A Multi-physical Approach of a Sterilization System for Aseptic Food Processing

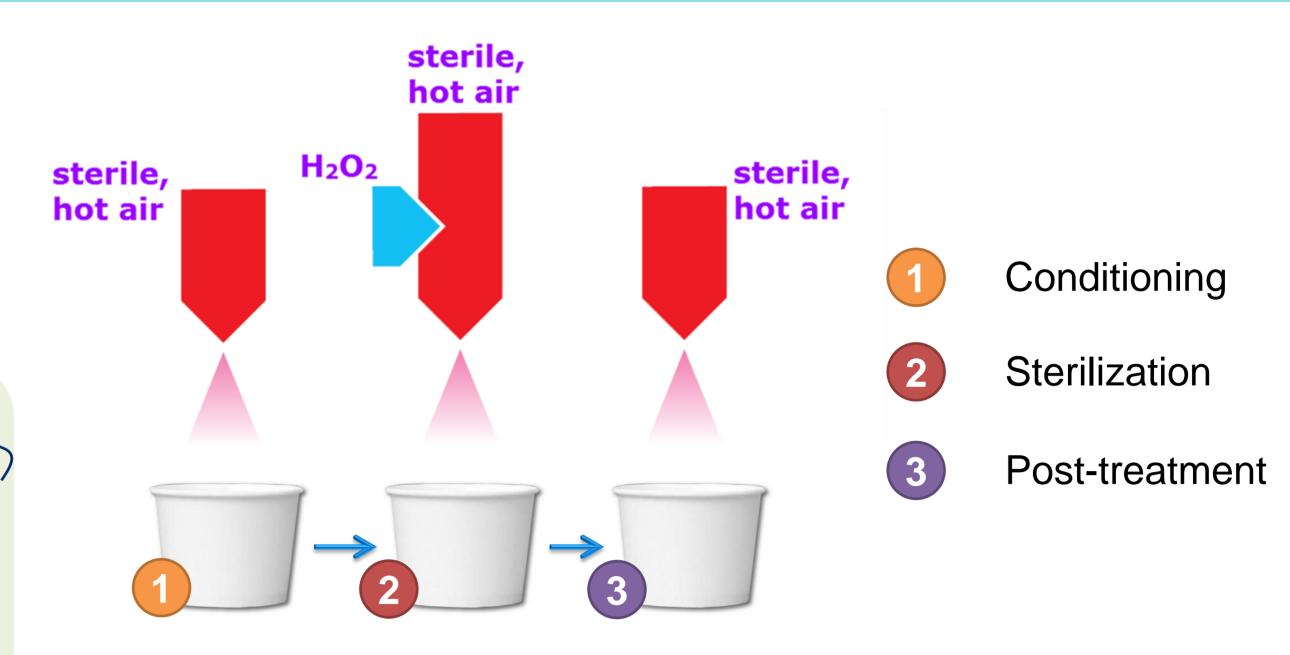
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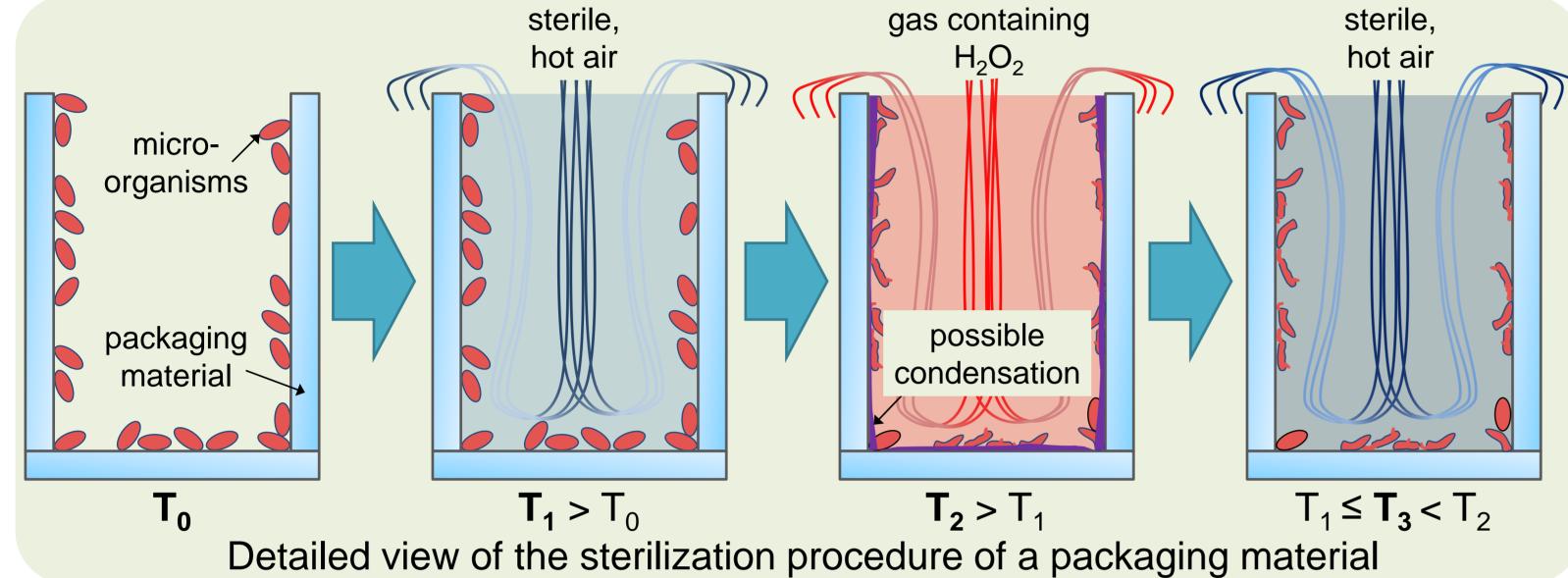
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Introduction and motivation

Package sterilization by a high temperature mixture containing H_2O_2 gas became the standard procedure in most food and pharmaceutical sectors Typical three-step sterilization procedure: preheating of packages, sterilization and post-heating





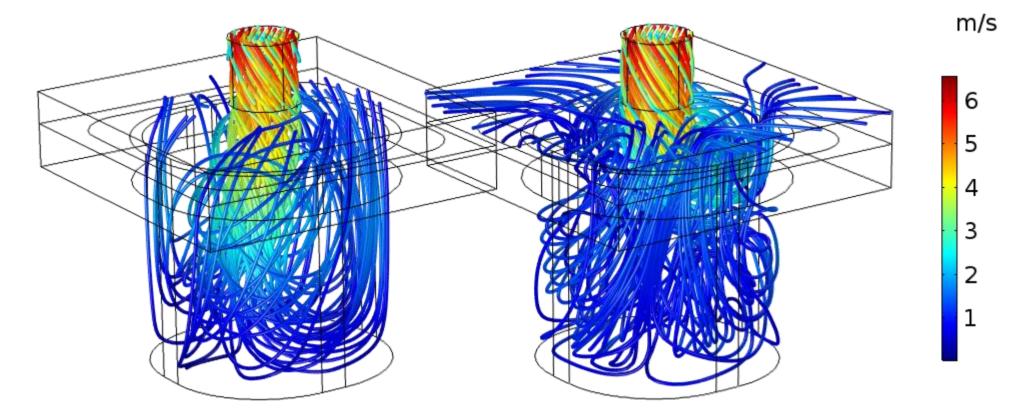
Design parameters include: nozzle geometry and position, humidity levels, flow velocity and temperature

Schematic diagram of sterilization process in aseptic yogurt filling machines

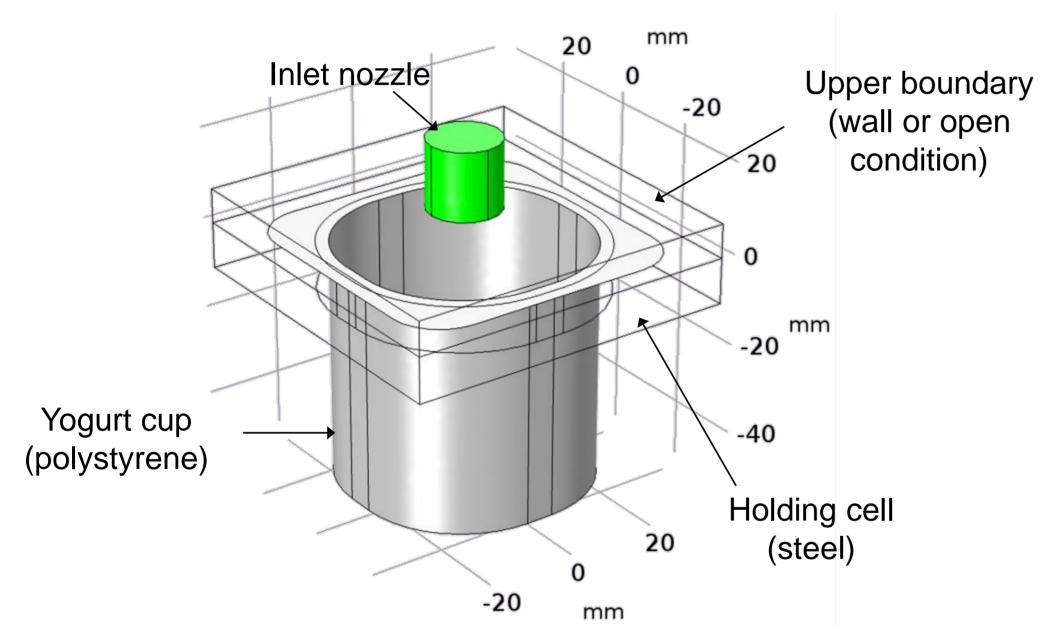
- A competent design increases: reliability of the sterilization process, micro-biological stability and overall quality of the final packaged product
- → Numerical modeling is used to reduce the number of experiments and variables predict and design enhancements

Results

Velocity streamlines (m/s) in the cup for (left) open case and (right) closed up case



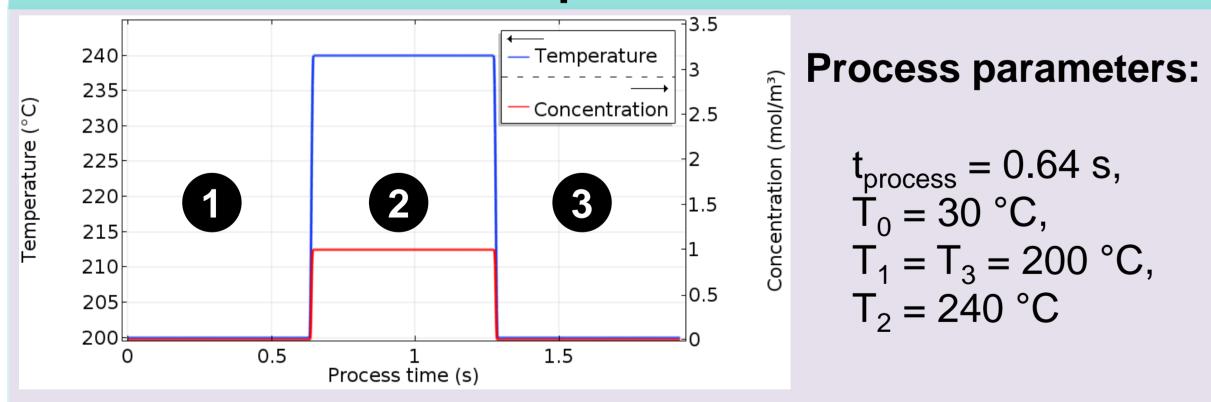
Model design



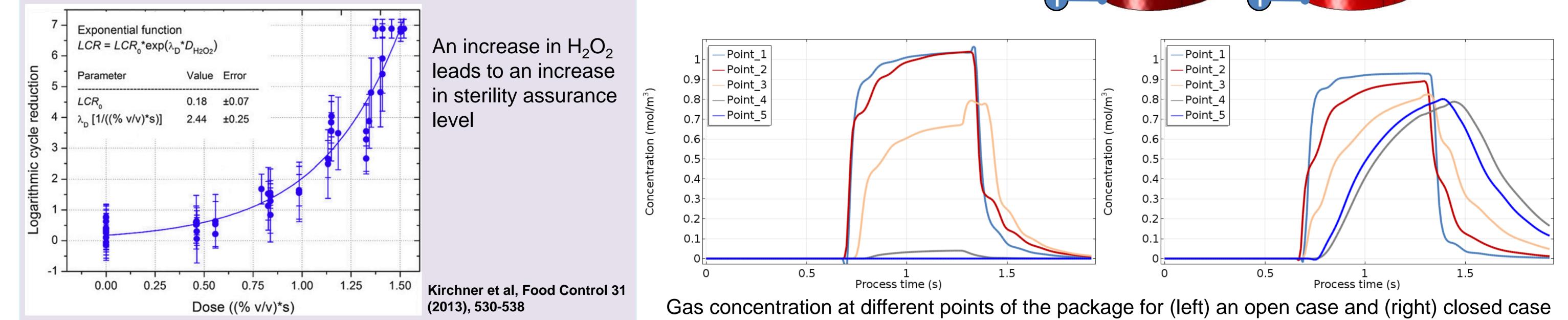
<u>Velocity</u> Isothermal velocity streamlines show

Numerical model design of a yogurt cup

Process parameters



Result interpretation



that a simple parameter variation enhances the distribution of flow

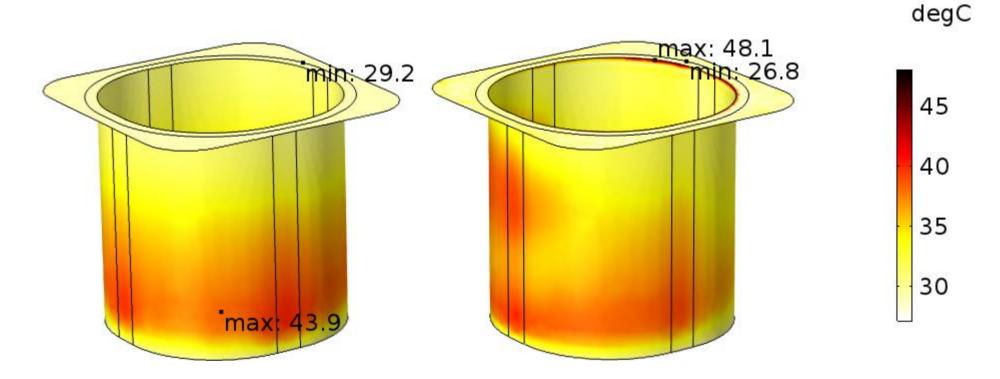
Temperature

Temperature evolution during the sterilization process accompanied with the liquid-vapor-equilibrium diagram depicts plausible medium condensation

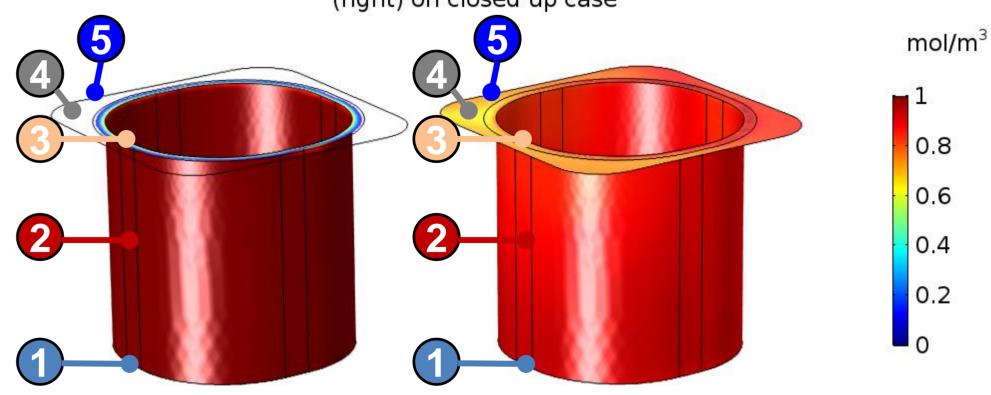
Concentration

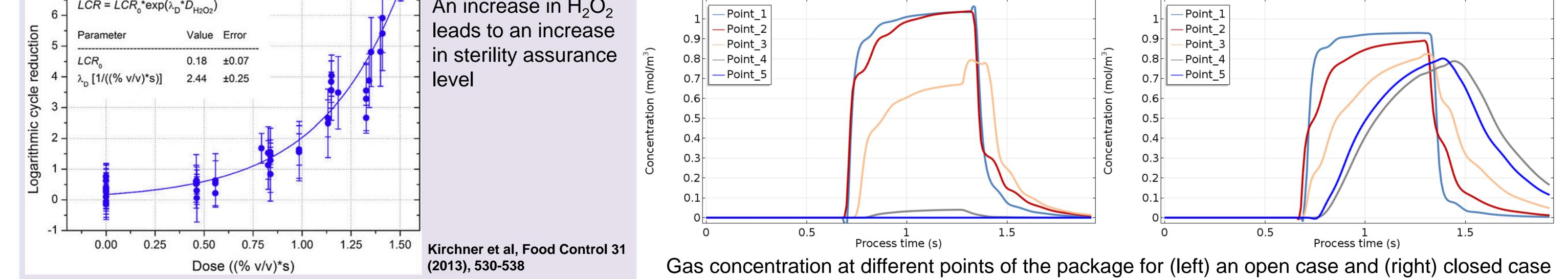
Surface concentration of sterilization media can be modeled using mass transport of sterilization medium with temperature-dependent diffusivity coefficient

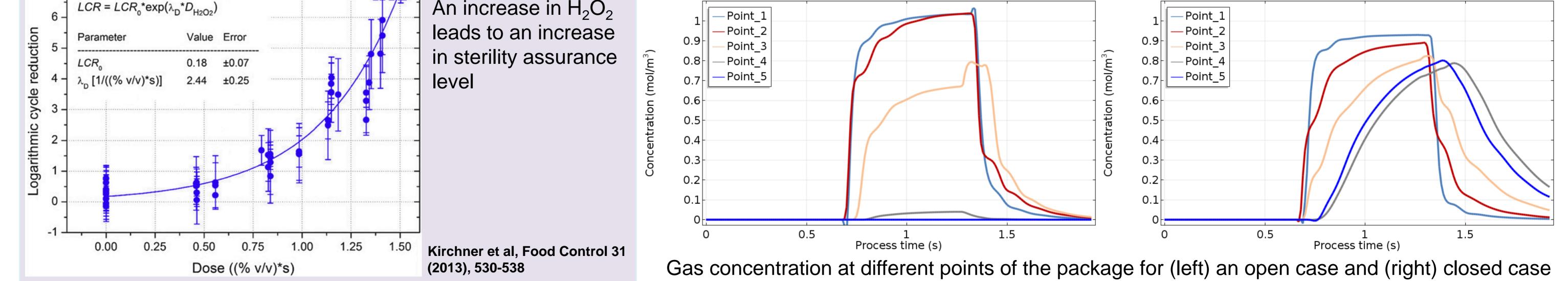
Time=0.64 s Temperature (degC) of cup surface for (left) open case and (right) closed up case



Time=1.28 s Concentration (mol/m³) on cup surface for (left) open case and (right) on closed up case









EUROPEAN UNION Investing in our Future European Regional Development Fund

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