

Işık E (2007). Comparison of the Thermodynamically Analysis of Vacuum Cooling Method with the Experimental Model, American Journal of Food Technology, 2(4): 217-227.

Abstract

In this study, results of thermodynamically analysis were tested and compared, implementing the vacuum cooling of lettuce. According to the findings of the trial and results of the thermodynamically analysis, it is possible to determine the weight loss within an error of 2.12%, close to the other parameters to be used in the design of vacuum precooling system, such as temperature, pressure, enthalpy and entropy on specified points using the mathematical model prepared from thermodynamically equations. Moreover, the fact that the power need, the most important parameter in the design of the system, could be determined with a minimal error (0.162%) reveals that the thermodynamically analysis could be used in the design of a vacuum precooling system. ABSTRACT FROM AUTHOR Copyright of American Journal of Food Technology is the property of Asian Network for Scientific Information and its content may not be copied or emailed to multiple sites or posted to a listserv without the copyright holder's express written permission. However, users may print, download, or email articles for individual use. This abstract may be abridged. No warranty is given about the accuracy of the copy. Users should refer to the original published version of the material for the full abstract.