

# Session 1: Fundamental Aspects

## Heat and mass transfer during soaking process at low temperatures

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# Introduction

## Immersion Chilling and Freezing (ICF)

**ICF** : soaking foodstuffs in aqueous refrigerating media.

**Immersion media** : Binary brine solution or ternary (ethanol, sugars)

**Foodstuffs** : fish, shrimps, poultry, fruits and vegetables



# Introduction

## Main advantages :

- shorter processing times
- energy savings
- quality improvement

## Drawbacks :

- uncontrolled solutes intake

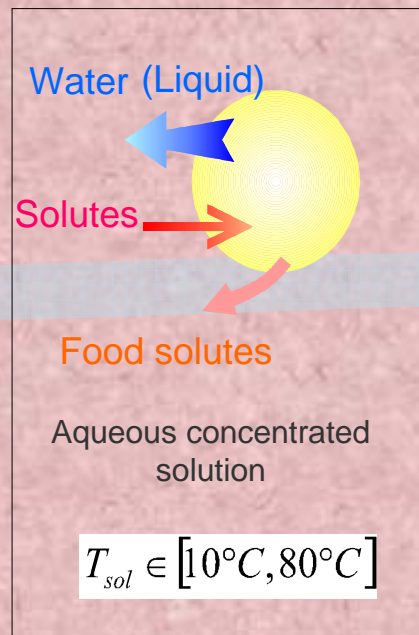
## Recent studies open the way to :

- reduce solutes intake
- get directly preprocessed frozen material



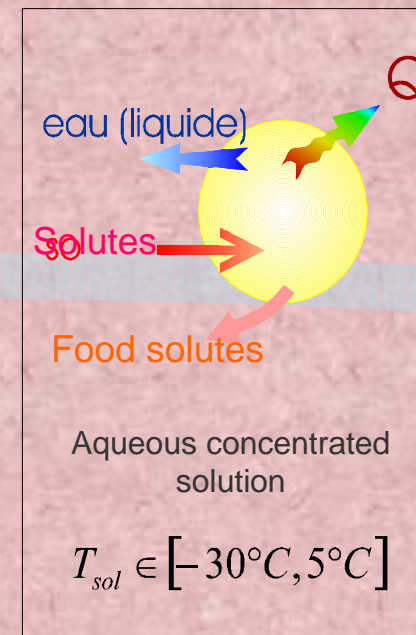
## SOAKING TREATMENTS/ OT and ICF

### « Osmotic treatments »



- Dehydration and formulation,
- no phase change,
- « isothermal »
- osmotic phenomena, shrinkage

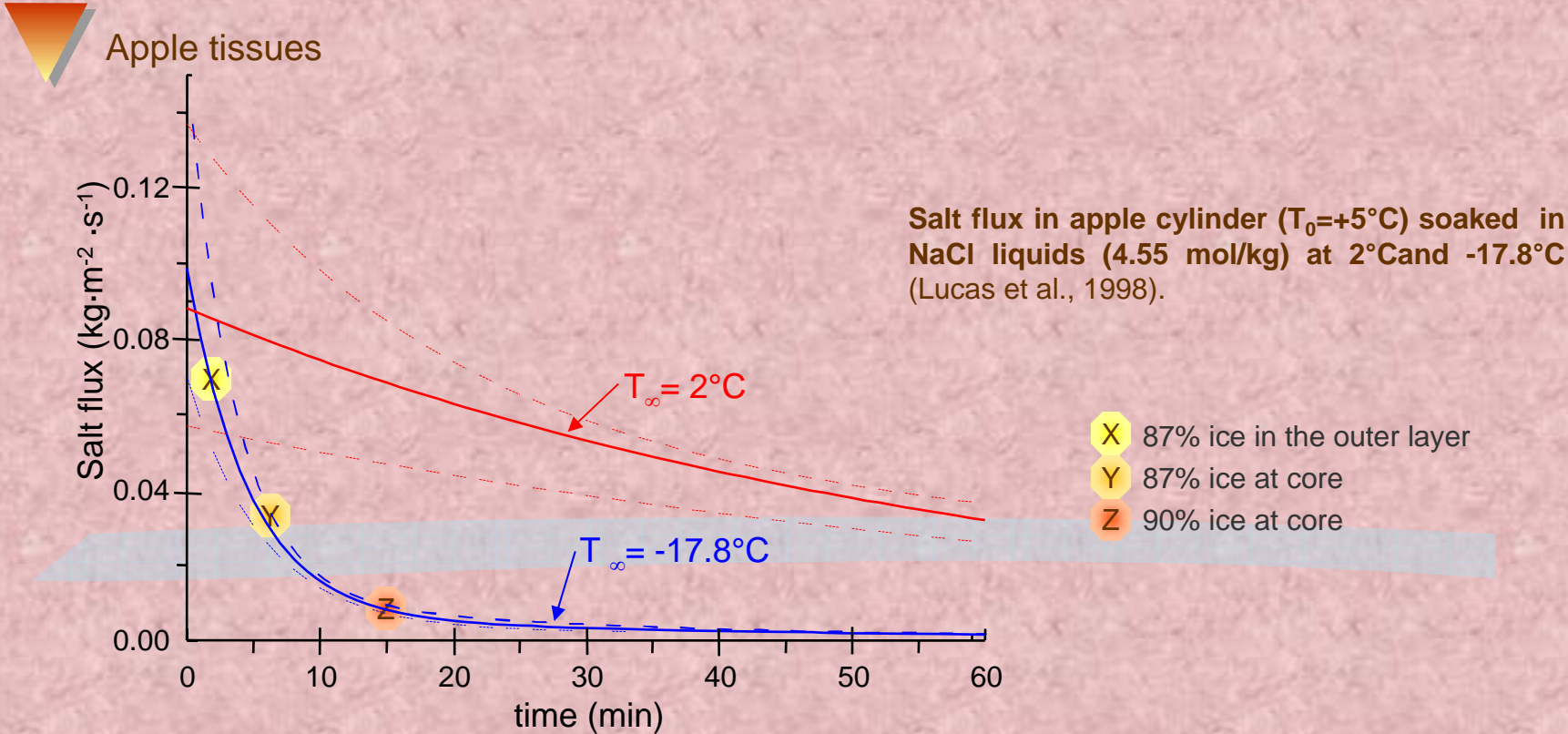
### « Immersion Chilling and freezing »



- Chilling, freezing, and formulation
- phase change
- non isothermal,
- shrinkage



# ICF/ RESULTS



**Theoretical approach**

Mathematical modelling  
+  
glass bead bed



Coupling phenomena

- solute concentration profile
- ice weight fraction

prédiction tools

- physical state of the outer layer (frozen or thawed)
- freezing front location and impregnation level of thawed area

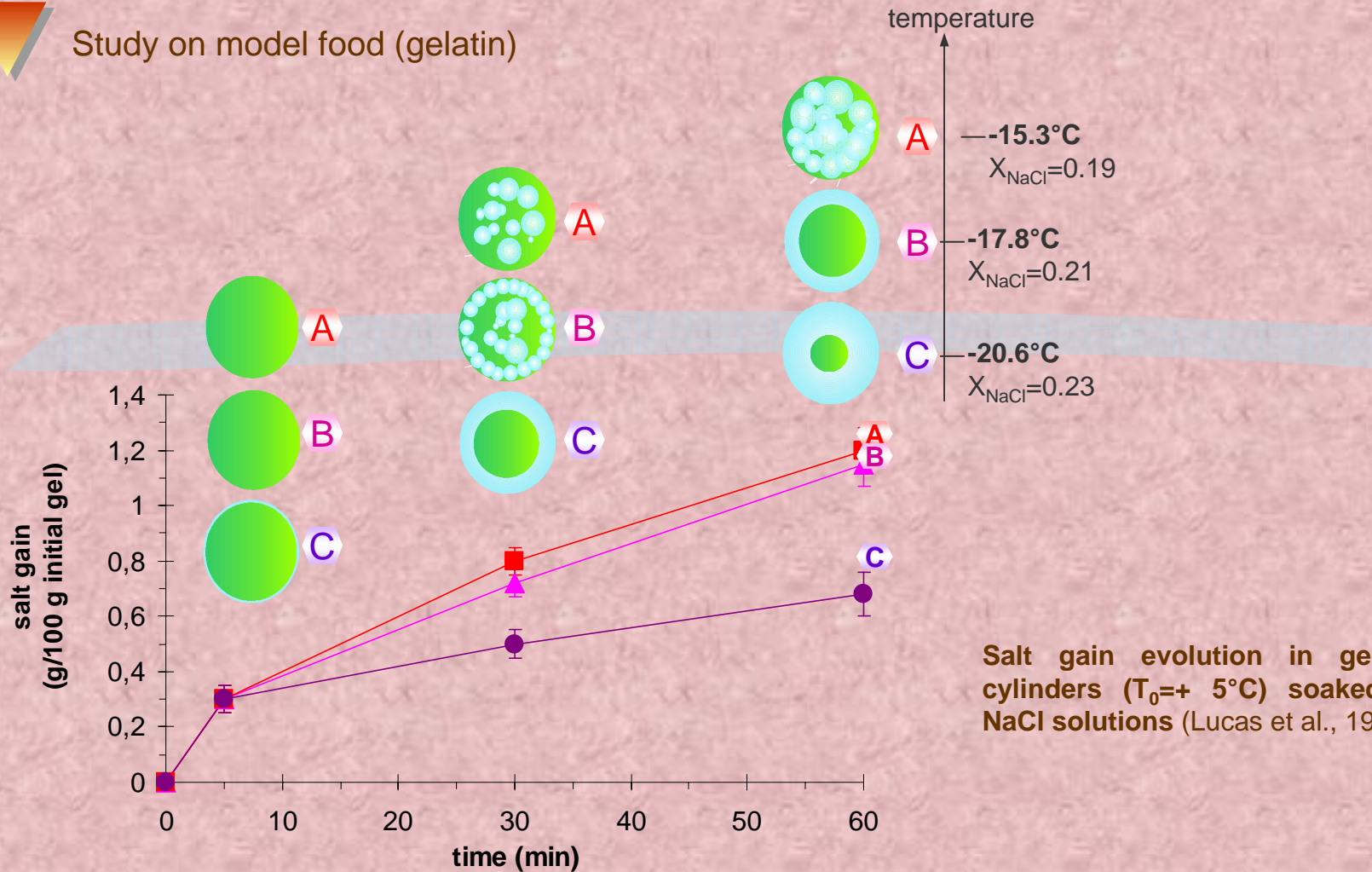
# Heat and mass transfer coupling



Question : links between heat (including phase change) and mass transfer ?



Study on model food (gelatin)



Salt gain evolution in gelatin cylinders ( $T_0=+ 5^\circ\text{C}$ ) soaked in NaCl solutions (Lucas et al., 1996).

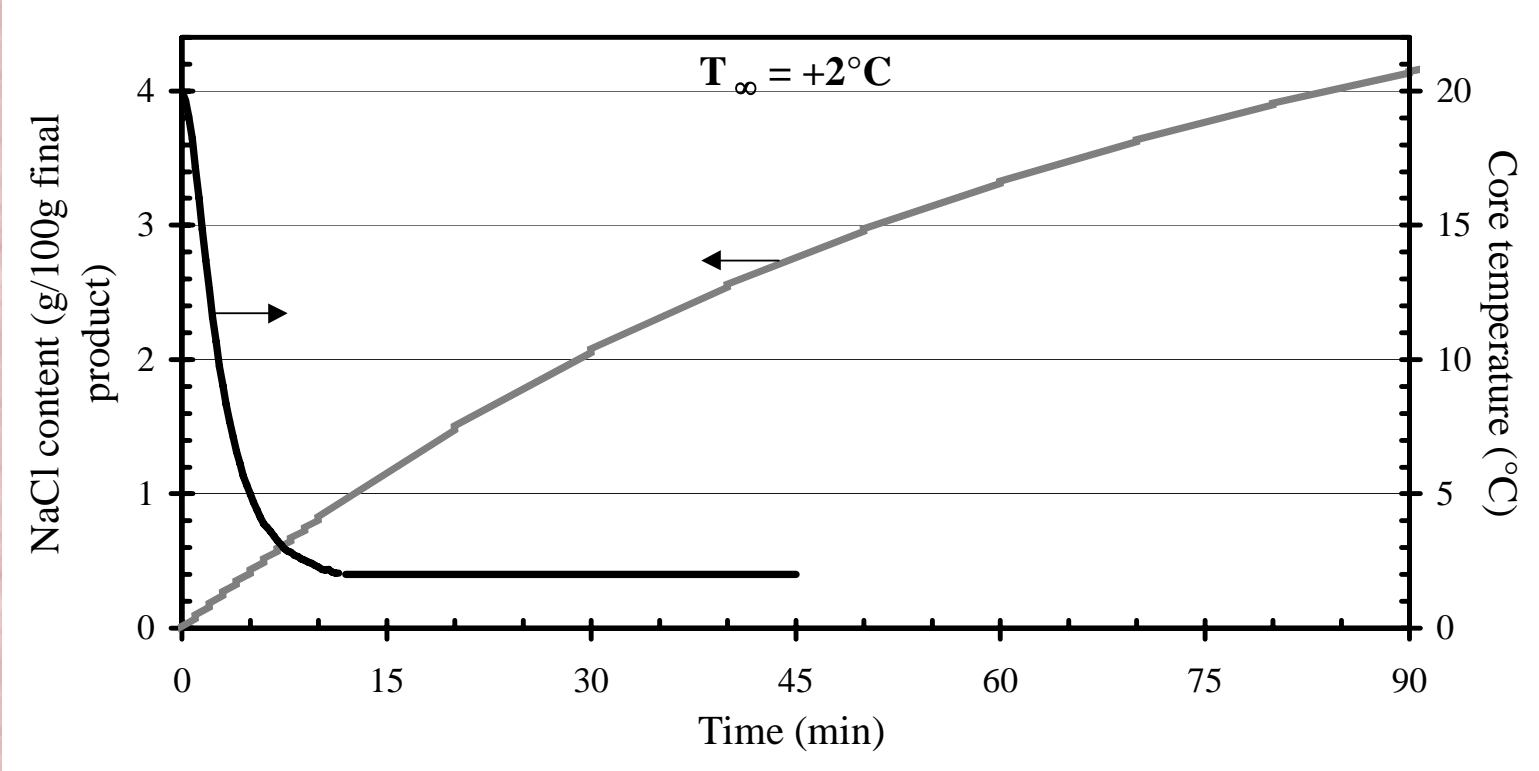


**Table 1.**  
**Comparison of different chilling and freezing techniques :**  
**heat transfer coefficient,  $h$**

Freezing techniques	$h$ (W.m <sup>-2</sup> .K <sup>-1</sup> )
Air-blast freezer	
Tunnel	10-50
Fluidized bed	60
Plate freezer	100
Direct contact by immersion	
Freon	500
liquid nitrogen	100
aqueous solutions	100-950

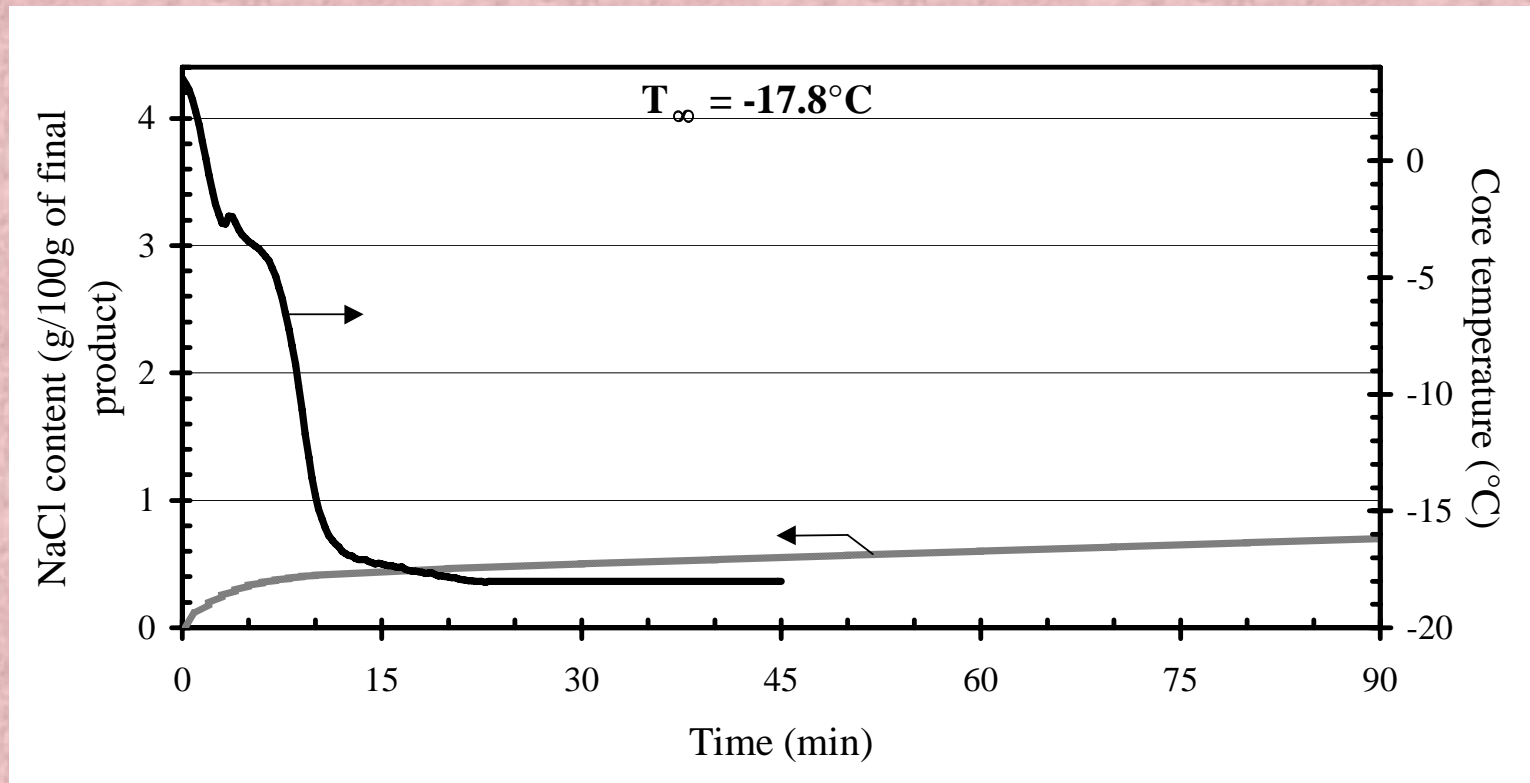


# Immersion at 2°C

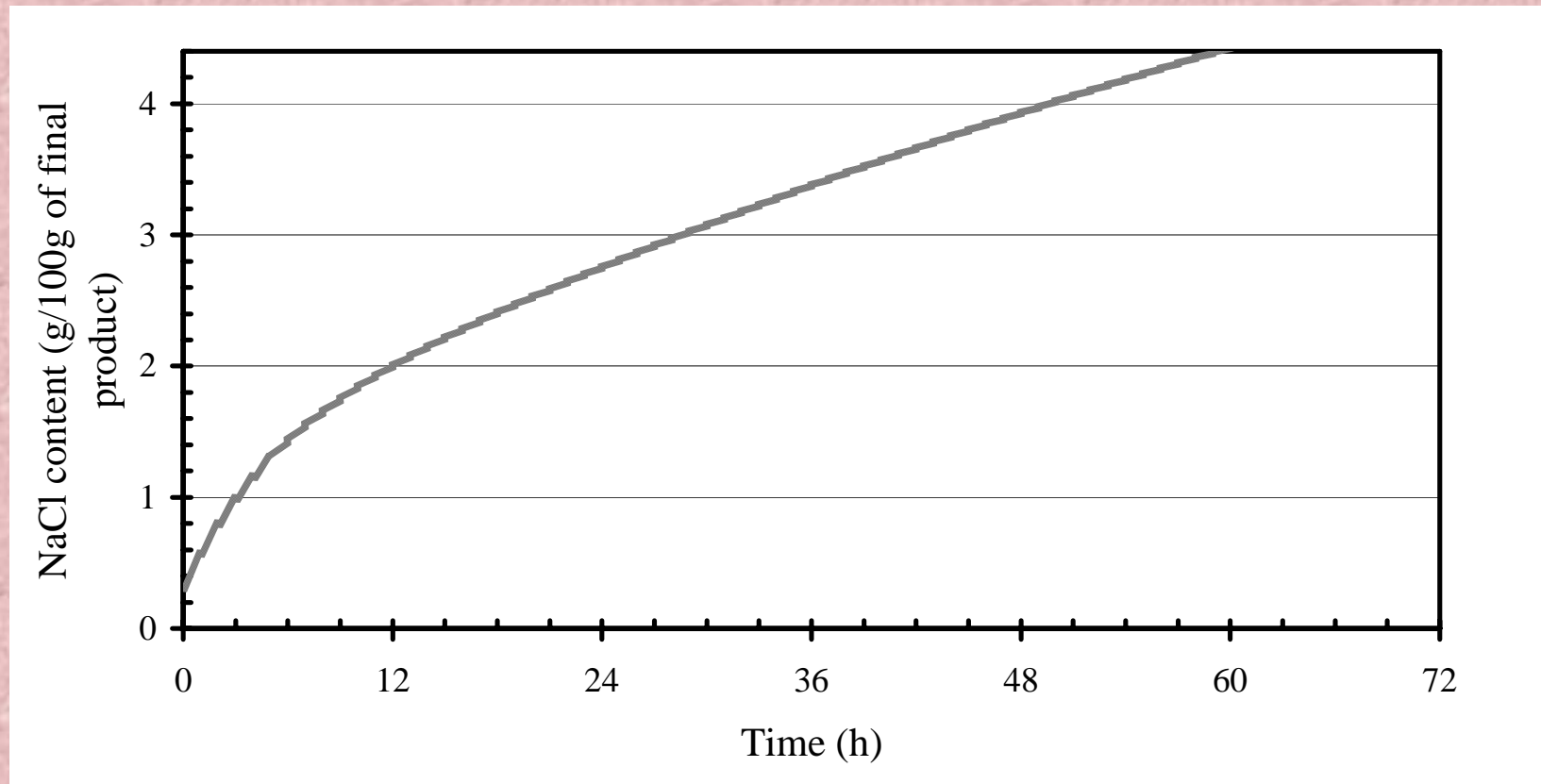




# Immersion at $-17.8^{\circ}\text{C}$



# Long term storage at -17.4°C



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