

Numerical analysis of an ultrasonic technology for food dehydration process intensification

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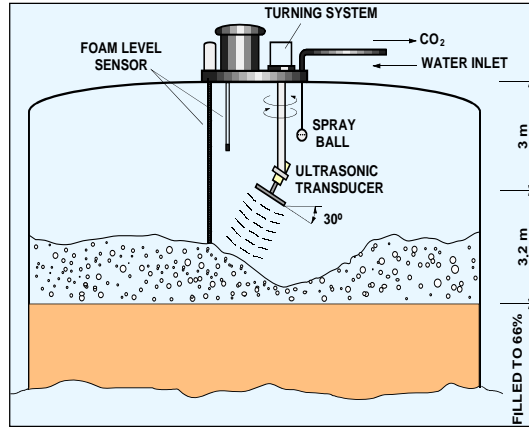
COMSOL
CONFERENCE
2016 MUNICH



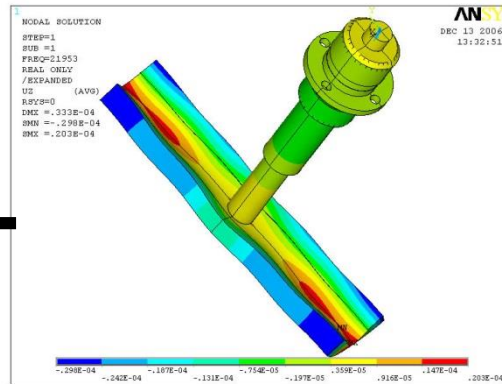
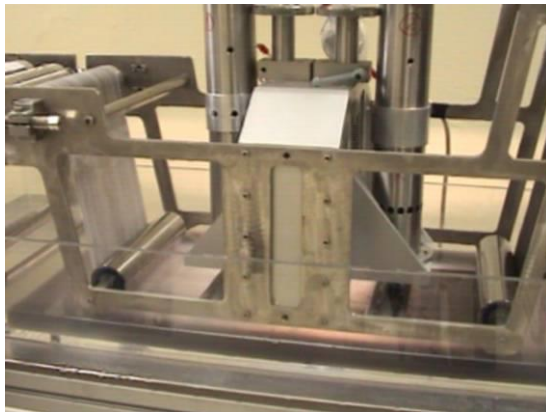
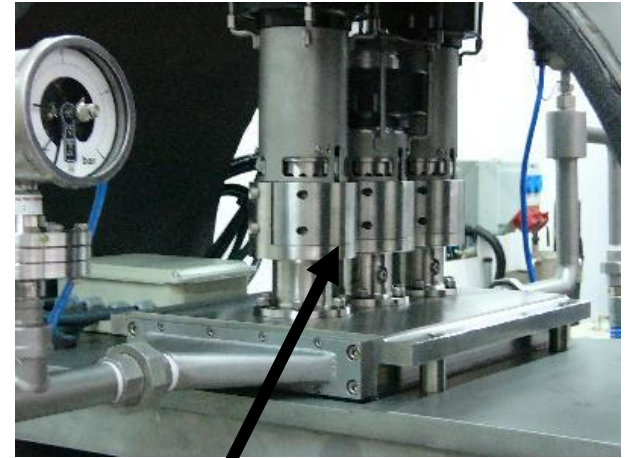
CSIC
CONSEJO SUPERIOR DE INVESTIGACIONES CIENTÍFICAS

BACKGROUND

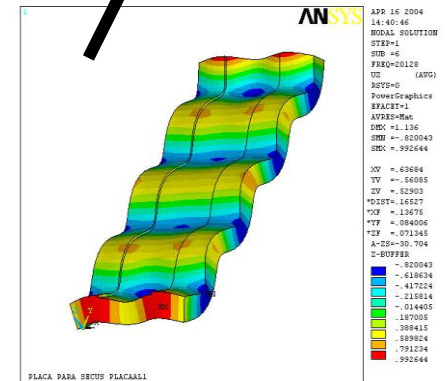
Ultrasonic defoaming



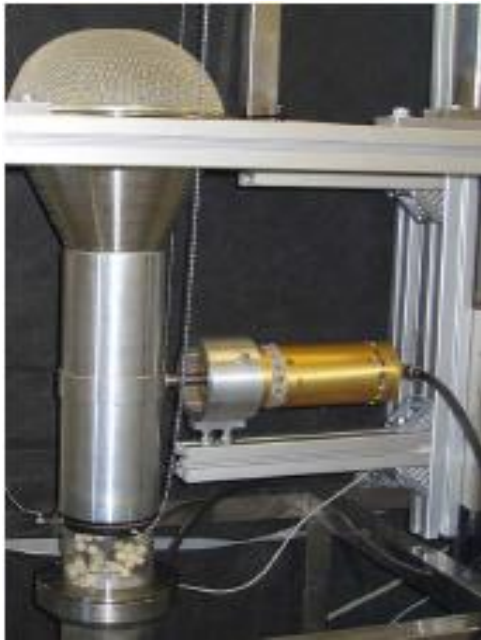
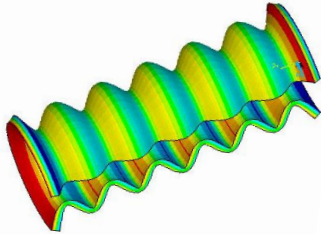
Enhancement of the dispersion of solid particles in liquids



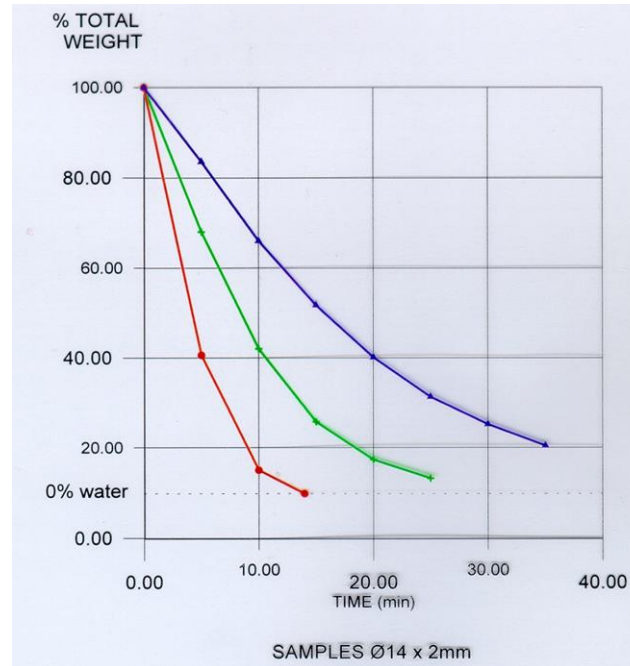
US system for textile washing



Mass transfer enhancement in food drying



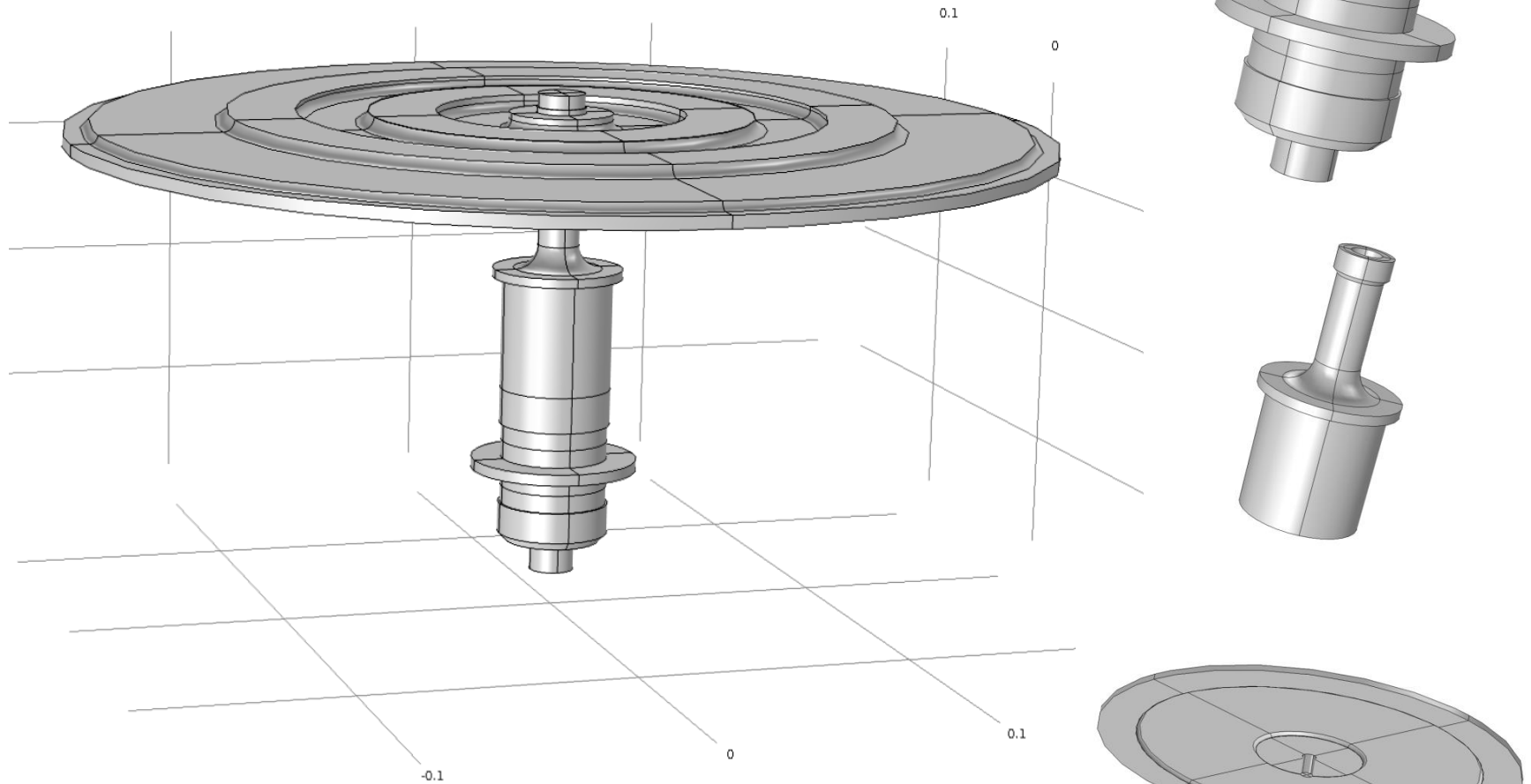
BACKGROUND



- ▲ Air (60°, v= 1.3 m/s)
- + Air (90°, v=1.3 m/s)
- Ultrasonic vibration by direct contact (P = 100w, air 22°, v= 1m/s)

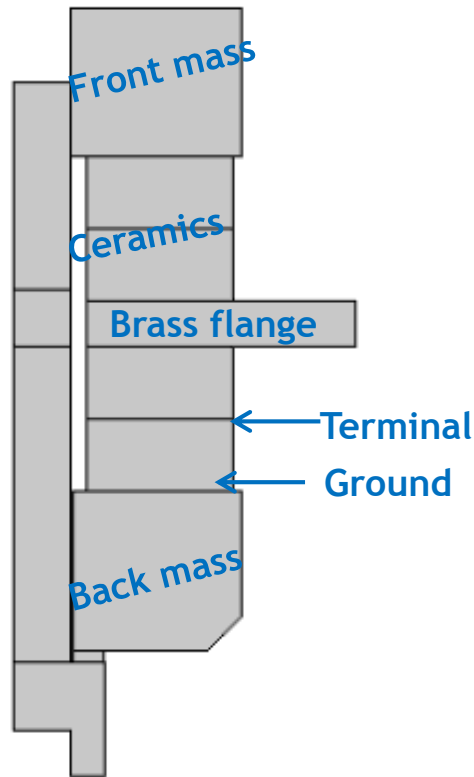
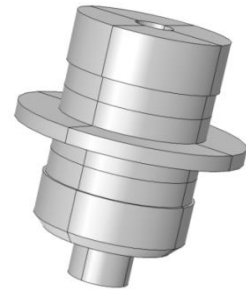


OBJECTIVE



TRANSDUCER DESIGN

LANGEVIN TYPE TRANSDUCER



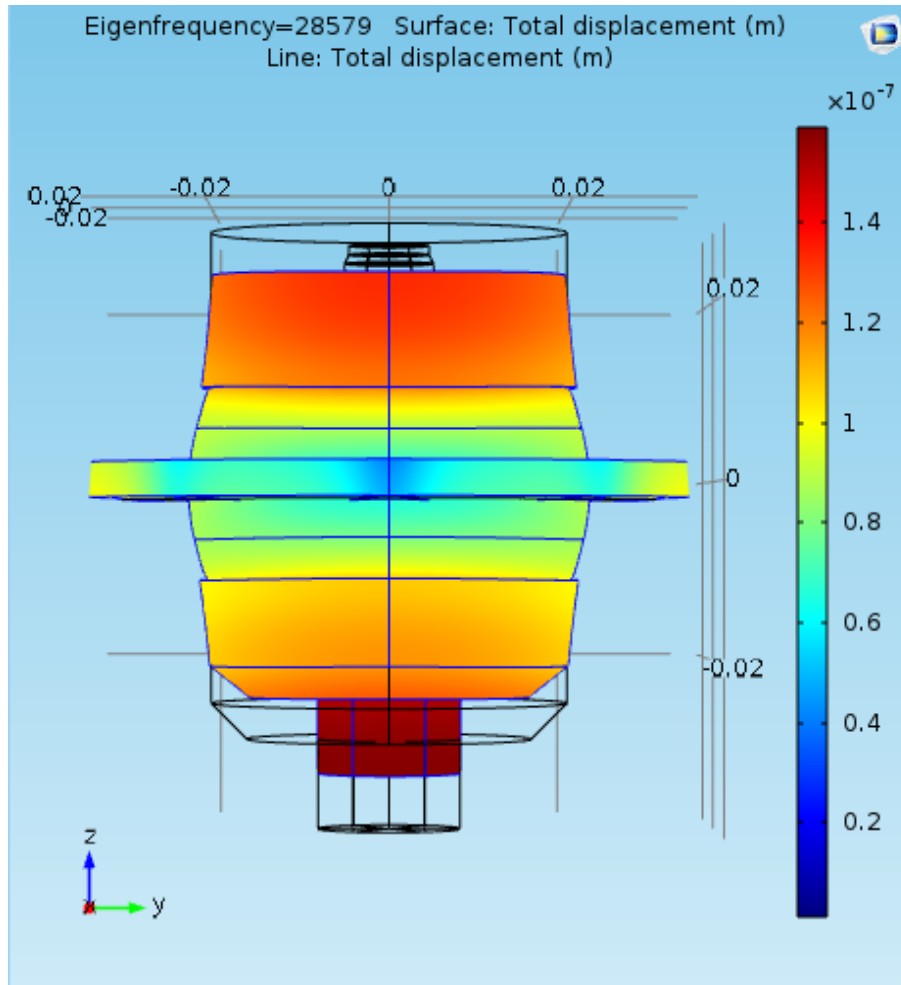
$$\tan\left(\frac{\omega l_e}{c_e}\right) \tan\left(\frac{\omega l_i}{c_i}\right) = \frac{\rho_e c_e A_e}{\rho_i c_i A_i}$$

(Neppiras 1973)

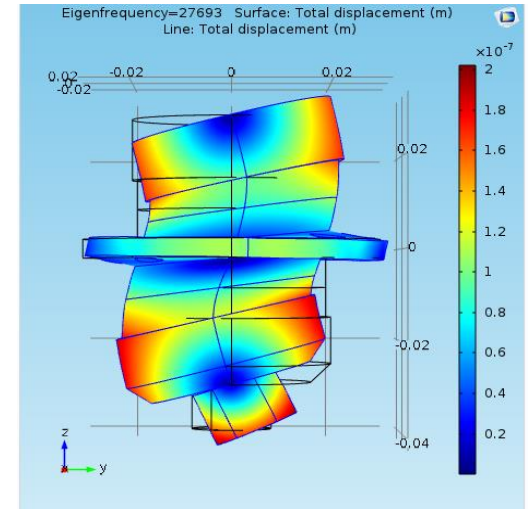
Multiphysics simulation:

- Electrostatic.- Ceramic stack (piezoelectric materials PZT 802)
- Solid Mechanics.- Ceramics, back and front masses, brass flange and bolt).

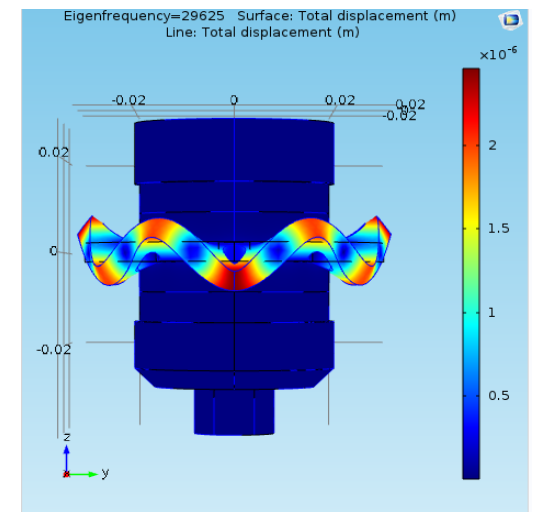
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28579 Hz

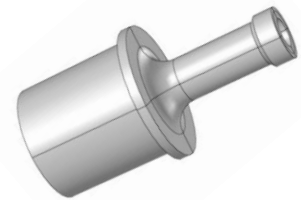


27693 Hz

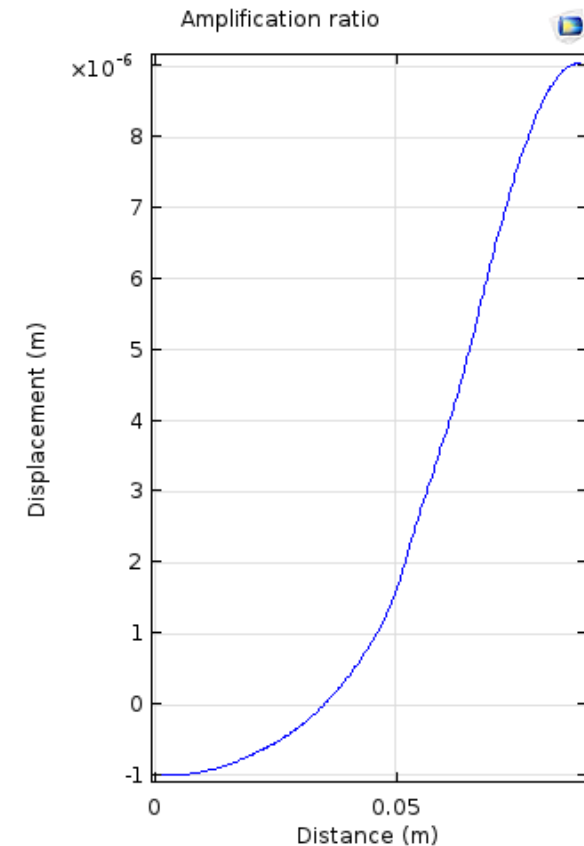
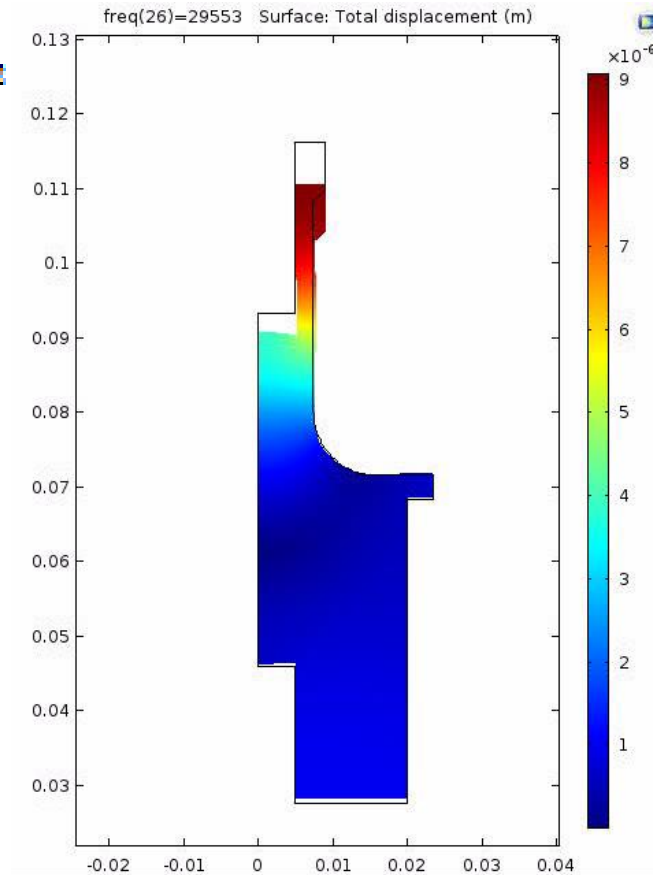


29625 Hz

TRANSDUCER DESIGN MECHANICAL AMPLIFIER

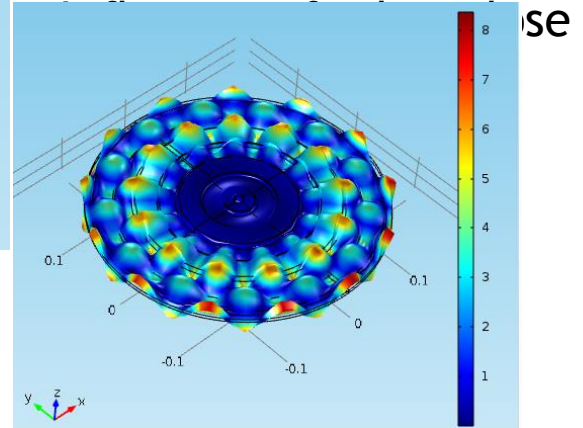
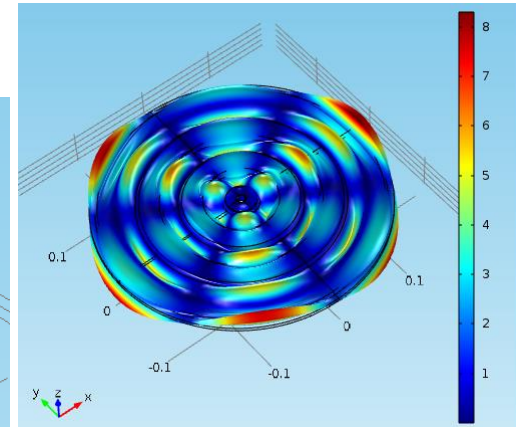
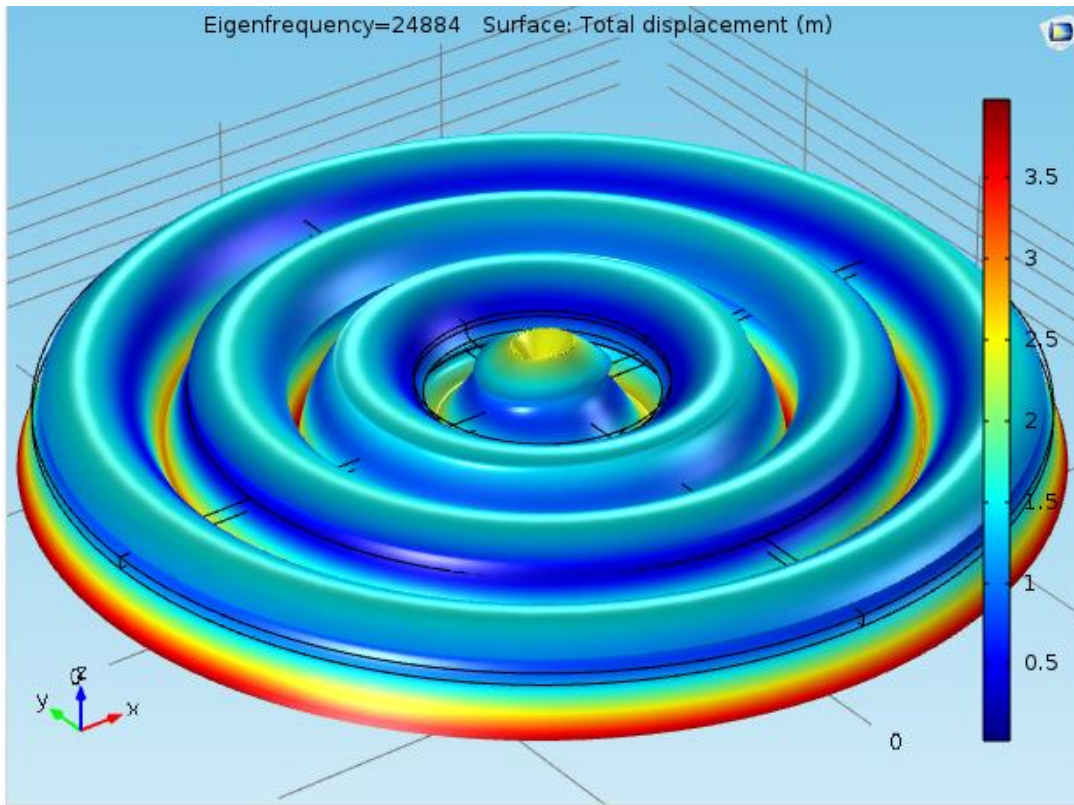
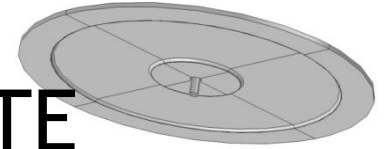


$$M = \frac{S_1}{S_2} = \left(\frac{D_1}{D_2}\right)^2$$

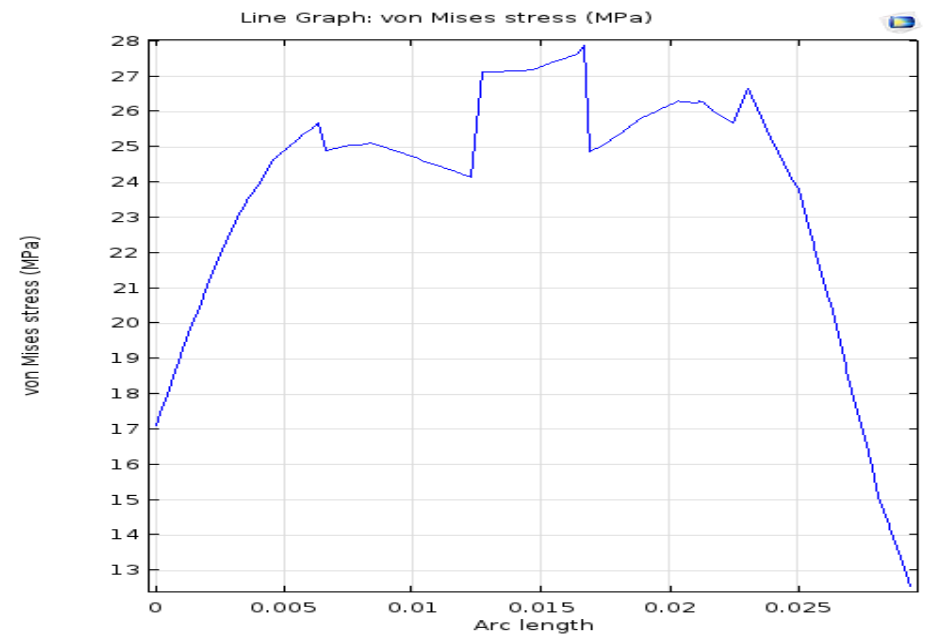
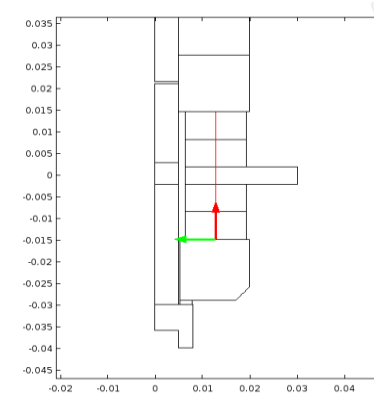
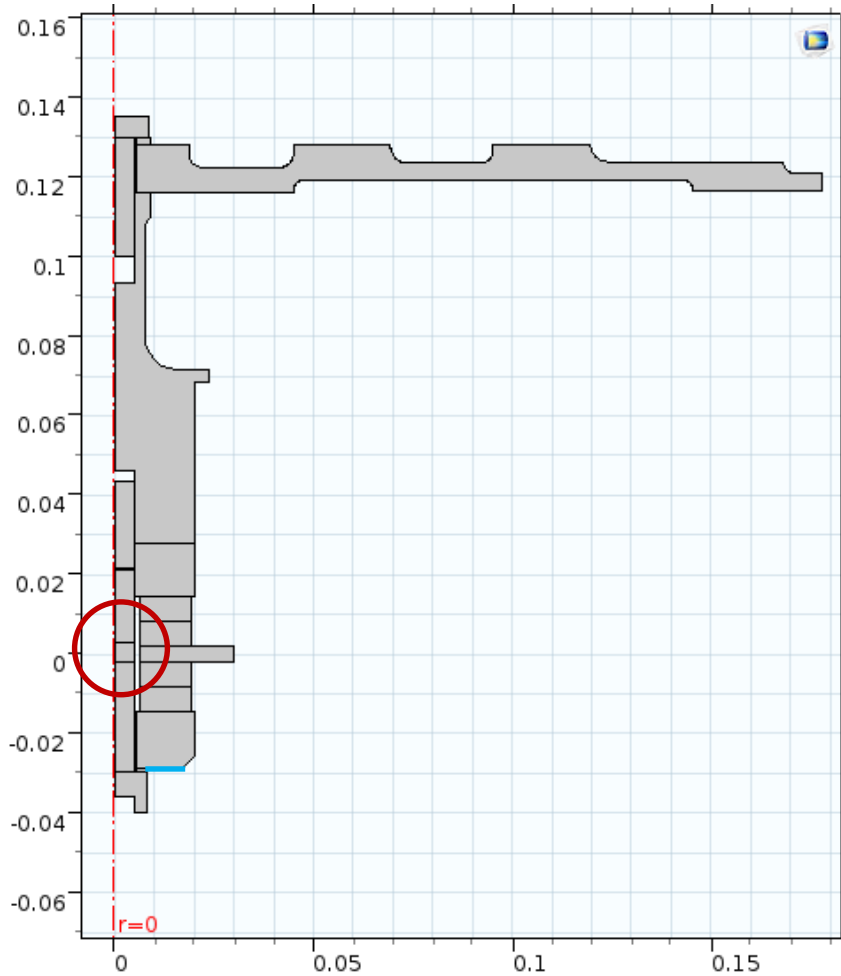


TRANSDUCER DESIGN

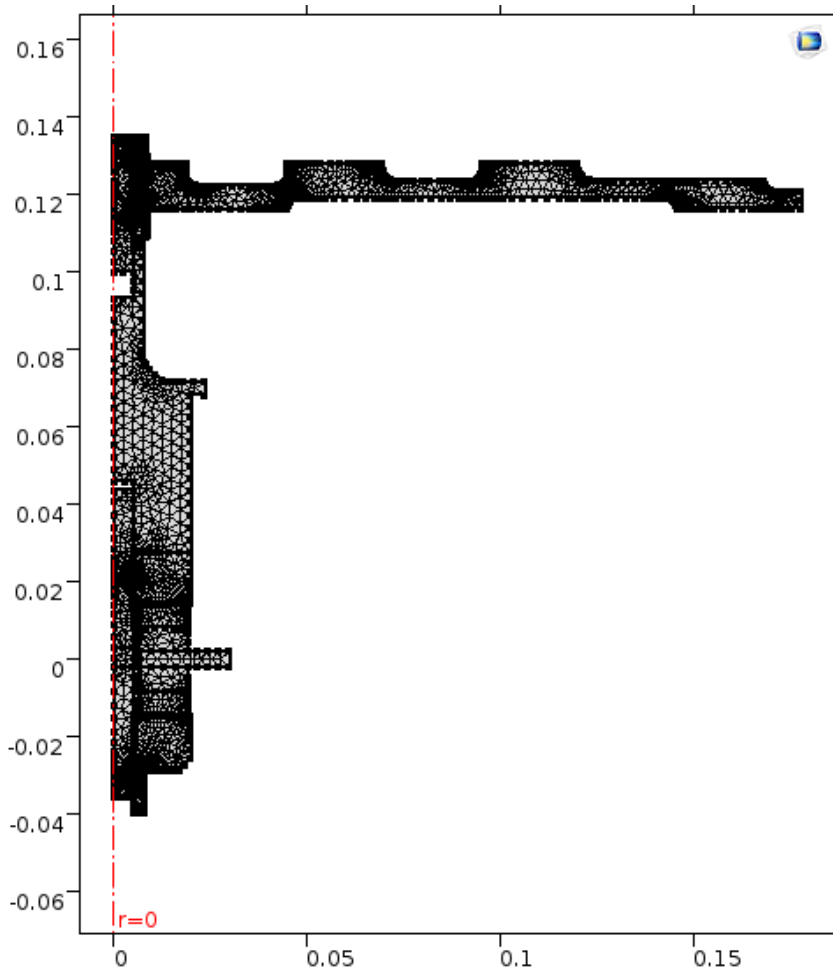
STEPPED-GROOVED CIRCULAR PLATE



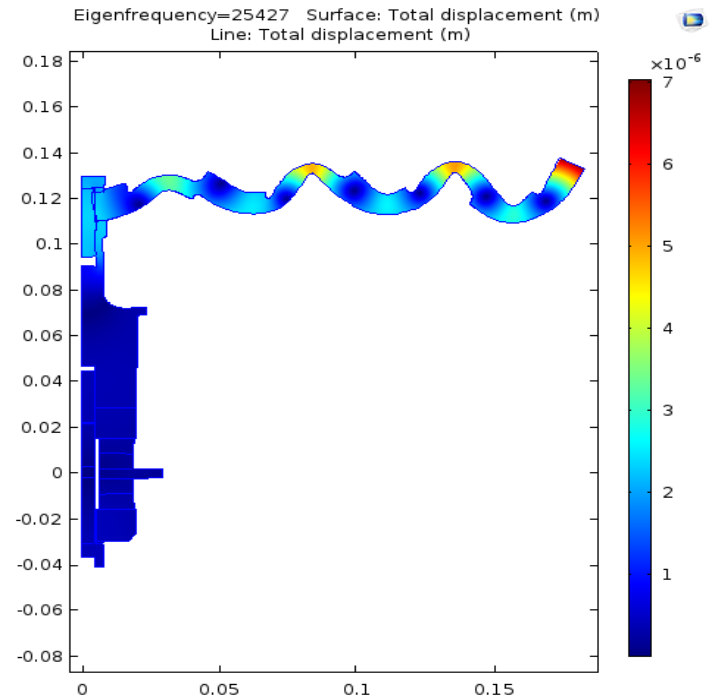
TRANSDUCER DESIGN STATIONARY STUDY



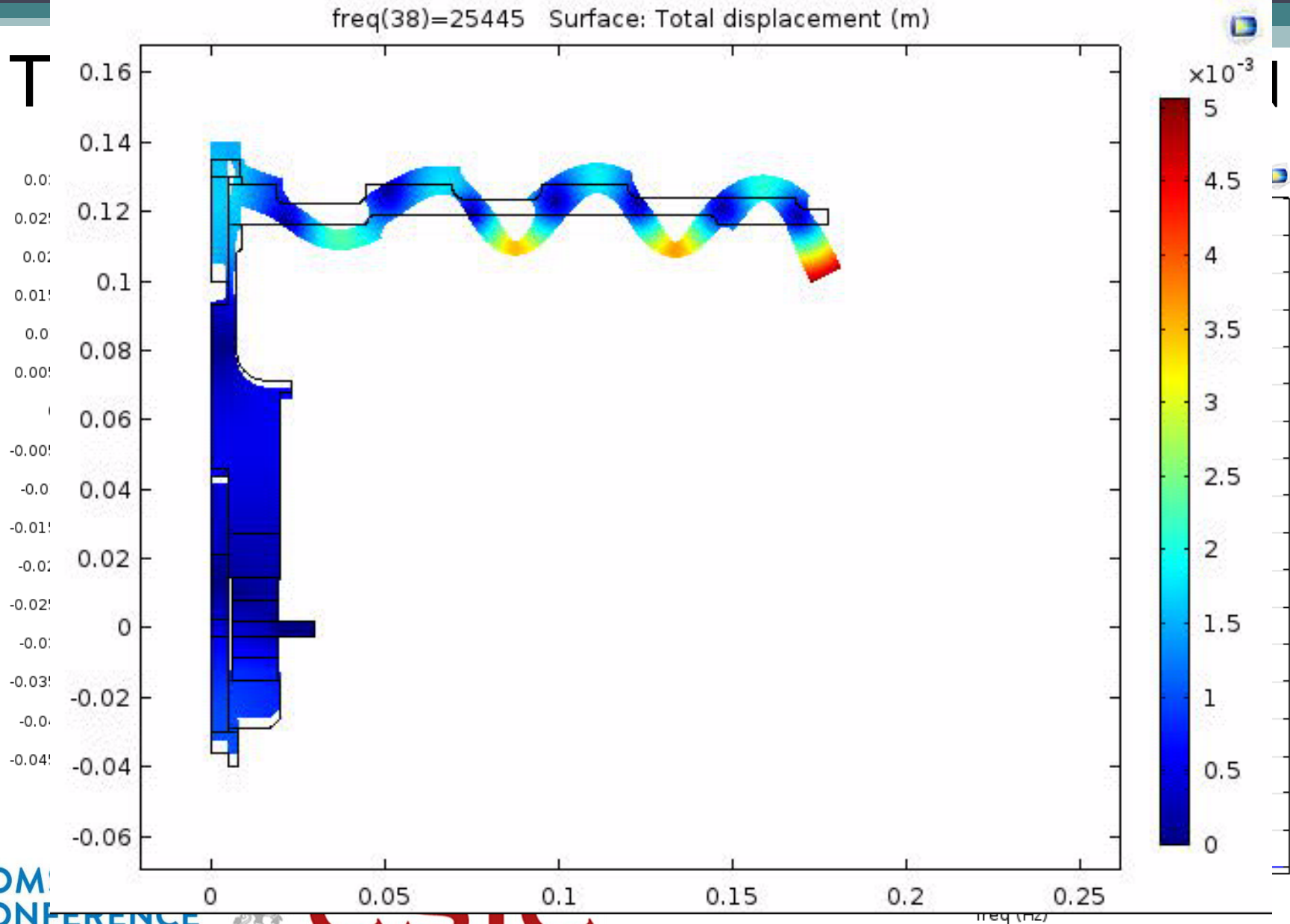
TRANSDUCER DESIGN EIGENFREQUENCIES



9452	14116	20959	27268
10866	14283	24070	29235
12169	15376	24125	32669
12871	15585	25427	33496



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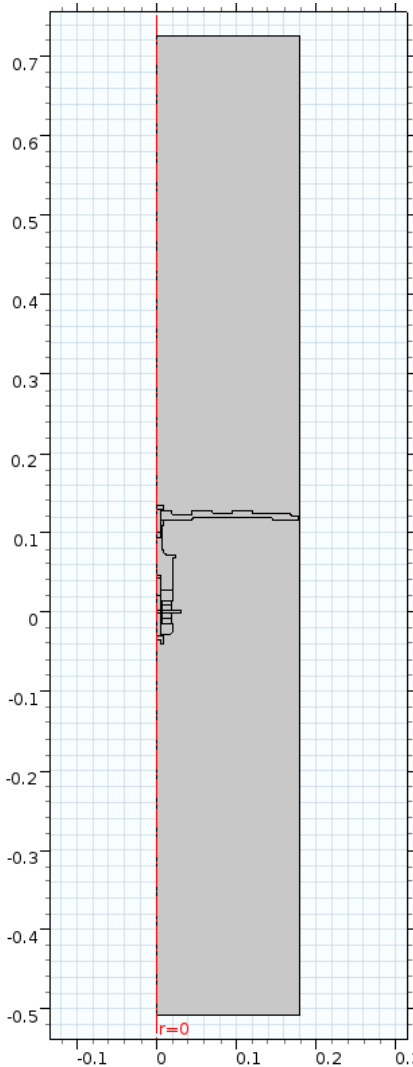
ULTRASONIC FIELD DEHYDRATION CHAMBER

Multiphysics simulation:

- Electrostatic.- Ceramic stack (piezoelectric materials PZT 802)
- Solid Mechanics.- Transducer (PZT-802, steel and titanium alloy).
- Pressure Acoustics.- Air at 20°C (considered as a thermo viscous fluid).

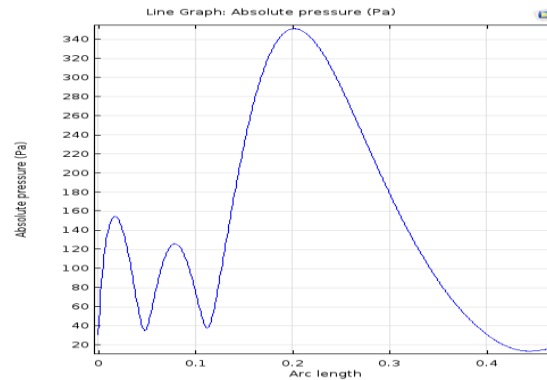
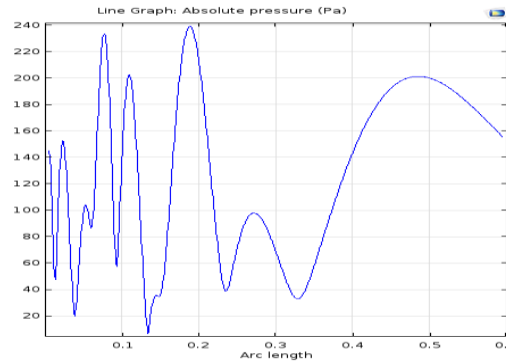
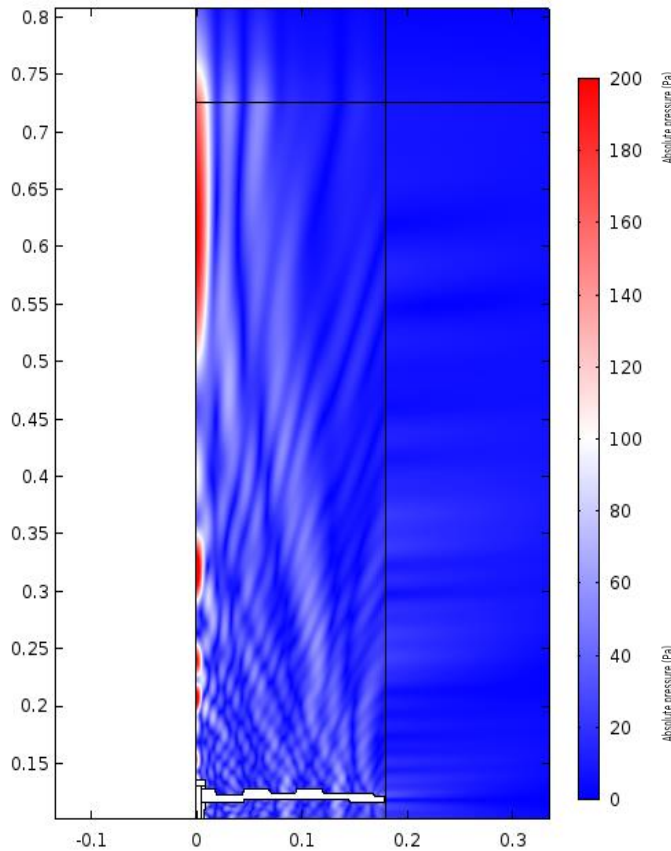
Sound hard boundaries.

Free triangular mesh with maximum element size $\lambda/16$

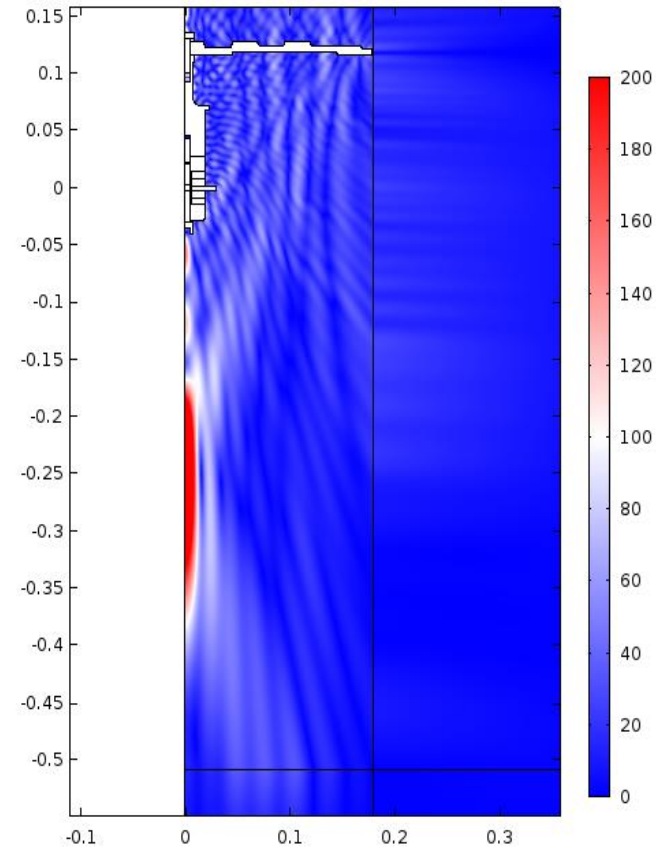


ULTRASONIC FIELD FREE FIELD (PML)

Coherent side

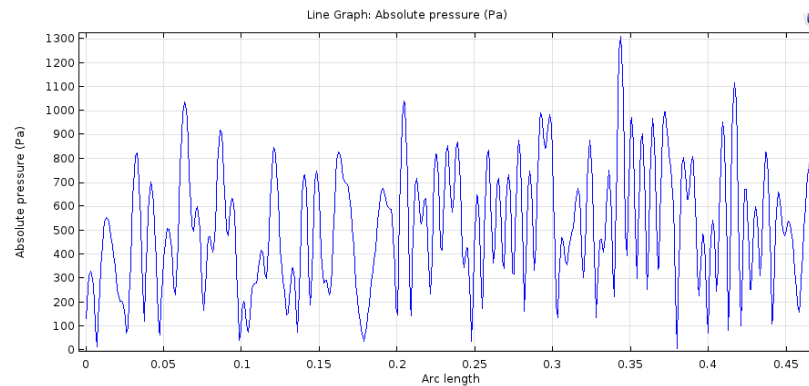
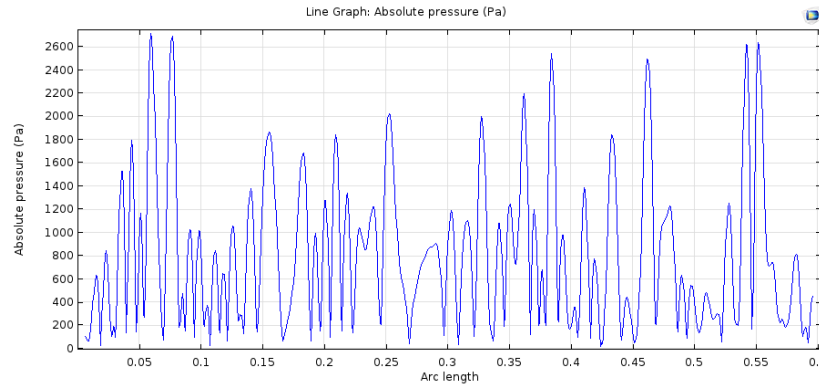
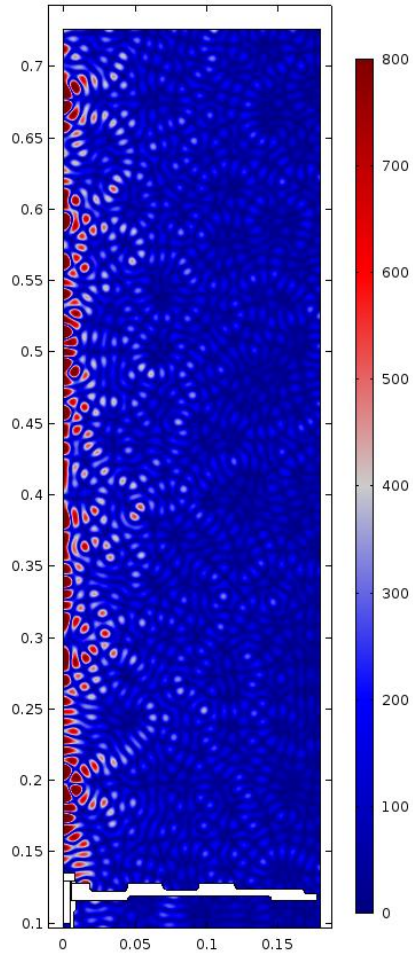


Focused side

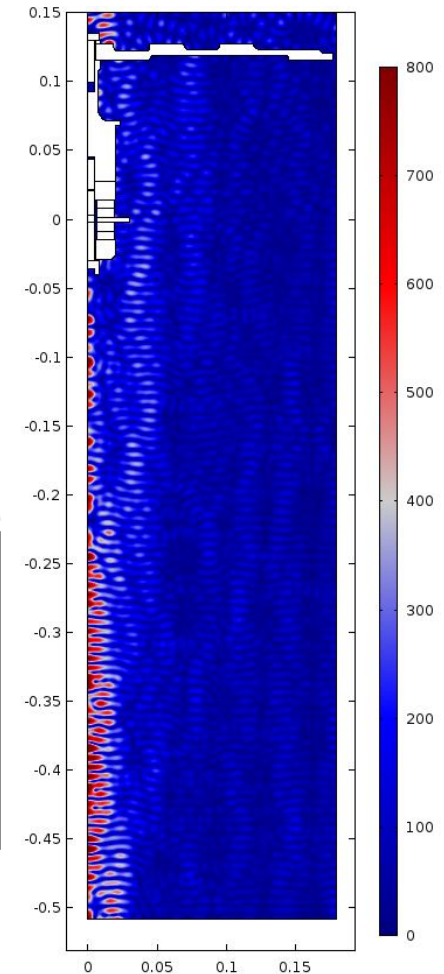


ULTRASONIC FIELD ULTRASONIC CHAMBER

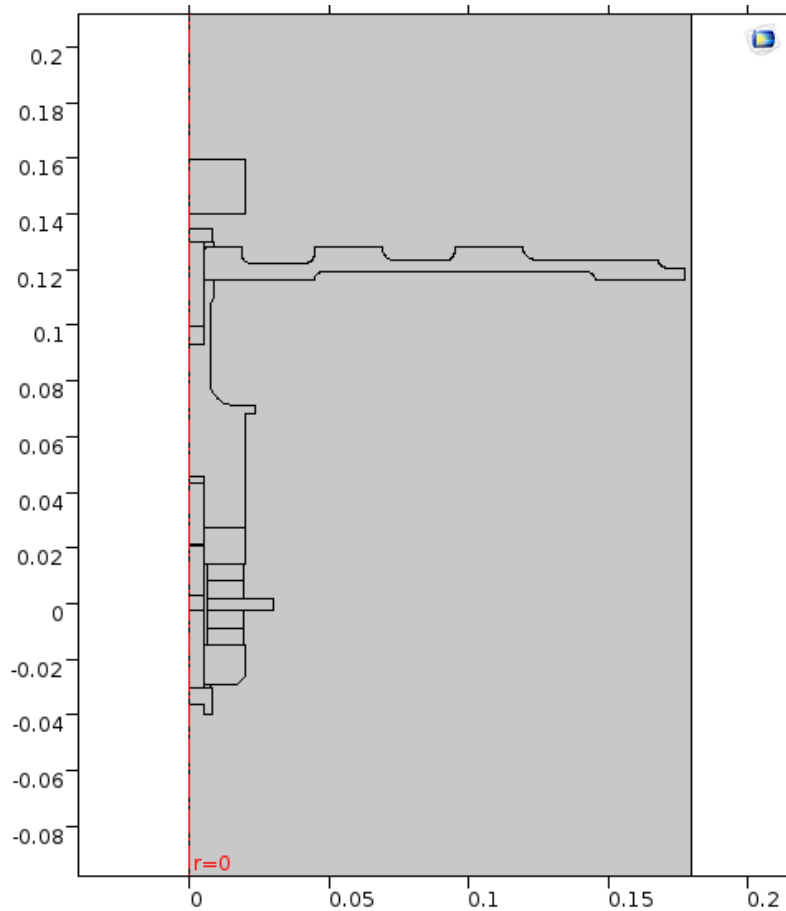
Coherent side



Focused side



DEHYDRATION KINETICS



Porous materials: porosity, flow resistance, density...

Potato sample 20x20 mm

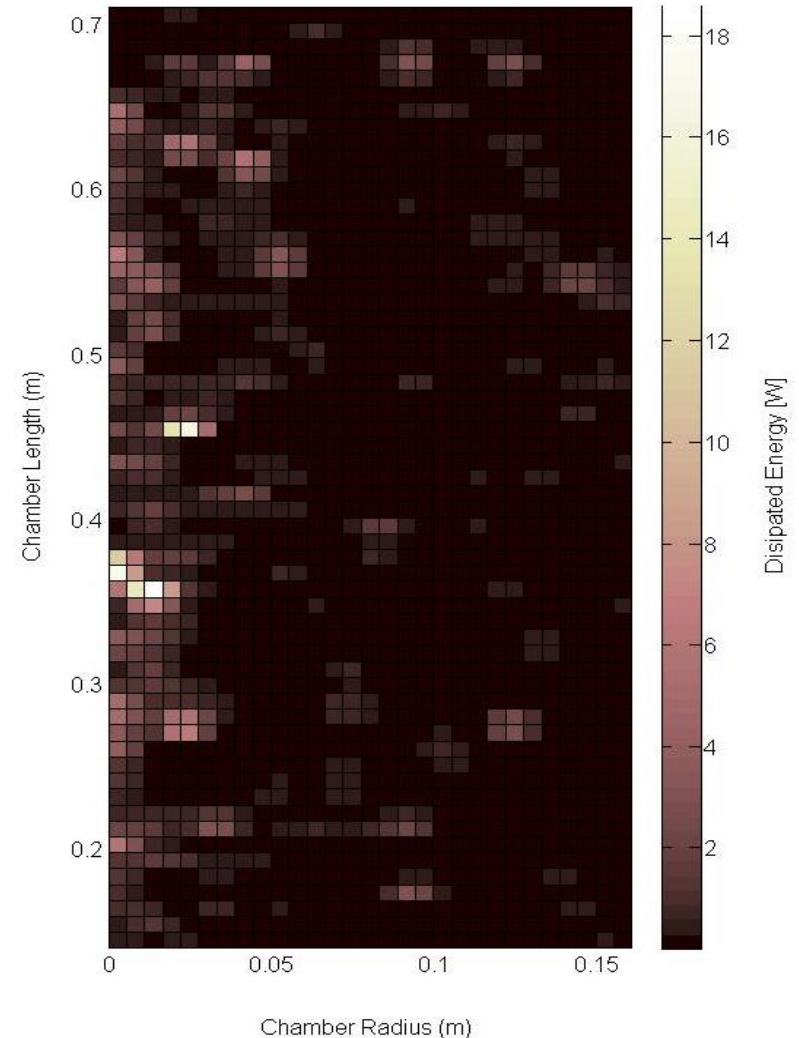
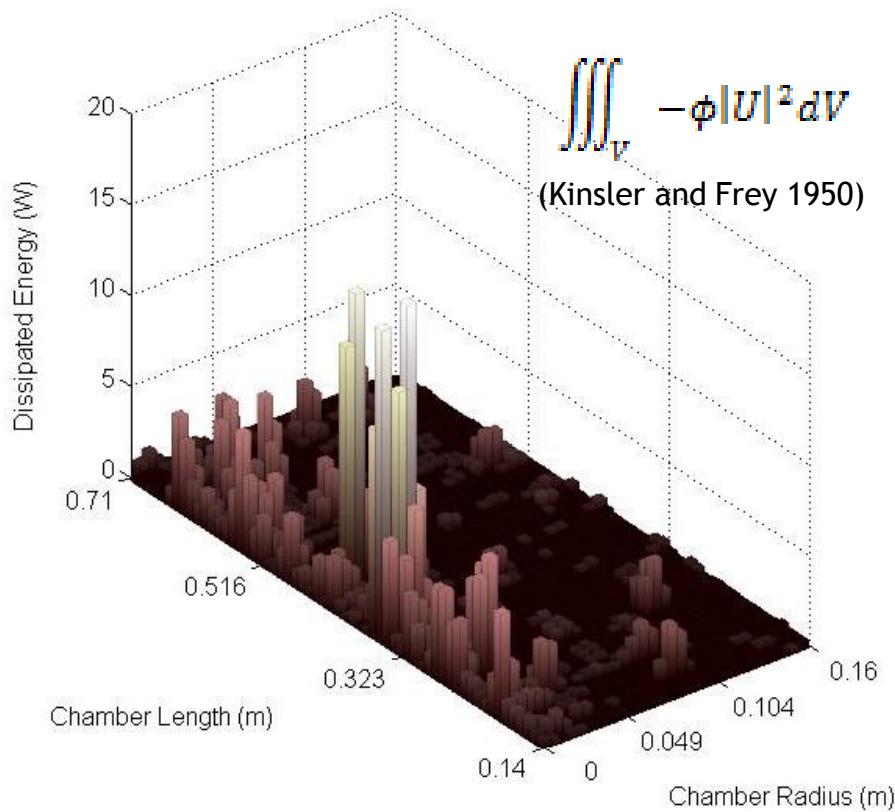
Fluid element. Effective density and sound speed

Effective density (kg/m^3)	Effective sound speed (m/s)
$1.21 + i 1.15 \cdot 10^8$	$0.176 + i 0.176$

(Morse and Ingard 1968)

Free triangular mesh with maximum element size $\lambda/16$

DEHYDRATION KINETICS ENERGY ABSORPTION ANALYSIS



CONCLUSION AND FUTURE RESEARCH LINES

A numerical study of a food dehydration system assisted by power ultrasound has been made.

Including:

- High power ultrasonic transducer design
- Acoustic field simulation
- Food samples behaviour

Future research lines: study the non-linear propagation and other configurations.



<http://www.itefi.csic.es>

*THANK YOU VERY MUCH
FOR YOUR ATTENTION*