## FAQs

1. Determine the rate of water evaporated from a tray full of water. Air at a velocity of 2 m/s is flowing over the tray. The temperature of water and air is 25 °C. The width of the tray is 45 cm and its length along the direction of air flow is 20 cm. The diffusivity of water vapor in air is  $D = 0.26 \times 10^{24} \text{ m}^2/\text{s}$ . The relative humidity of air is 50%.

{Hint: use

$$N_{Sh} = \frac{k_m L}{D_{AB}} = 0.664 (N_{Re})^{1/2} (N_{Sc})^{1/3}$$

## Solution:

Reynolds number,  $N_{Re} = (2 \times 0.2)/(16.14 \times 10^{-6}) = 24,783$ Hence it is a laminar flow

We know  $N_{Sh} = \frac{k_m d_c}{D_{AB}} = 0.664 (N_{Re})^{1/2} (N_{Sc})^{1/3}$   $N_{Sc} = v/D_{AB} = (16.14 \times 10^{-6})/(0.26 \times 10^{-4}) = 0.62$   $(k_m \times 0.2)/(0.26 \times 10^{-4}) = 0.664(24783)^{1/2}(0.62)^{1/3}$  $k_m = 1.1587 \times 10^{-2} \text{ m/s}$ 

The evaporation rate for the tray is,  $\dot{m}_A = k_m A(C_{A,s} - C_{A,\infty})$ 

C<sub>A,s</sub> is the concentration under saturated conditions

$$C_{A,s} = \rho_{A,s} = 0.02298 \text{ kg/m}^3$$

where  $C_{A,\infty}$  is the concentration of water in the free stream; since relative humidity is 50%, then

$$\rho_{A,\infty} = (0.5)(0.02298) = 0.01149 \text{ kg/m}^3$$
  
 $\dot{m}_A = (1.1587 \text{ x } 10^{-2} \text{ x } 0.45 \text{ x } 0.2) \text{ x } (0.02298 - 0.01149)$   
 $= 1.1982 \text{ x } 10^{-5} \text{ kg/s}$ 

The water evaporation rate from the tray is 0.043 kg/h.

2. Estimate the osmotic pressure of orange juice with 11% total solids at 20 °C

## Solution

The Van't Hoff equation is used for computation,  $\Pi = \frac{cRT}{M}$ 

The density of orange juice is estimated based on density of carbohydrates at 1593 kg/m<sup>3</sup>.

$$\label{eq:rho} \begin{split} \rho &= 0.11(1593) + 0.89(998.2) \\ &= 1063.6 \ \text{kg/m}^3 \end{split}$$

The concentration, c becomes

 $c = 0.11 \text{ x } 1063.6 = 117 \text{ kg solid/m}^3 \text{ product}$ 

 $\Pi = (117 \text{ x } 8.314)/180 = 1583.5 \text{ kPa}$ 

3. Osmotic pressures of some food materials are given below in the table

| Table: Osmotic pressure of foods and food constituents at room temperature |                   |                        |
|--|-------------------|------------------------|
| Food   | Concentration     | Osmotic pressure (kPa) |
| Milk   | 9% solids-not-fat | 690                    |
| Whey   | 6% total solids   | 690                    |
| Orange juice   | 11% total solids  | 1587                   |
| Apple juice  | 15% total solids  | 2070                   |
| Grape juice  | 16% total solids  | 2070                   |
| Coffee extract   | 28% total solids  | 3450                   |
| Lactose  | 5% w/v            | 380                    |
| Sodium chloride  | 1% w/v            | 862                    |
| Lactic acid  | 1% w/v            | 552                    |

4. The concentration of whey is being accomplished by using an ultrafiltration membrane to separate water. The 10 kg/min feed stream has 6% total solids and is being increased to 20% total solids. The membrane tube has a 5-cm inside diameter, and the pressure difference applied is 2000 kPa. Estimate the flux of water through the membrane and the length of the membrane tube when the permeability constant is  $4 \times 10^{-5}$  kg water/(m<sup>2</sup> kPa s).

## Solution

Using a mass balance on the membrane system, feed stream = water flux + concentrated product

 $10 = N + N_p$ 

 $10(0.06) = N_p(0.2)$ 

 $N_p = 3$  kg/min of concentrated product

Then

N = 7 kg/min of water through membrane

Using equation  $N = KA\Delta P$ 

 $A = 7/(4 \times 10^{-5} \times 2000 \times 60) = 1.46 \text{ m}^2$ 

Since d = 0.05 m

 $L = 1.46/(\pi \ge 0.05) = 9.28 \text{ m}$