FAQs

1. Predict the specific heat for a model food with the following composition: carbohydrate 40%, protein 20%, fat 10%, ash 5%, moisture 25%.

Solution: $X_h = 0.4$; $X_p = 0.2$; $X_f = 0.1$; $X_a = 0.05$; $X_m = 0.25$

From Heldman and Singh (1981) proposed equation

 $c_p = 1.424X_h + 1.549X_p + 1.675X_f + 0.837X_a + 4.187X_W$

 $c_p = (1.424 \ge 0.4) + (1.549 \ge 0.2) + (1.675 \ge 0.1) + (0.837 \ge 0.05) + (4.187 \ge 0.25)$

= 2.14 kJ/(kg °C)

2. Estimate the thermal conductivity of meat pastry that contains 68.3% water.

Solution: . For meats and fish, temperature 0-60 °C, water content 60-80%, wet basis, Sweat (1975) proposed the following equation:

 $k = 0.08 + 0.52 X_{W}$

Therefore, $k = 0.08 + (0.52 \times 0.683) = 0.435 \text{ W/(m }^{\circ}\text{C})$

3. One face of a stainless-steel plate 1 cm thick is maintained at 110 °C, and the other face is at 90 °C (Figure below). Assuming steady-state conditions, calculate the rate of heat transfer per unit area through the plate. The thermal conductivity of stainless steel is 17 W/(m °C).



4. The rate of heat transfer per unit area from a metal plate is 1000 W/m². The surface temperature of the plate is 120 °C, and ambient temperature is 20 °C (Figure below). Estimate the convective heat transfer coefficient.



5. Calculate the rate of heat energy emitted by 100 m^2 of a polished iron surface (emissivity = 0.06) as shown in Figure below. The temperature of the surface is 37 °C.

