

Contents

Chapter 1	Economic and Technical Context of Food Plant Design	1
1.1	Food Science, Technology, and Engineering.....	1
1.1.1	Historical Evolution	1
1.1.2	The Design Engineer in Food Engineering	9
1.2	Socioeconomic and Technical Context.....	10
1.2.1	Agro-Industrial System and the Food Chain.....	10
1.2.2	Food Processing Systems, Auxiliary Systems, and Food Plants	14
References.....		28
Chapter 2	Mathematical Modeling of Food Processing Systems and Food Plant Simulation	31
2.1	Transfer Phenomena and Property Balance	31
2.1.1	Transfer Phenomena.....	31
2.1.2	Macroscopic Balances and Physical Properties	36
2.1.2.1	Mass Balance	36
2.1.2.2	Energy Balance.....	37
2.1.2.3	Momentum Balance	42
2.1.2.4	Physical Properties.....	47
2.1.3	Microscopic Balances and Transfer Phenomena.....	48
2.1.3.1	Microscopic Mass Balance: Fick's Laws.....	49
2.1.3.2	Momentum Balance: Newton's Law.....	53
2.1.3.3	Energy Balance: Fourier's Law	59
2.2	Transfer Properties: Viscosity, Conductivity, and Diffusivity.....	65
2.2.1	Viscosity	65
2.2.2	Thermal Conductivity	68
2.2.3	Diffusivity.....	69

- 2.3 Heat Transfer in Fluids 71
 - 2.3.1 Individual Coefficients of Heat Transfer by Convection..... 71
 - 2.3.2 Heat Transfer Coefficients in Newtonian Fluids..... 72
 - 2.3.3 Heat Transfer Coefficients in Non-Newtonian Fluids..... 75
- 2.4 Mathematical Model of a Unit Operation: Hot Air Drying..... 77
 - 2.4.1 Equations for General Model 84
 - 2.4.2 Equations from This Model 85
 - 2.4.3 Results of Experiment..... 89
 - 2.4.4 Nomenclature..... 92
- 2.5 Mathematical Modeling of Refrigeration and Thermal Storage Systems 93
 - 2.5.1 Modeling the Components of a Refrigeration System 95
 - 2.5.1.1 Compressor97
 - 2.5.1.2 Condenser..... 103
 - 2.5.1.3 Evaporator 106
 - 2.5.1.4 Expansion Valve112
 - 2.5.2 Trends in Refrigeration Systems Modeling..... 116
 - 2.5.3 A Case Study117
 - 2.5.3.1 Model Formulation117
 - 2.5.3.2 Heat Transfer Coefficients Analysis 120
 - 2.5.3.3 Experiment Validation 121
- 2.6 Food Plant Simulation 127
 - 2.6.1 Malting Plant.....127
 - 2.6.1.1 Knowledge-Based System Development 128
 - 2.6.1.2 Simulation Results 131
 - 2.6.2 Winery 131
 - 2.6.2.1 Refrigeration Requirements Profile for Wineries..... 133
 - 2.6.2.2 Thermal Behavior of the Fermentation Process..... 134
 - 2.6.2.3 The Use of Thermal Storage Systems 135
 - 2.6.2.4 The Use of Advanced Control Systems in Fermentation 136
 - 2.6.3 Frozen Vegetables Plant 139
- References..... 141

Chapter 3	Documentation of Food Plant Design	153
3.1	Introduction	153
3.2	Preliminary Studies of Food Products and Raw Materials	154
3.3	Literature Review and Laboratory Studies on Food Processing Technology and Engineering.....	155
3.4	Pilot Plant Studies	156
3.5	Food Processing Systems and Food Plant Preliminary and Final Projects	157
3.5.1	The Food Processing Plant Preliminary Project.....	157
3.5.2	The Food Processing Plant Final Project	162
3.5.2.1	Food Processing System Final Project.....	163
3.5.2.2	Auxiliary System Final Project.....	166
3.5.2.3	Buildings and Services Final Project.....	168
3.6	Information Handling in Flowchart Form.....	171
3.6.1	Basic Modules General Flowchart	171
3.6.2	Flowcharts.....	172
3.6.3	Mass Balance in the Process.....	176
3.6.4	Energy Balance in a Food Processing System	187
3.6.4.1	Energy Accounting in Food Processing Plants	187
3.6.4.2	Measuring Energy Flow Rates.....	189
	References.....	194
Chapter 4	Processing System Alternatives: Process Synthesis	213
4.1	Introduction	213
4.2	Synthesis Methods	215
4.2.1	Evolutionary Methods.....	215
4.2.1.1	Basic Modules Method.....	215
4.2.1.2	Evolutionary Design Method.....	218
4.2.2	Methods Based on Problem Solving.....	220
4.2.3	Heuristic Design Methods	223
4.2.4	Algorithmic or Mathematical Programming Methods.....	224
	Nomenclature	227
	References.....	228

Chapter 7 Materials for Construction of Food Equipment ... 299

7.1 Characteristics of Suitable Construction Material299

7.2 Types of Materials and Applications 301

 7.2.1 Stainless Steel 301

 7.2.1.1 Surface Finish..... 303

 7.2.1.2 Corrosion309

 7.2.2 Aluminum 311

 7.2.3 Nickel and Monel..... 311

 7.2.4 Plastic Materials..... 312

References.....314

Chapter 8 Hygienic Design of Processing Systems and Auxiliary Systems..... 315

8.1 Basic Principles for Hygienic Design of Food Equipment ... 315

8.2 Hygienic Design of Auxiliary Systems in Contact with Foods 318

 8.2.1 Tanks 318

 8.2.2 Pumps..... 322

 8.2.3 Valves 325

 8.2.4 Pipes 328

8.3 External Design of Processing Equipment and Auxiliary Systems 333

8.4 CIP (Clean-in-Place) System Design 335

 8.4.1 Single-Use or Single-Tank Systems 337

 8.4.2 Multiple-Use or Multitank Systems 340

 8.4.3 Compact Systems and Foam-Cleaning Systems ... 341

 8.4.4 CIP System Design Details 345

 8.4.4.1 Spray Distribution Devices..... 346

 8.4.4.2 Pumps, Heat Exchangers, and Valves..... 349

References.....350

Chapter 9 Food Processing Plant Design Considerations..... 351

9.1 Designing the Food Plant 351

 9.1.1 Legal Aspects 352

 9.1.2 Functional Aspects354

 9.1.3 Plant Layout 357

9.2 Selecting Food Plant Site..... 360

 9.2.1 Land Conditions and Location 360

 9.2.2 Distribution of Zones at the Site..... 361

9.3 Hygienic Design of the Food Processing Plant 362
 9.3.1 Resistant Structure 362
 9.3.2 Building Enclosure and Interior Divisions..... 362
 9.3.3 Floors..... 366
References..... 372

***Index*..... 373**