

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -I EXAMINATION- FEB-2023

COURSE CODE(CREDITS): 21B1WBT831 (03)

MAX. MARKS: 15

COURSE NAME: Food Processing and Engineering

MAX. TIME: 1 Hour

COURSE INSTRUCTORS:Dr Anil Kant

Note: All questions are compulsory. Marks are indicated against each question in square brackets. Use of calculator and steam table is allowed. Steam table is provided overleaf.

- Q.1 Briefly answer following questions [3.0] CO-1
- Separate out and interpret different elements which are essential for a food production method to be called as food processing/Technology? Give examples
 - Mention any two historical developments which are considered as starting points of modern food technology in your opinion. Give reason as well.
 - Food processing infrastructure and culture can result in justifiable income to farmers and tantamount to food production. Justify
- Q.2 Using a steam table provided overleaf, calculate empathy of 8 kg of 90% dry steam held at a pressure of 70.11kN/m². [3.0] CO-3
- Q.3 Draw labeled "temperature- heat" diagram of water and steam and explain following terms.i) sensible heat ii) Enthalpy of superheated steam iii) Dryness fraction steam [3.0] CO-3
- Q.4 Figure out the differences in temperature profile under co-current and counter-current flow conditions in a heat exchanger? [3.0] CO-3
- Q.5 Draw a well labeled diagram of the Loefeller boiler and explain its key components along with their role. [3.0] CO-4

Properties of Saturated Water and Steam

Temperature t, °C	Saturation pressure p, kN/m ²	Density ρ, kg/m ³		Specific volume v, m ³ /kg		Specific heat capacity C _p , kJ/kg K		Viscosity μ, mNs/m ²		Thermal conductivity k, W/mK		Prandtl number N _{Pr} (C _p μ/k)		Surface tension σ, mN/m	Volume expansion coefficient β, K ⁻¹	Compressi- bility k, bar ⁻¹
		Water	Steam	Water	Steam	Water	Steam	Water	Steam	Water	Steam	Water	Steam			
0.01	0.001 000	999.999	0.000 000	0.00100	206.2	4.217	1.854	1.755	0.6086	0.569	0.0173	13.02	0.942	75.6	0.060 × 10 ⁻³	50.98 × 10 ⁻⁶
10	1.227 1	999.8	0.000 942	0.00106	106.4	4.195	1.869	1.301	0.0091	0.587	0.0185	9.29	0.915	74.2	0.038 × 10 ⁻³	47.89 × 10 ⁻⁶
20	2.34 9	998	0.001 3	0.00106	57.8	4.182	1.896	1.002	0.0094	0.503	0.0191	6.95	0.918	72.8	0.201 × 10 ⁻³	45.91 × 10 ⁻⁶
30	4.24 9	996	0.001 3	0.00100	32.9	4.179	1.875	0.797	0.0097	0.618	0.0198	5.39	0.923	71.2	0.303 × 10 ⁻³	44.75 × 10 ⁻⁶
40	7.38 9	992	0.001 3	0.00101	19.5	4.179	1.885	0.651	0.0101	0.632	0.0204	4.31	0.930	69.6	0.385 × 10 ⁻³	44.22 × 10 ⁻⁶
50	12.34 9	988	0.001 3	0.00101	12.05	4.181	1.899	0.544	0.0104	0.643	0.0210	3.53	0.939	67.9	0.458 × 10 ⁻³	44.17 × 10 ⁻⁶
60	19.92 9	983	0.130	0.00102	7.68	4.185	1.915	0.462	0.0107	0.653	0.0217	2.96	0.947	66.2	0.523 × 10 ⁻³	44.50 × 10 ⁻⁶
70	31.16 9	978	0.198	0.00102	5.05	4.190	1.936	0.400	0.0111	0.662	0.0224	2.53	0.956	64.4	0.584 × 10 ⁻³	45.15 × 10 ⁻⁶
80	47.36 9	972	0.293	0.00103	3.41	4.197	1.962	0.350	0.0114	0.670	0.0231	2.19	0.966	62.6	0.641 × 10 ⁻³	46.10 × 10 ⁻⁶
90	70.11 9	965	0.423	0.00104	2.36	4.205	1.992	0.311	0.0117	0.676	0.0240	1.93	0.976	60.7	0.696 × 10 ⁻³	47.34 × 10 ⁻⁶
100	101.3 9	958	0.598	0.00104	1.673	4.216	2.028	0.278	0.0121	0.681	0.0249	1.723	0.986	58.9	0.750 × 10 ⁻³	48.90 × 10 ⁻⁶
125	232.1 9	939	1.30	0.00107	0.770	4.254	2.147	0.219	0.0133	0.687	0.0272	1.358	1.047	-	-	-
150	476.0 9	917	2.55	0.00109	0.392	4.310	2.314	0.180	0.0144	0.687	0.0300	1.133	1.110	-	-	-
175	897.7 9	893	4.90	0.00112	0.217	4.389	2.542	0.153	0.0156	0.679	0.0334	0.990	1.185	-	-	-
200	1555.0 9	862	7.87	0.00116	0.123	4.497	2.843	0.133	0.0167	0.665	0.0375	0.902	1.270	-	-	-
225	2550 9	833	12.80	0.00120	0.0783	4.648	3.238	0.1182	0.0179	0.654	0.0427	0.853	1.36	-	-	-
250	3978 9	800	20.00	0.00124	0.0503	4.867	3.772	0.1065	0.0191	0.616	0.0495	0.841	1.45	-	-	-
275	5949 9	758	30.80	0.00132	0.0327	5.202	4.561	0.0972	0.0202	0.582	0.0587	0.869	1.56	-	-	-
300	8592 9	712	46.30	0.00140	0.0216	5.762	5.863	0.0897	0.0214	0.541	0.0719	0.955	1.74	-	-	-

(contd.)