

30818 - Basic operations in the food industry

Syllabus Information

Academic Year: 2020/21

Subject: 30818 - Basic operations in the food industry

Faculty / School: 105 - Facultad de Veterinaria

Degree: 568 - Degree in Food Science and Technology

ECTS: 6.0

Year: 2

Semester: Second semester

Subject Type: Compulsory

Module: ---

1.General information

1.1.Aims of the course

1.2.Context and importance of this course in the degree

1.3.Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3.Importance of learning goals

3.Assessment (1st and 2nd call)

3.1.Assessment tasks (description of tasks, marking system and assessment criteria)

4.Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

The learning process that is designed for this subject is based on

The course is divided into 44 lecture sessions of one hour each, 6 hours of seminars, and 10 hours of practices in laboratory and pilot plant, conducting individual practical work.

Two-thirds of the lectures will be devoted to the exhibition of the most important theoretical aspects of each topic, and one-third to the resolution of questions and problems. Students will have beforehand the documentation about the theoretical aspects as well as the questions and problems that must be afforded in each topic. In addition, after an issue has been worked in class, new questions and problems will be proposed to the students as personal work. Solutions will be provided by the lecturer allowing the self-evaluation of the students.

Seminars will be organized with all the students attending the course divided in groups. They will consist of two sessions of three-hours each in which the resolution of practical questions and problems previously proposed to students will be discussed and rebutted in common.

The practices will consist of five sessions of 2 hours each in which students, distributed in groups, will put into operation, collect data and analyze the performance of different equipment. Prior to the implementation of practices, students will have information about the flowsheet of the installation to use, description of the data acquired during the development of practices and questions to answer after performing the practice.

Students must follow the regulations described in:

- Prevention: A guide for students at the University of Zaragoza:

http://uprl.unizar.es/publicaciones/estudiantes_ingles.pdf

- Manual de seguridad en los laboratorios de la Universidad de Zaragoza y normas marcadas por la Unidad de Prevención de Riesgos Laborales:
<http://uprl.unizar.es/seguridad/pdfs/seglaborUZ.pdf>
<http://uprl.unizar.es/seguridad/pdfs/laboratorios.pdf>

In addition, students will follow as well any instructions related to biosecurity given by the professor

4.2.Learning tasks

- Lectures: 26 h to discuss the theoretical content
- Sessions of issues and problems: 18 h for the resolution of the exercises.
- Seminars: 6 h for the resolution, comment and sharing of case studies.
- Lab: 10 h distributed in five sessions of 2 hours each.
- Mentored practical work: 15 hours of autonomous work in which the student will work personally in the resolution of problems proposed by the lecturer which will guide the learning.
- Study: 71 h of autonomous work, not supervised by the lecturer.
- Exams: 4 h for the realization of two assessment tests (theoretical and practical).

4.3.Syllabus

I. INTRODUCTION

Item 1. Fundamental concepts.

Food processing. Basic operations in the food processing industry. Principles on which basic operations are based. Transport phenomena in basic operations. Classification of basic operations: according to property being transported, according to the phases involved, according to their application. Types of contact between streams in a basic operations: simple, multiple, continuous, discontinuous, counter-current and co-current. Process flowsheets.

II. UNIT OPERATIONS BASED ON MOMENTUM TRANSPORT

Item 2. Sedimentation and centrifugation.

Gravitational sedimentation: free settling velocity. Hindered settling. Sedimentation equipment: discontinuous and continuous. Centrifugation: separation of immiscible liquids and solid-liquid separation. Types of centrifuges. Applications of sedimentation and centrifugation in the food industry.

Item 3. Fluidization.

Fluidized beds. Minimum fluidization velocity and terminal velocity. Fluidization applications in the food industry. Pneumatic transport.

Item 4. Filtration.

Theoretical principles. Filtration at constant pressure and at constant rate. Centrifugal filtration. Practical development of filtration: filter aids. Optimal capacity. Equipment for filtration. Applications in the food industry.

Item 5. Operations with membranes.

Definition of membrane and retention capacity of a membrane. Membrane types. Nature of the flow through membranes. Concentration polarization and strategies for its reduction. Cleaning. Design modules. Configuration process. Diafiltration. Applications in the food industry.

III. UNIT OPERATIONS BASED ON HEAT TRANSFER

Item 6. Evaporation.

Introduction. Heat transfer in the evaporators: energy balance, boiling point rise, heat transfer coefficient. Methods of operation: single and multiple-effect evaporator (parallel and counter current). Other alternatives for greater energy efficiency.

Item 7. Heating and cooling.

Types of heat exchangers: double pipe, shell and tube, plate, and expanded scraped wall surface. Calculus of the heat transfer and efficiency.

Item 8. Refrigeration and freezing.

Components of a vapor compression refrigeration system. Freezing diagram of foods. Calculation of freezing time: Planck equation and its limits. Estimation of the cooling and freezing load.

IV. UNIT OPERATIONS BASED ON MASS TRANSFER

Item 9. Distillation.

Introduction. Vapor-liquid equilibrium of binary mixtures. Simple distillation of binary mixtures: batch distillation, flash distillation. Rectification of binary mixtures.

Item 10. Lixiviation.

Extraction equilibrium. Extraction kinetics. Factors influencing extraction. Extraction stage and in several stages: simple contact, multiple contact direct current and counter current. Leaching equipment. Supercritical fluid extraction. Applications of leaching in the food industry.

V. UNIT OPERATIONS BASED ON SIMULTANEOUS HEAT AND MASS TRANSFER

Item 11. Drying.

Basic principles. Methods for drying food. Drying with hot air: psychrometric diagram and drying curves of a food. Material and energy balances in ideal drying.

4.4.Course planning and calendar

Schedule sessions and presentation of works

The dates and key milestones of the subject are described in detail, along with the other subjects in the second year in CTA Degree, on the website of the Faculty of Veterinary (link: <http://veterinaria.unizar.es/gradocta/>). This link will be updated at the beginning of every academic year.

4.5.Bibliography and recommended resources

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- Casp Vanaclocha, A., Abril Requena, J., "Procesos de conservación de alimentos". Mundi-Prensa, 2ª ed., 2003.
- Coulson, J.M.; Richardson, J.F., y cols., "Ingeniería Química. Operaciones Básicas". Tomo II. 3ª ed. Reverté, Barcelona, 1981.
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- Ibarz, A.; Barbosa, G., "Operaciones Unitarias en la Ingeniería de Alimentos". Mundi-Prensa, Madrid. 2011.
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- Sing, R.P. y Heldman, D.R., "Introducción a la Ingeniería de los Alimentos", Acribia, 2ª ed, Zaragoza, 2009.
- Toledo, R.T., ?Fundamentals of Food Process Engineering?. Chapman and Hall, 3rd ed., Springer 2007.