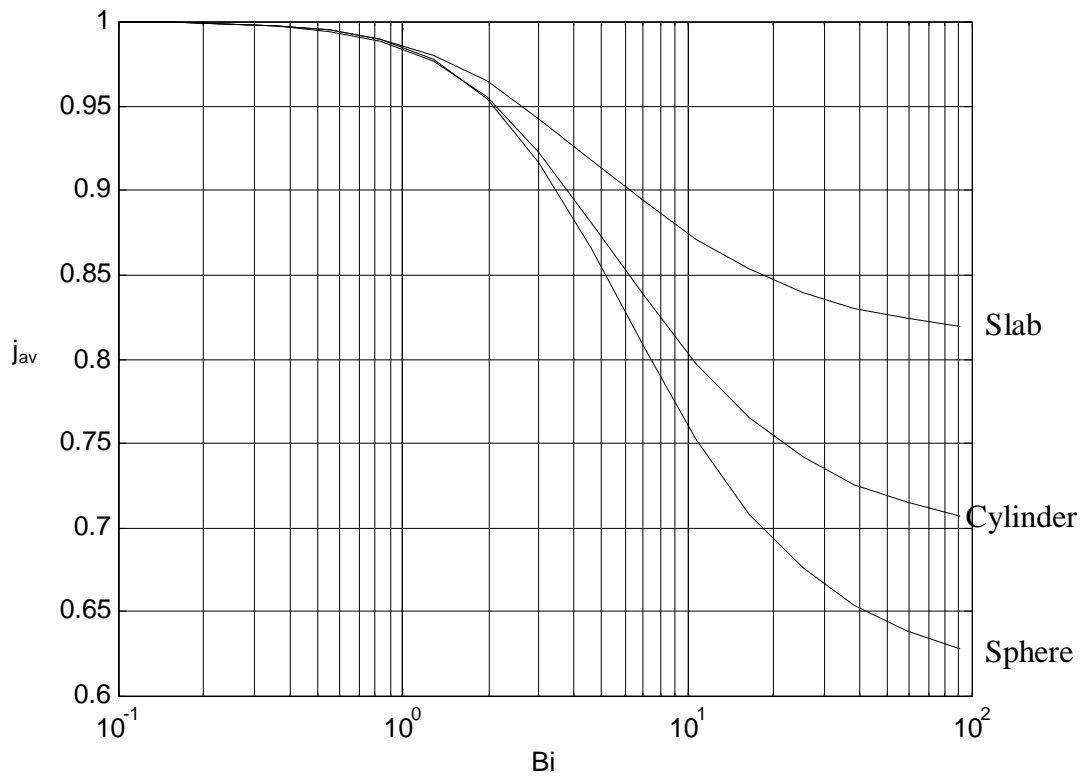


Figure 3. Plot of j_{av} against Biot number.

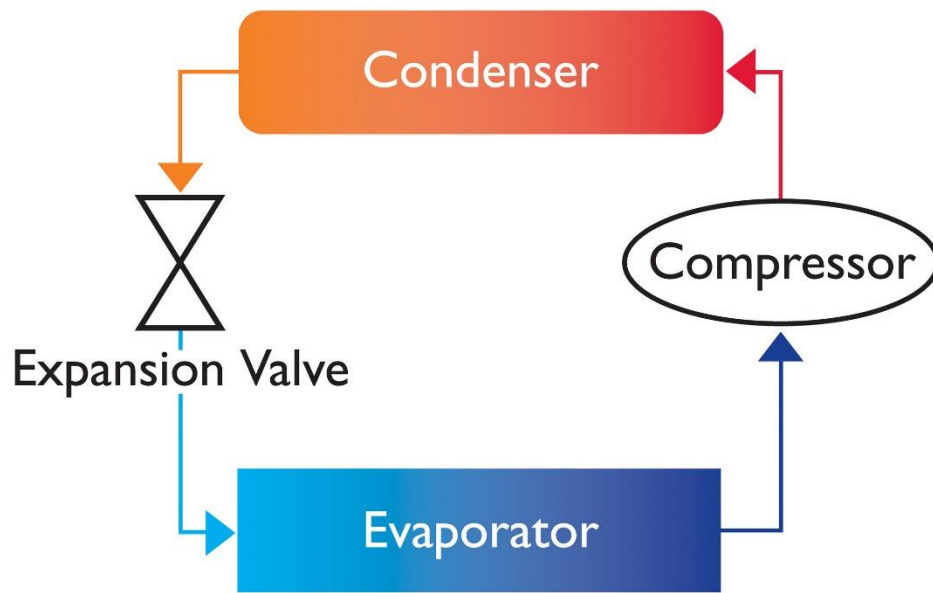


Figure 4. Mechanical vapour compression cycle.

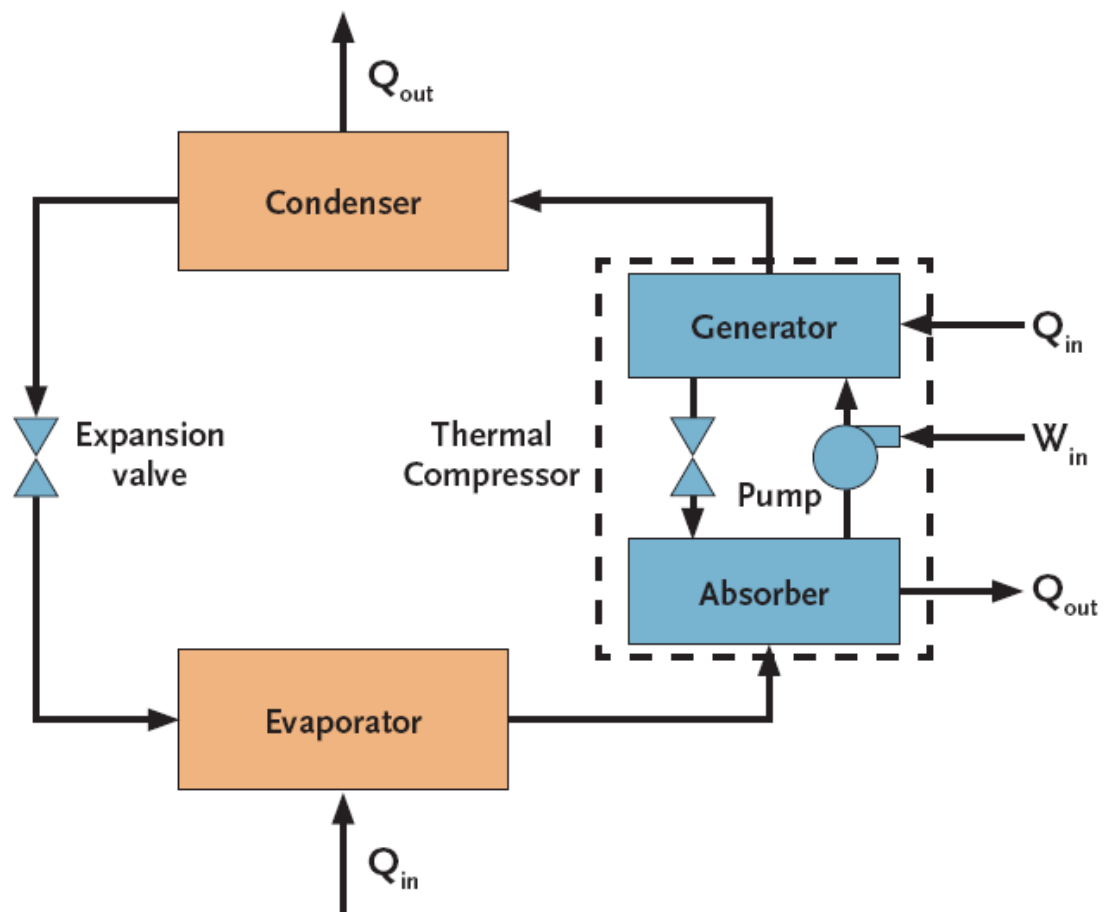


Figure 5. Absorption refrigeration cycle.