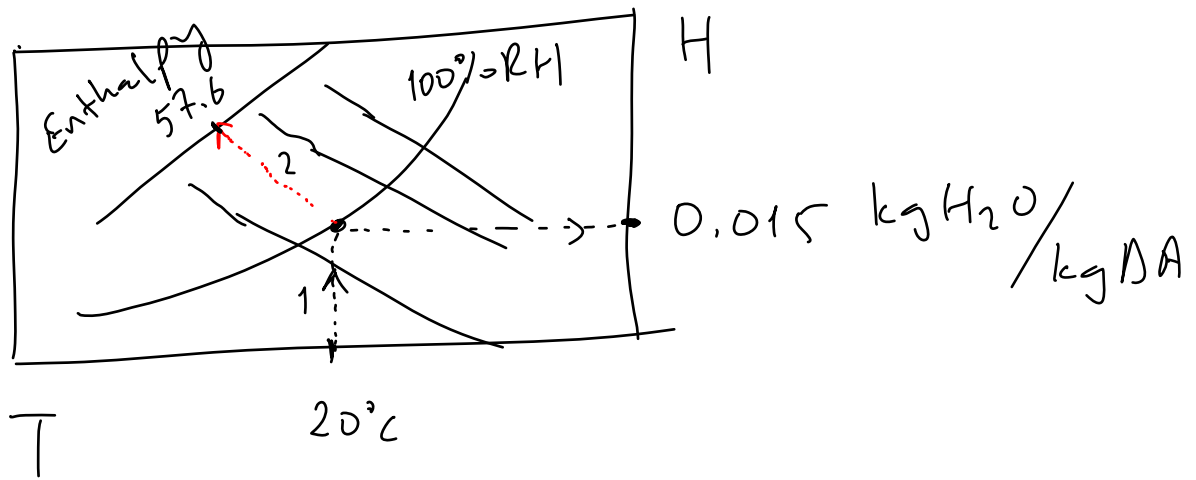


Example: A tank contains 10 kg of saturated air. The dry bulb temperature is 20°C. Find the enthalpy of this system in kJ.

Solution:



Enthalpy of air at 20°C = 57.6 kJ/kg DA

X_{DA} = mass fraction of dry air \Rightarrow

$$X_{DA} = \frac{1 \text{ kg DA}}{1 + 0.015} = 0.985$$

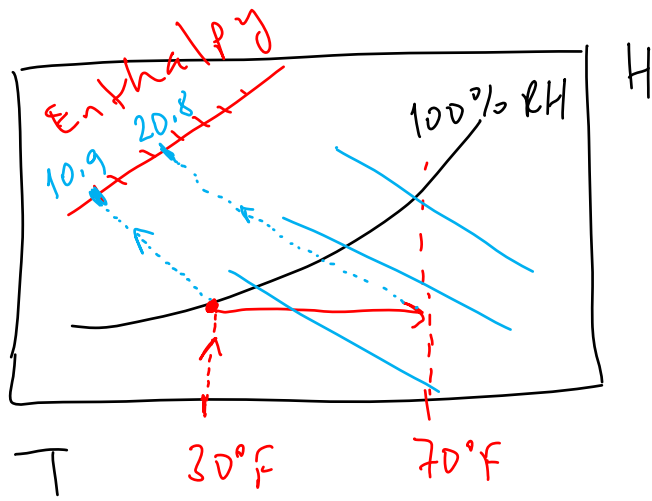
Mass of dry air = 10 kg \times (0.985) = 9.85 kg DA

$$\text{Enthalpy} = M \times \hat{H}_{DA} = 9.85 \text{ kg DA} \times 57.6 \frac{\text{kJ}}{\text{kg DA}} = 576 \text{ kJ}$$

Example: A saturated mixture contains 100 lb of dry air. How much heat is required (Btu) to raise the dry bulb temperature from 30°F to 70°F?

Solution:

Using humidity chart \Rightarrow

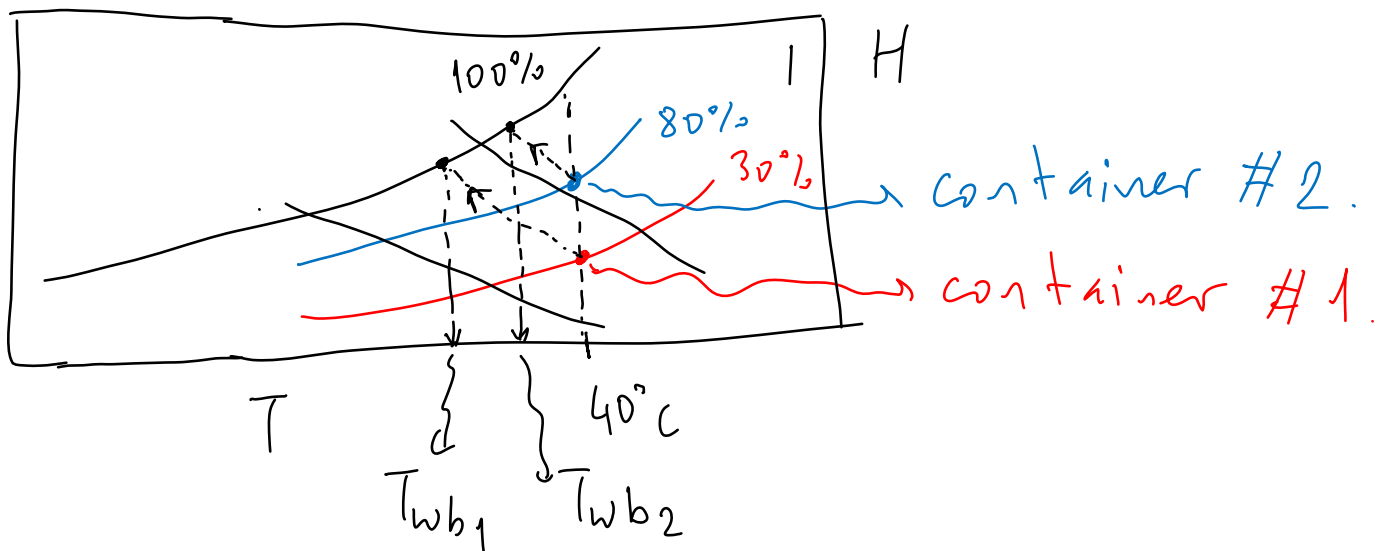


$$\text{Heat required} = (20.8 - 10.9) \frac{\text{Btu}}{\text{lb}} \times 100 \text{ lb}$$

$$= 990 \text{ Btu}$$

Example: Two large containers initially contain dry air at 40°C. A small amount of water is added to container #1 so that the RH is 30%. Water is also added to container #2 so RH is now 80%. Which has the lower wet bulb temperature?

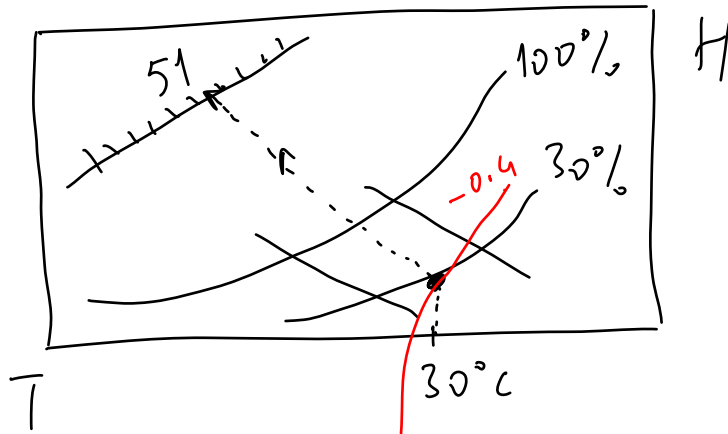
Solution:



Container #1 has lower wet bulb T.

Example: Air at 30°C and 30 % RH. Find actual enthalpy of the system in kJ/kg dry air (DA).

Solution:



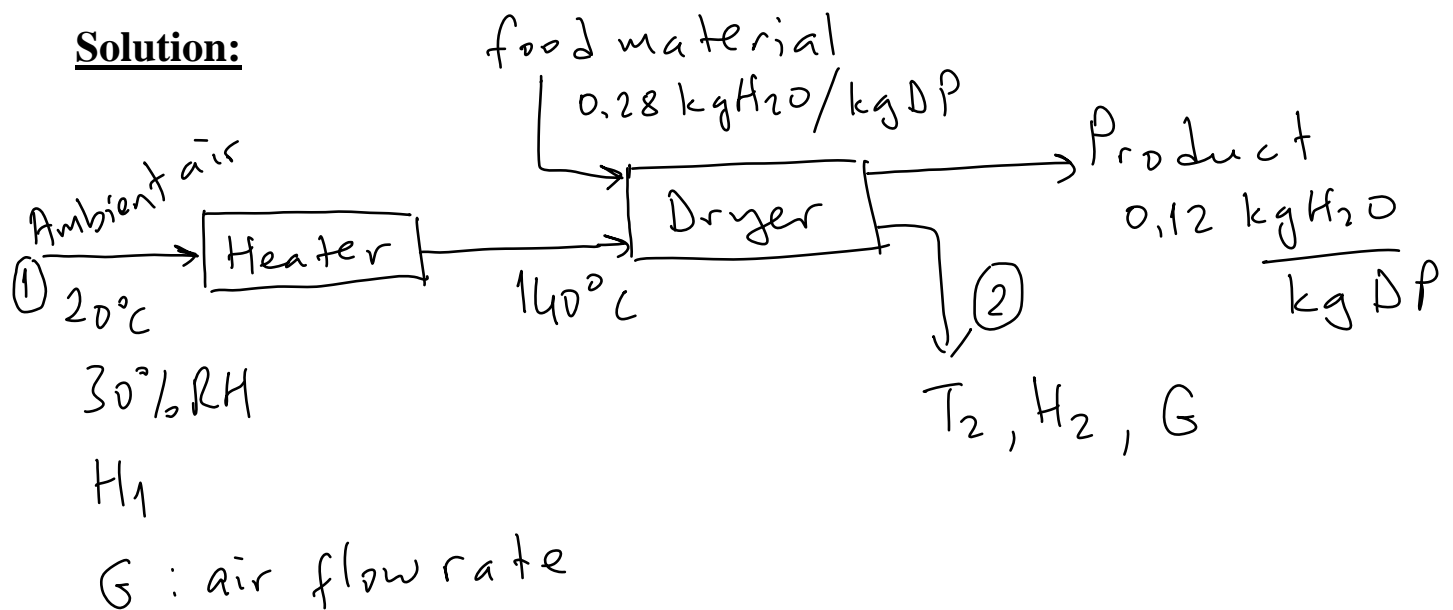
$$\text{Enthalpy} = 51 - 0.4 = 50.6 \text{ kJ/kg DA}$$

$\underbrace{\hspace{1.5cm}}_{\text{enthalpy deviation.}}$

Example: A food product is to be dried in an adiabatic cocurrent dryer. The inlet and outlet moisture contents are 0.28 and 0.12 kg H₂O/kg dry product (DP), respectively. Ambient air at 20°C and 30 % RH is heated indirectly by steam to the specified dryer inlet air temperature of 140°C. The difference between the dry bulb temperature of the exhaust air and its dew point should be at least 10°C in order to avoid the possibility of condensation in the downstream ductwork and air cleaning devices.

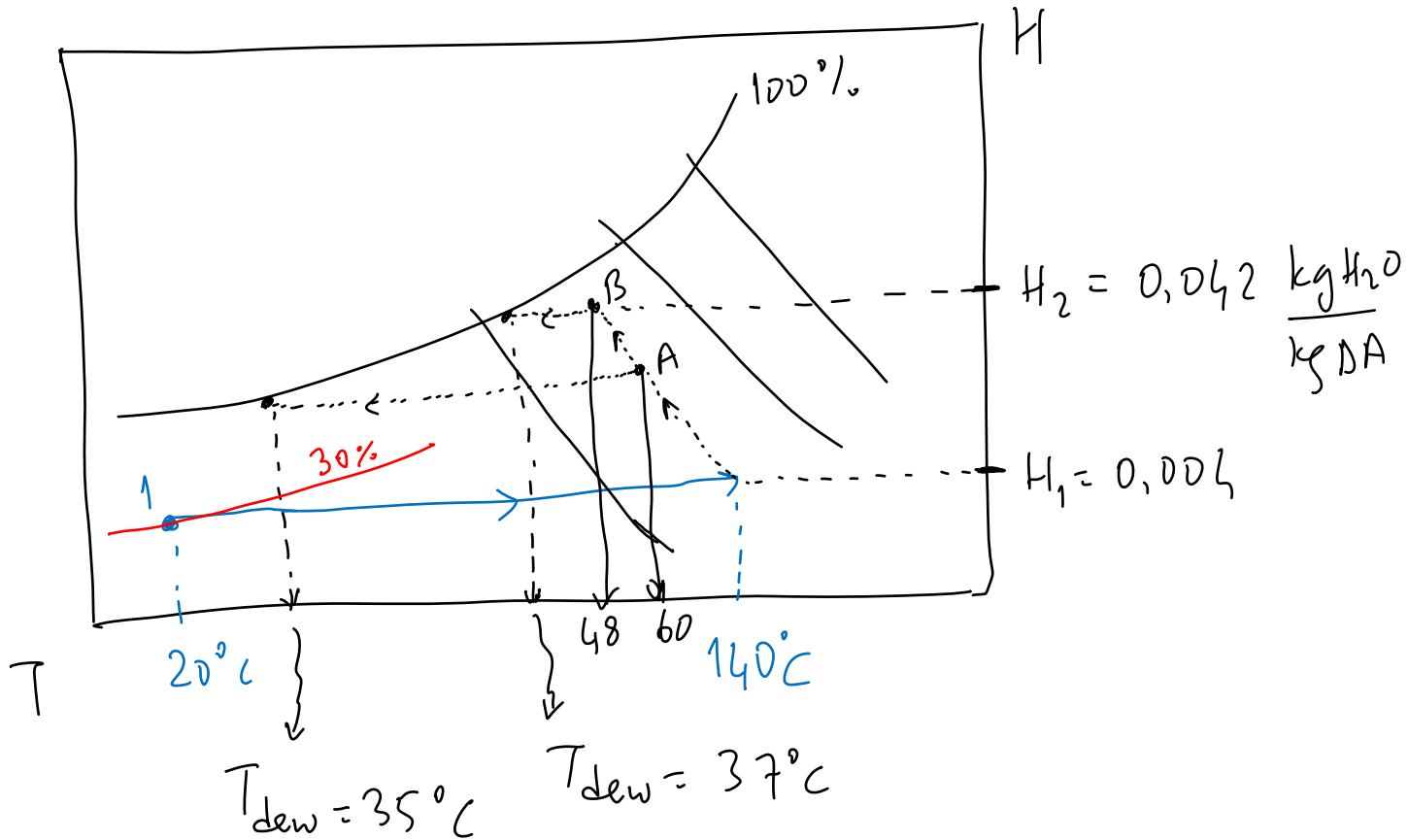
Calculate the mass flow rate of air required (kg/h).

Solution:



$$T_{db_{out}} - T_{dew\ point} \approx 10^{\circ}C$$

\downarrow
 T_2



The condition of exhaust air at (2) has to be determined by trial and error.

1) Assume that $T_2 = 60^{\circ}C$ (point A)

$60 - 35 = 25^{\circ}C$ exceeds $10^{\circ}C$ by a wide margin.

2) Assume that $T_2 = 48^{\circ}C$ (point B)

$48 - 37 = 11^{\circ}C \Rightarrow$ satisfies the

Criterion approximately.

Basis: 1 kg dry solids / h.

$$\begin{aligned} \text{Moisture lost (kg/h)} &= (0,28 - 0,12) \frac{\text{kg H}_2\text{O}}{\text{kg DS}} \times 1 \frac{\text{kg DS}}{\text{h}} \\ &= 0,16 \text{ kg H}_2\text{O/h}. \end{aligned}$$

Moisture removed from the food = Moisture gained by air.

$$(H_2 - H_1) \frac{\text{kg H}_2\text{O}}{\text{kg DA}} \times G = 0,16 \text{ kg H}_2\text{O/h}$$

$$(0,042 - 0,004) \times \frac{G}{\text{kg DA}} = \frac{0,16}{\text{h}} \Rightarrow$$

$$G = 4,2 \text{ kg DA/h}.$$

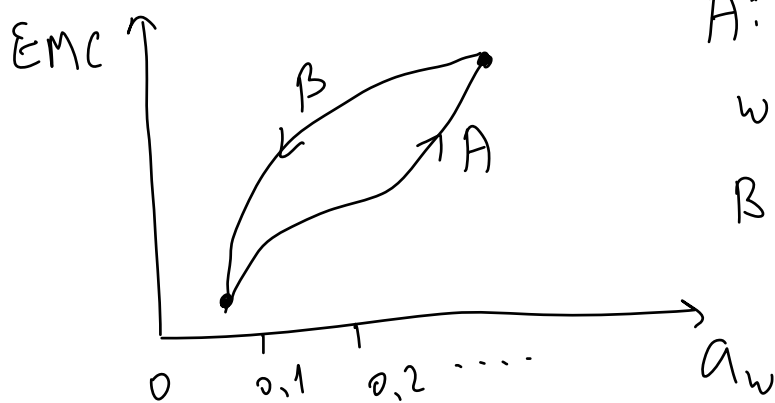
Homework: Hot air with dry bulb temperature of 80°C and a wet bulb temperature of 30°C enters the adiabatic dryer to dry food products. It exits from the dryer at 50°C.

- Determine absolute humidity and dew point temperature of air at the dryer inlet.
- Determine absolute humidity and dew point temperature of air at the dryer exit.
- If the exit air from the dryer is further cooled down to 20°C in a cooler, determine the amount of water collected in the condenser per kg of dry air.

Water Activity - Equilibrium Moisture Content (EMC or X^*):

Moisture Sorption Isotherms (MSI):

MSI show the relationships between a_w and EMC graphically.



A: Adsorption (start with a dry food)

B: Desorption (start with a fresh (wet) food).

Perform an experiment at $T = 25^\circ\text{C}$ constant.

At $25^\circ\text{C} \Rightarrow$

<u>Salt</u>	<u>a_w</u>
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NaCl

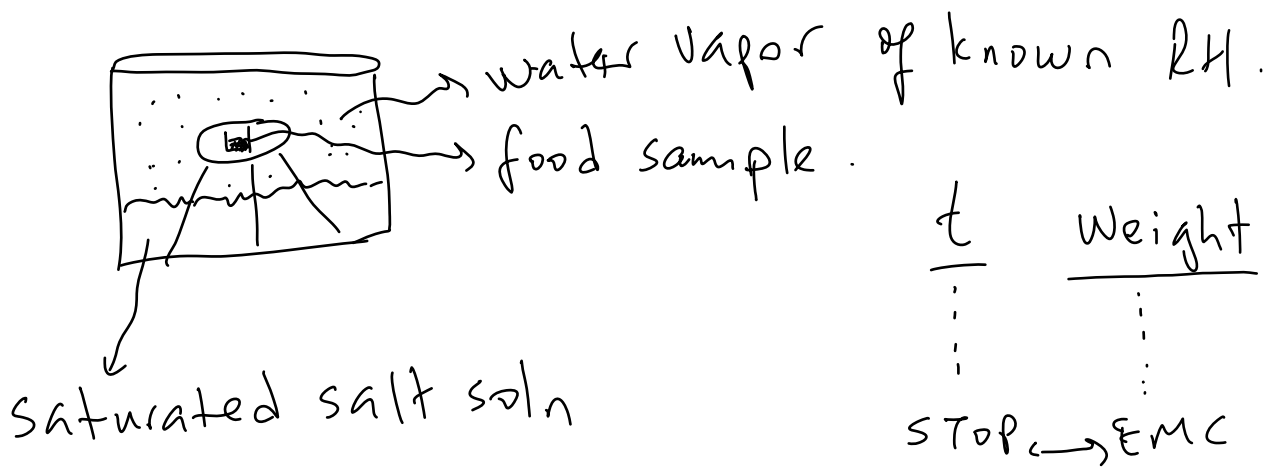
✓

LiCl

✓

⋮

} $\Rightarrow a_w \approx 0.1$ to 0.90



Types of Water

3 types of water

Type I: (Ionic bonded water): It is the water that is tightly bound to the ionic sites and is unavailable for rxns. These sites are;

- amino groups (NH_3^+) associated with proteins.
- carboxyl " (COO^-) " " proteins, pectins and acids.

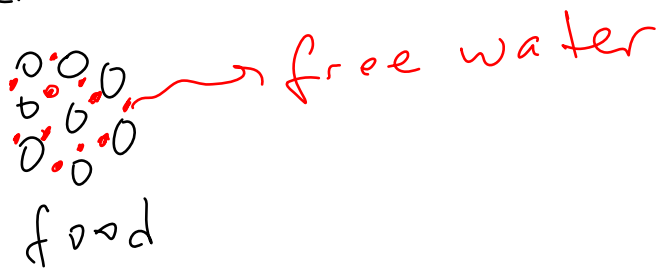
Type II: (H-bonded water): The water is more loosely bound to

- amide groups in proteins ($RCONH_2$)
- OH^- " " " and carbohydrate polymers such as pectins, starches and cellulose etc.

Type III: (Condensed or free water):

Water is even more loosely held in large capillaries. It is considered as unbound, free water which represents H_2O multilayers on proteins and carbohydrate polymers. OR

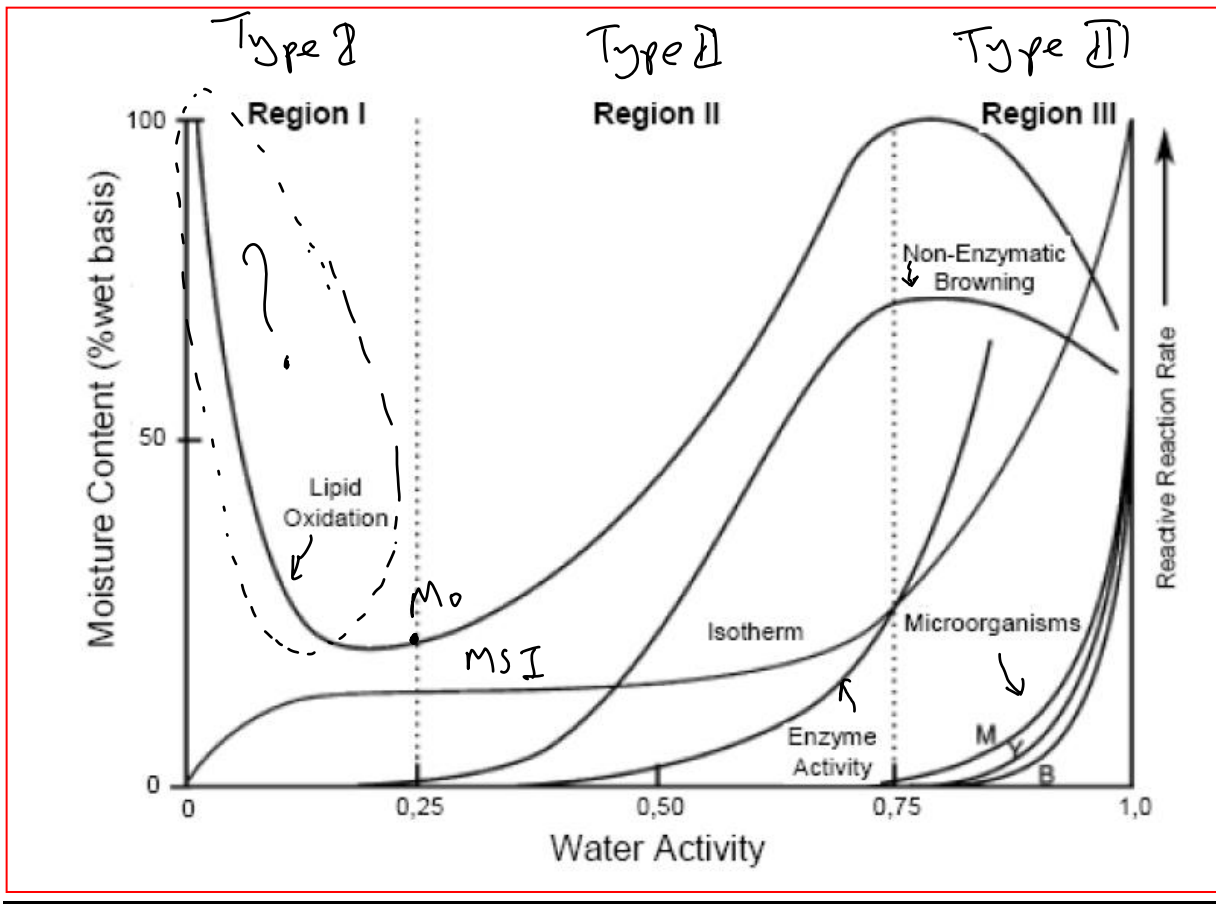
Water present in voids or pores of food.



Also, it is available for participation in reactions and as a solvent.

Order of removal of water:

Type III > Type II > Type I
 ↳ more energy is required.



Mo: Monolayer moisture content.