



Modelling Water Immersion Thawing Of Raw Tuna Fishes

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Thawing of large tuna fishes for the canning industry

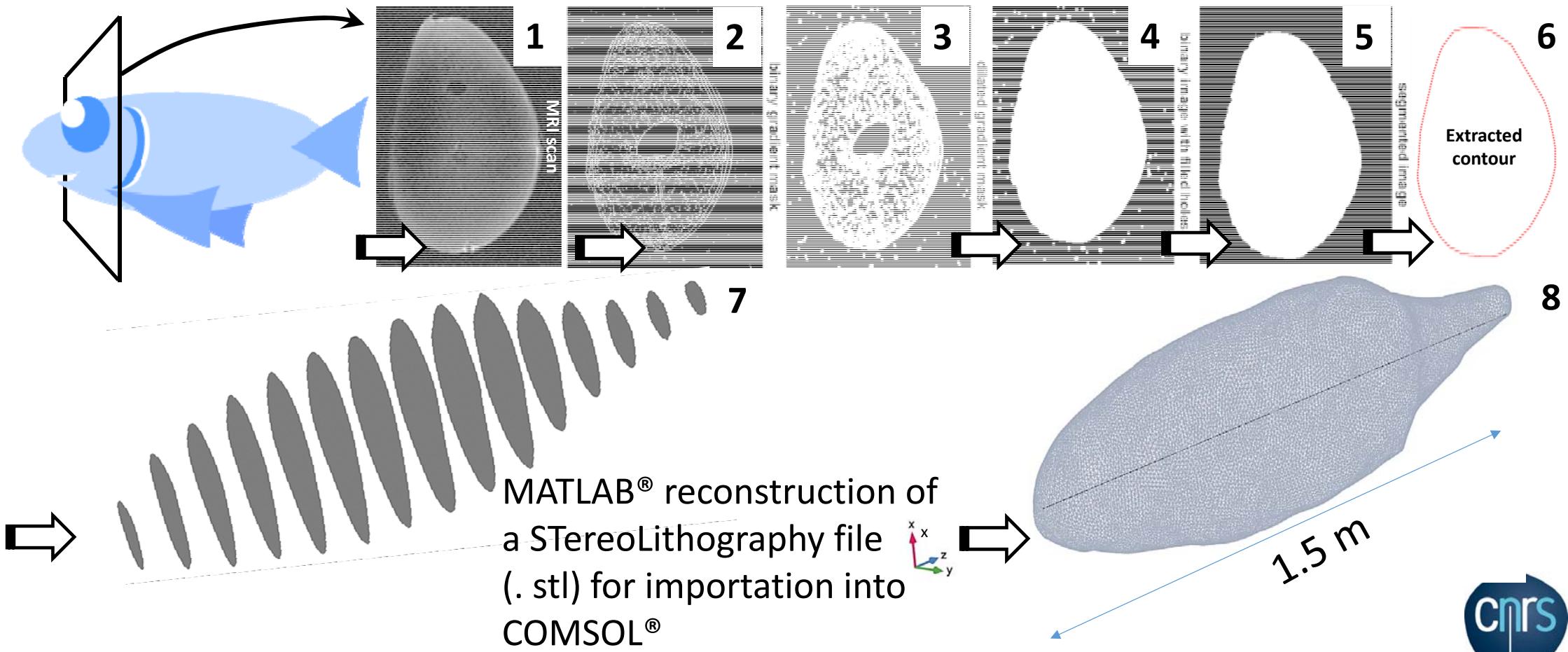
- energy-hungry industrial process (air or water immersion techniques)
- Long thawing times
- Thermal heterogeneities (core vs. surface)



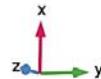
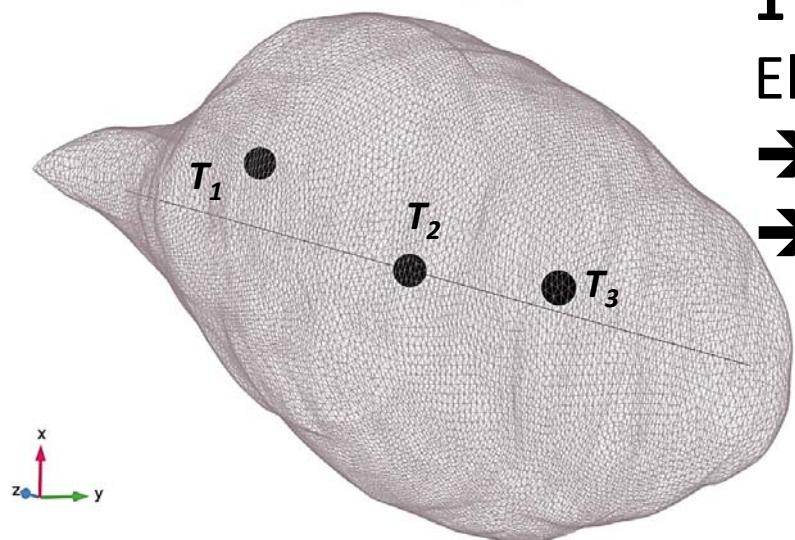
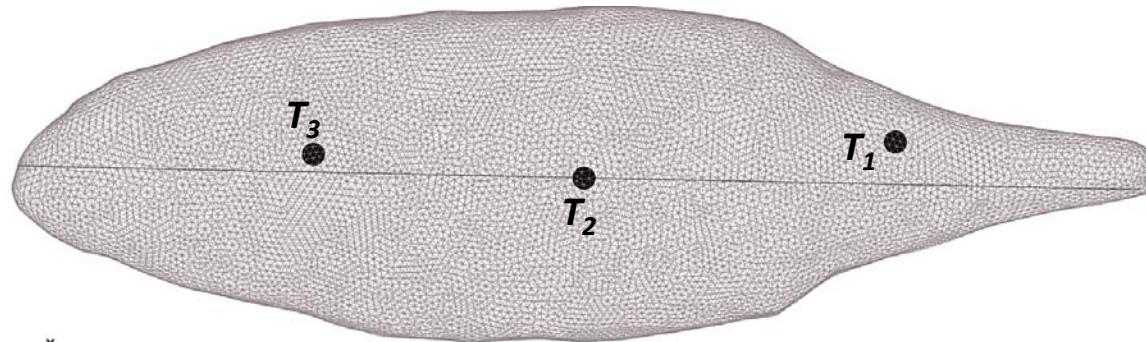
Need to predict accurately the temperature distribution inside the product (hot and cold spots)
=> Ensuring microbial safety
=> Reduction of fluid and energy consumption



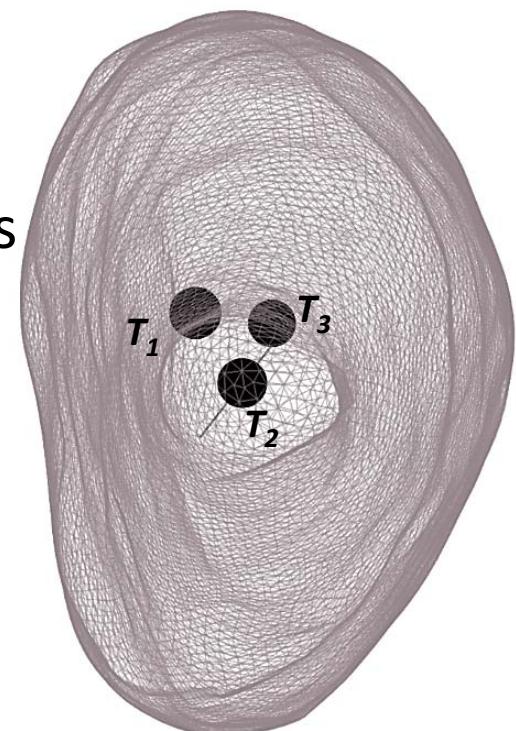
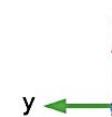
MRI scans and image processing for COMSOL® modelling



Mesh generation

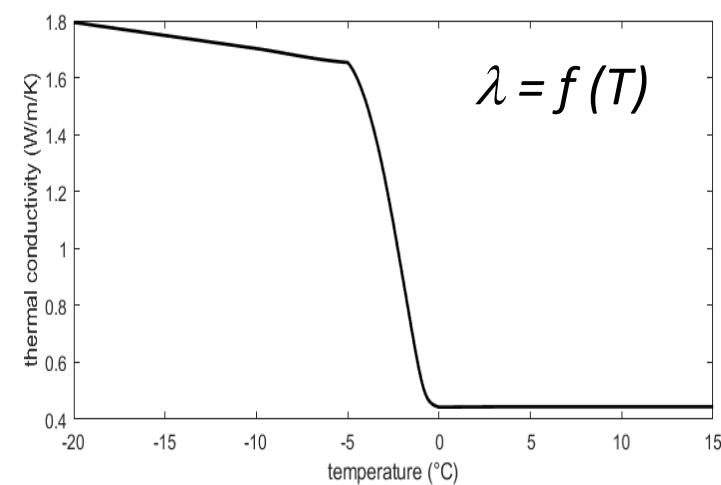
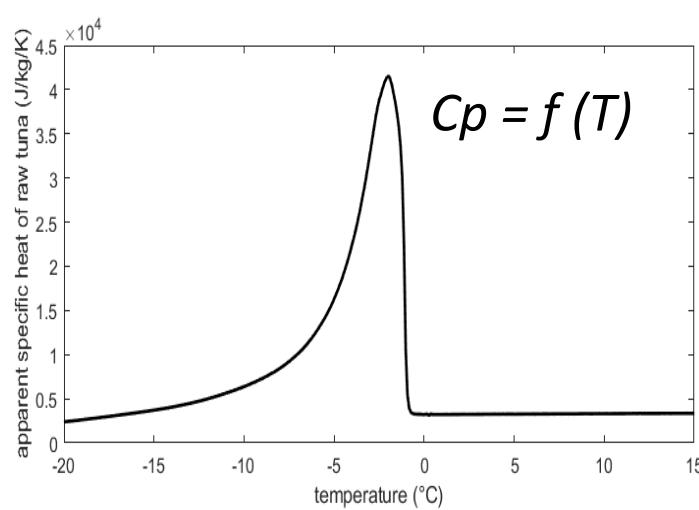
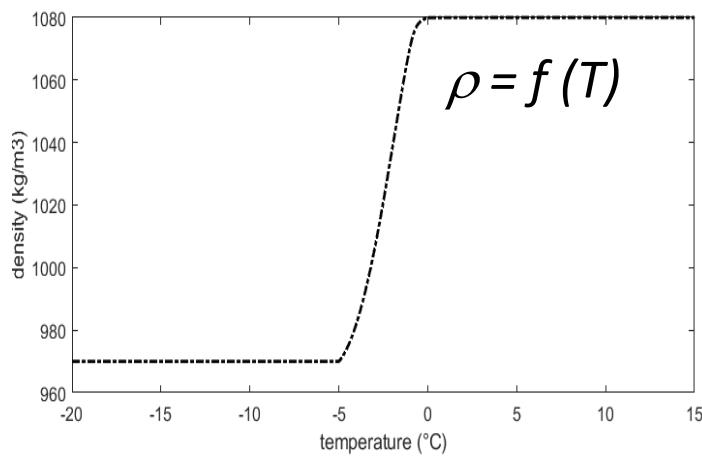


1 312 939 tetrahedral elements
Element sizes
→ 2.25 mm min.
→ 10 mm max.



Modelling heat transfer during thawing: *Apparent specific heat approach*

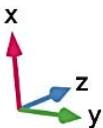
$$\rho(T)Cp_{app}(T) \frac{\partial T}{\partial t} = \nabla \cdot (\lambda(T)\nabla T)$$



Boundary condition

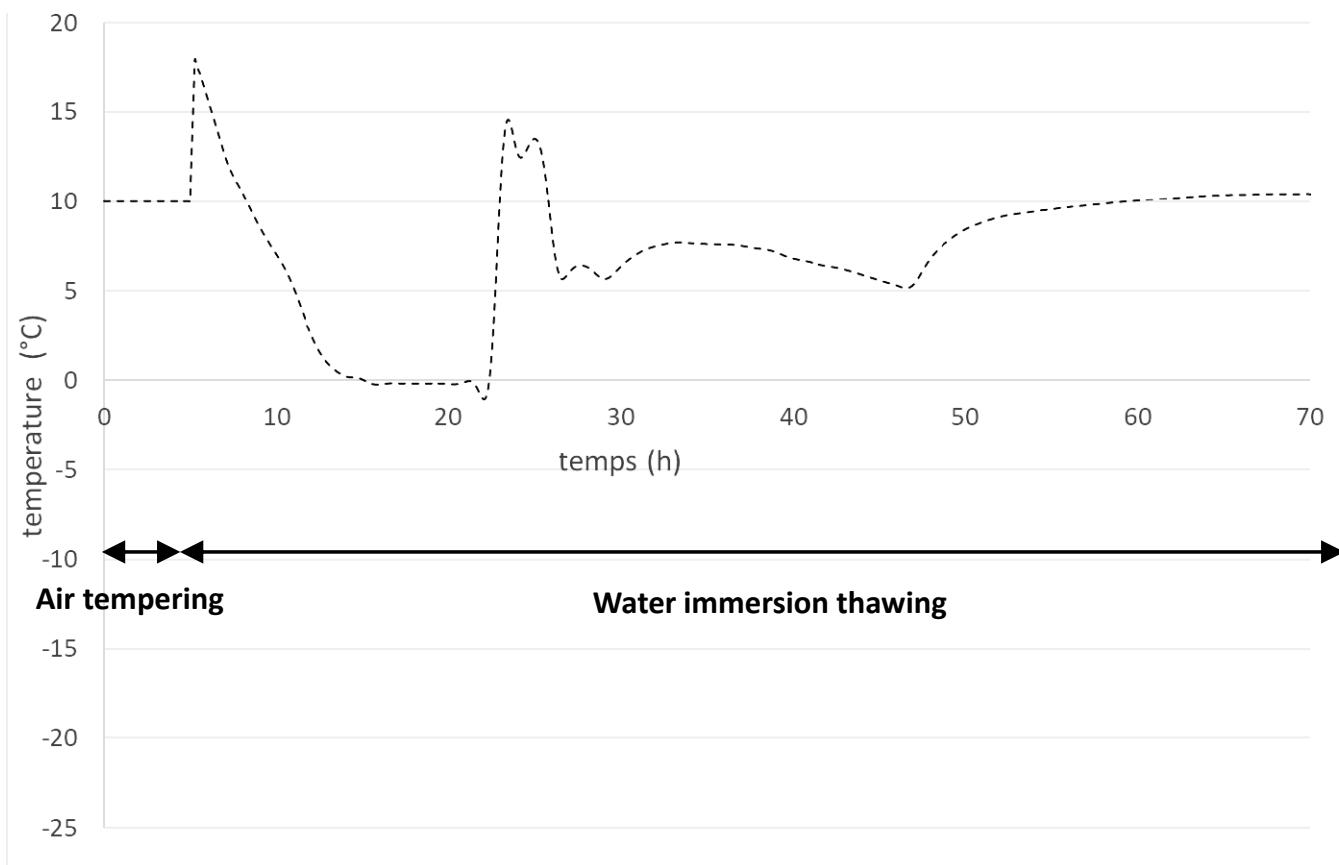
$$-\vec{n}(-\lambda \nabla T) = -h(T - T_{ext})$$

- Uniform heat transfer coefficient (h) around the external surface of the product
- Time-varying external temperature of the fluid

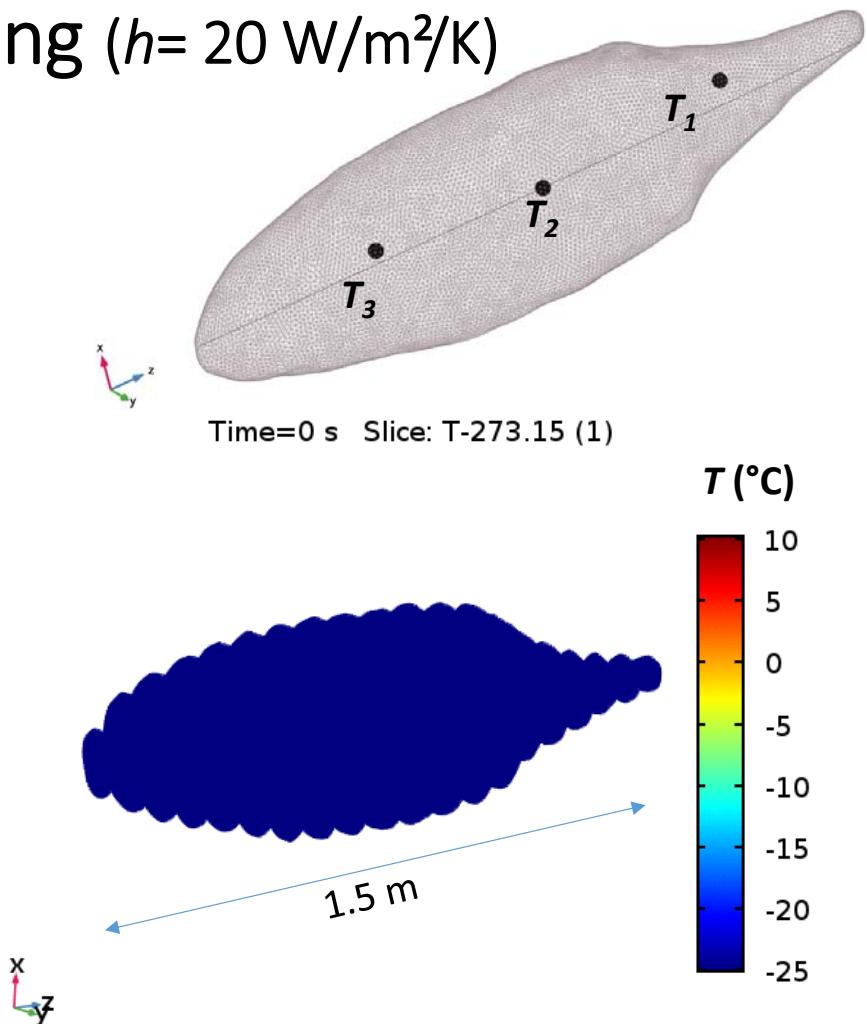
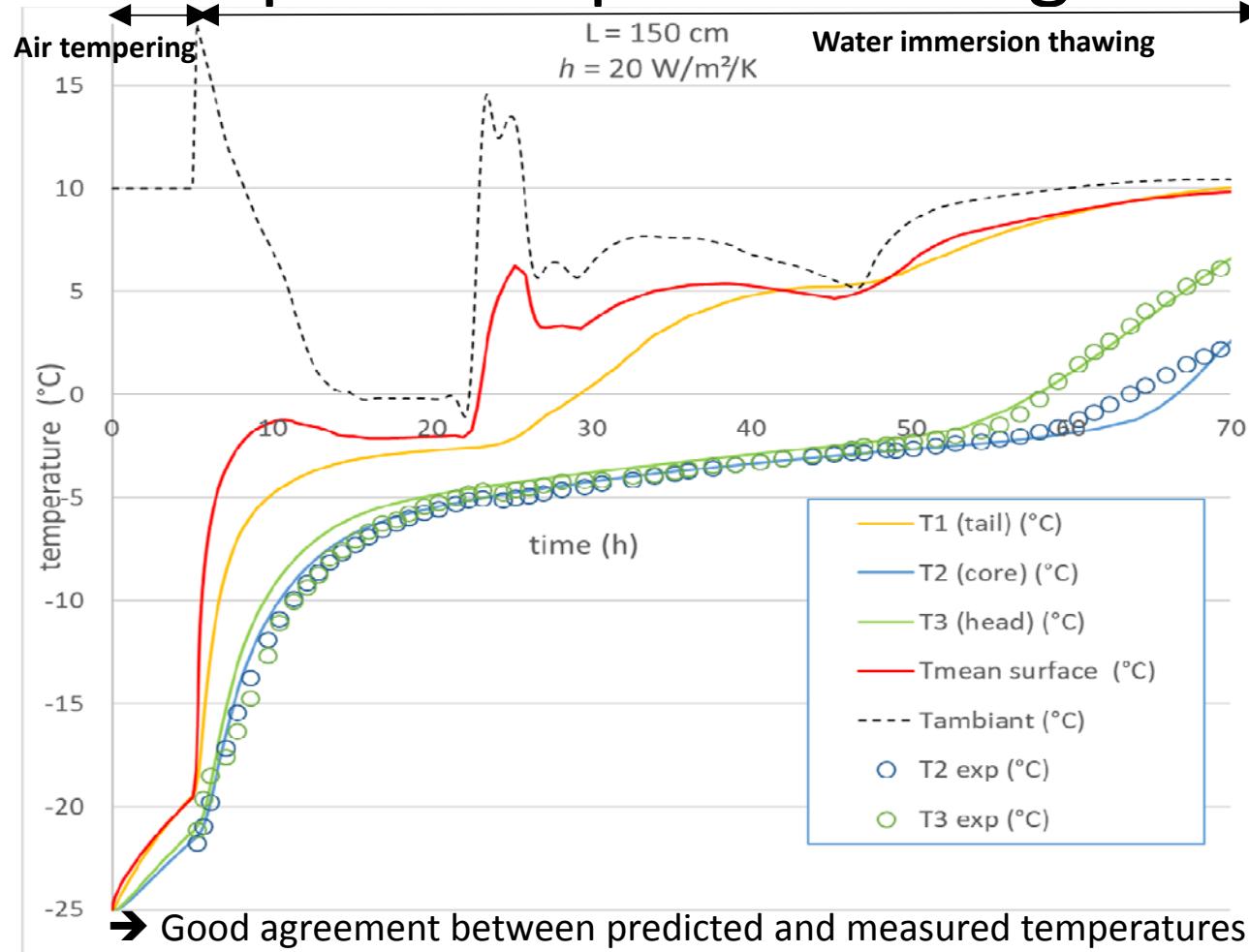


Boundary condition

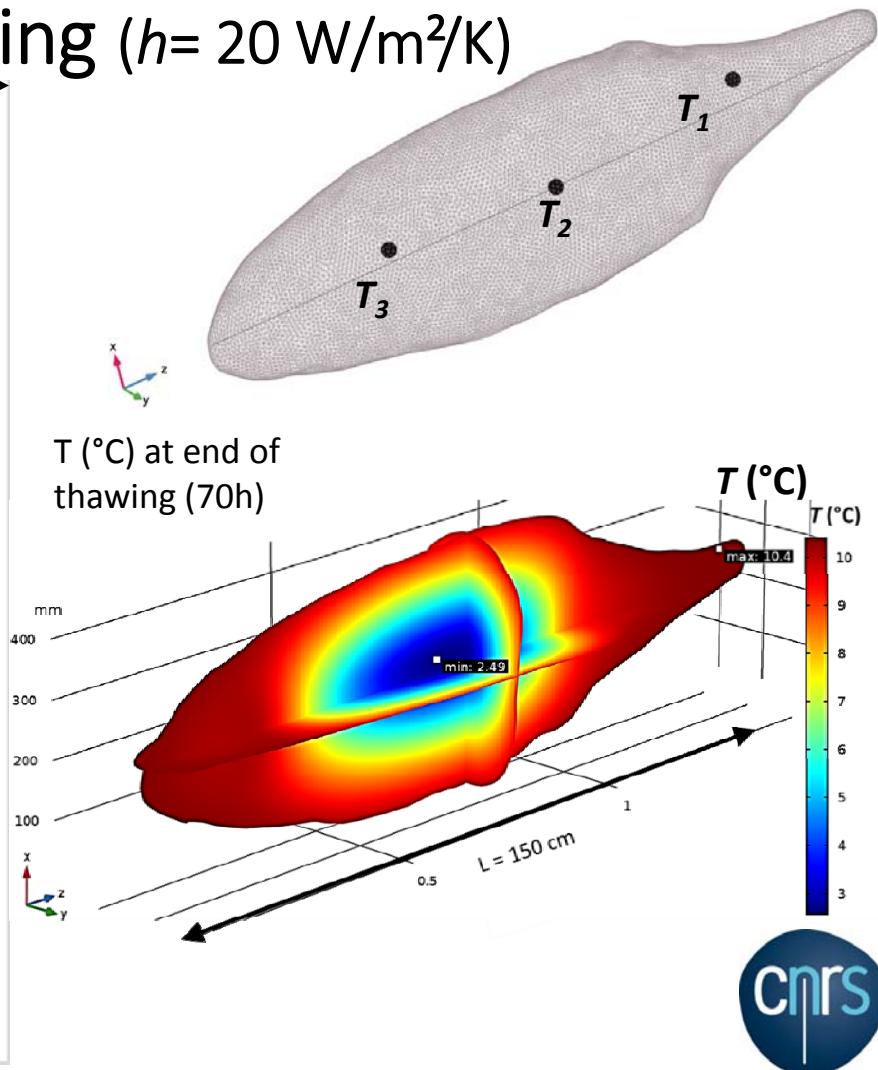
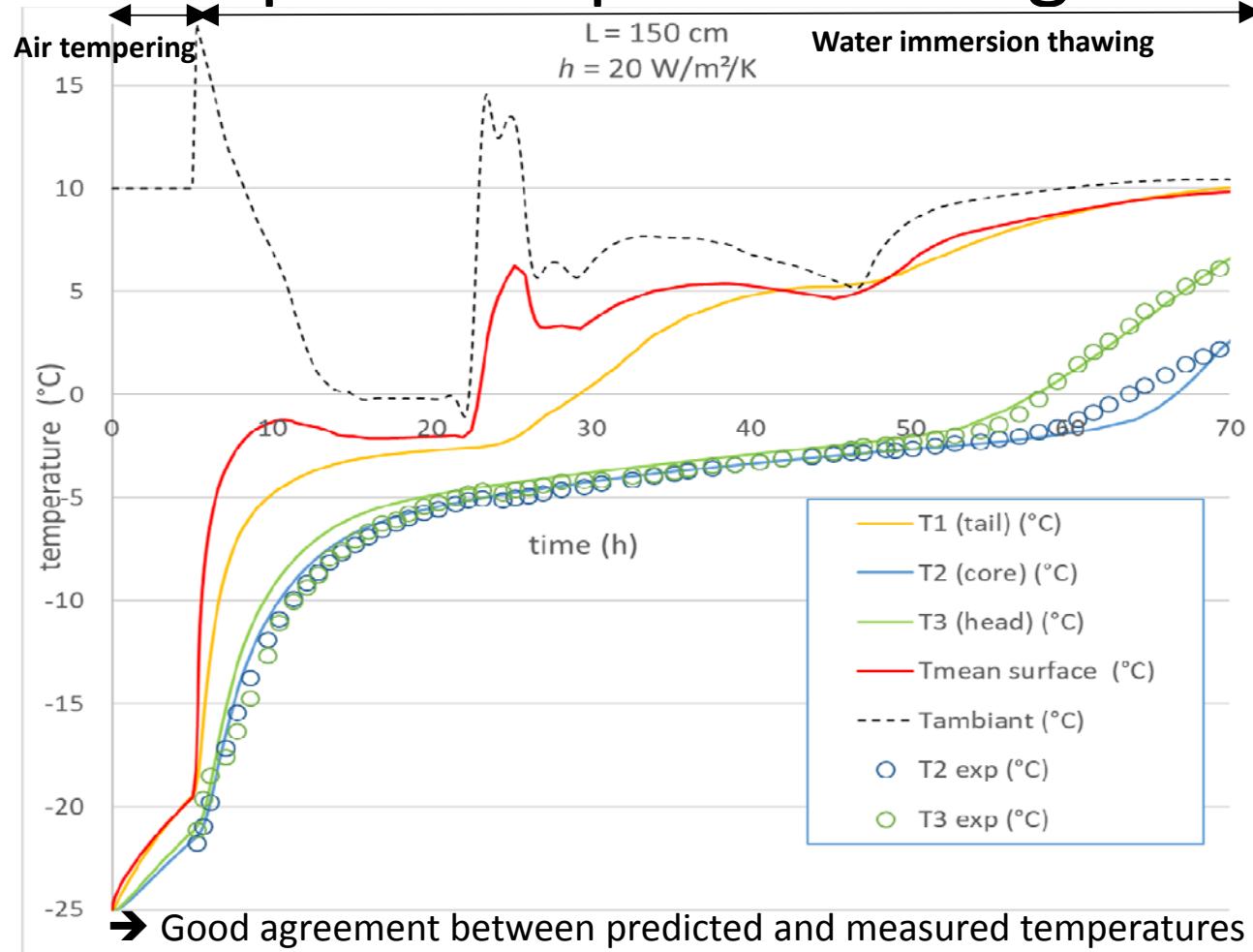
- Time-varying external temperature of the fluid (air and water)



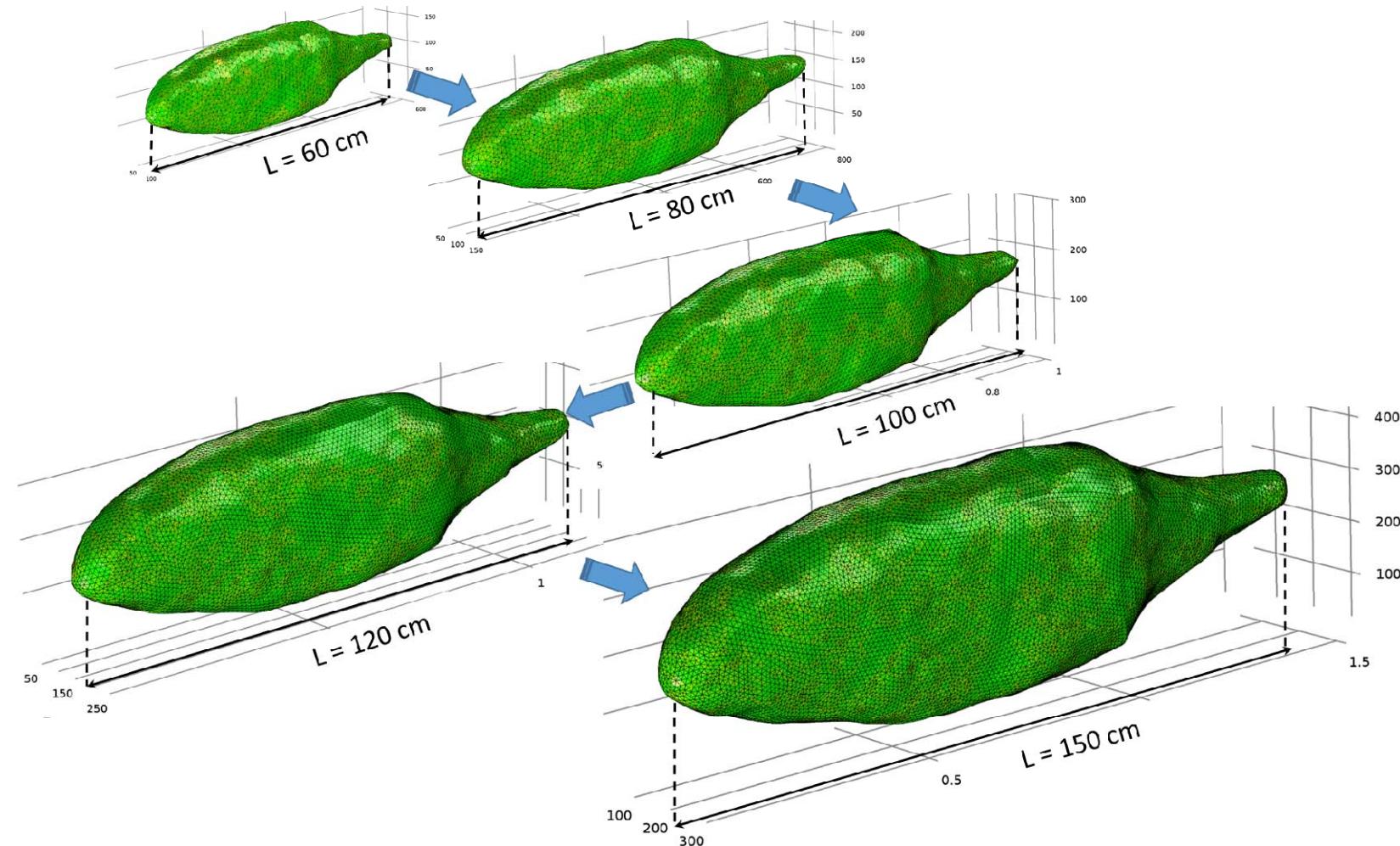
Temperature profile during thawing ($h = 20 \text{ W/m}^2/\text{K}$)



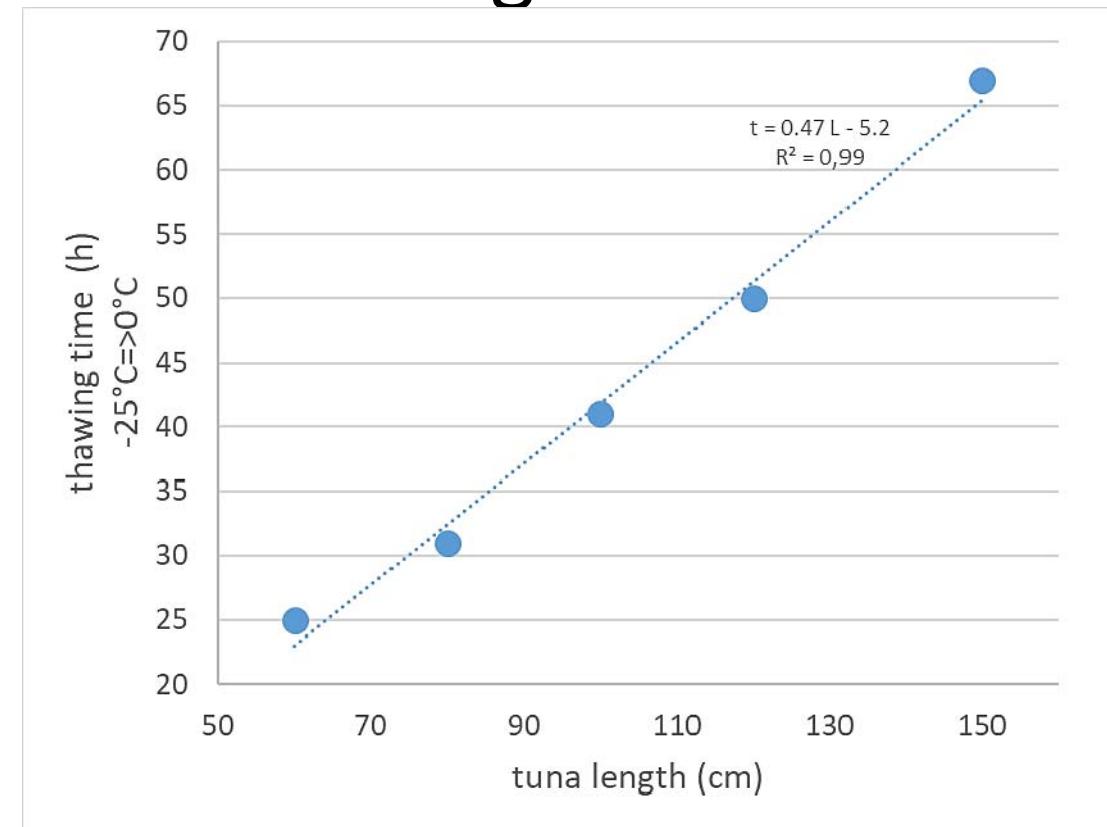
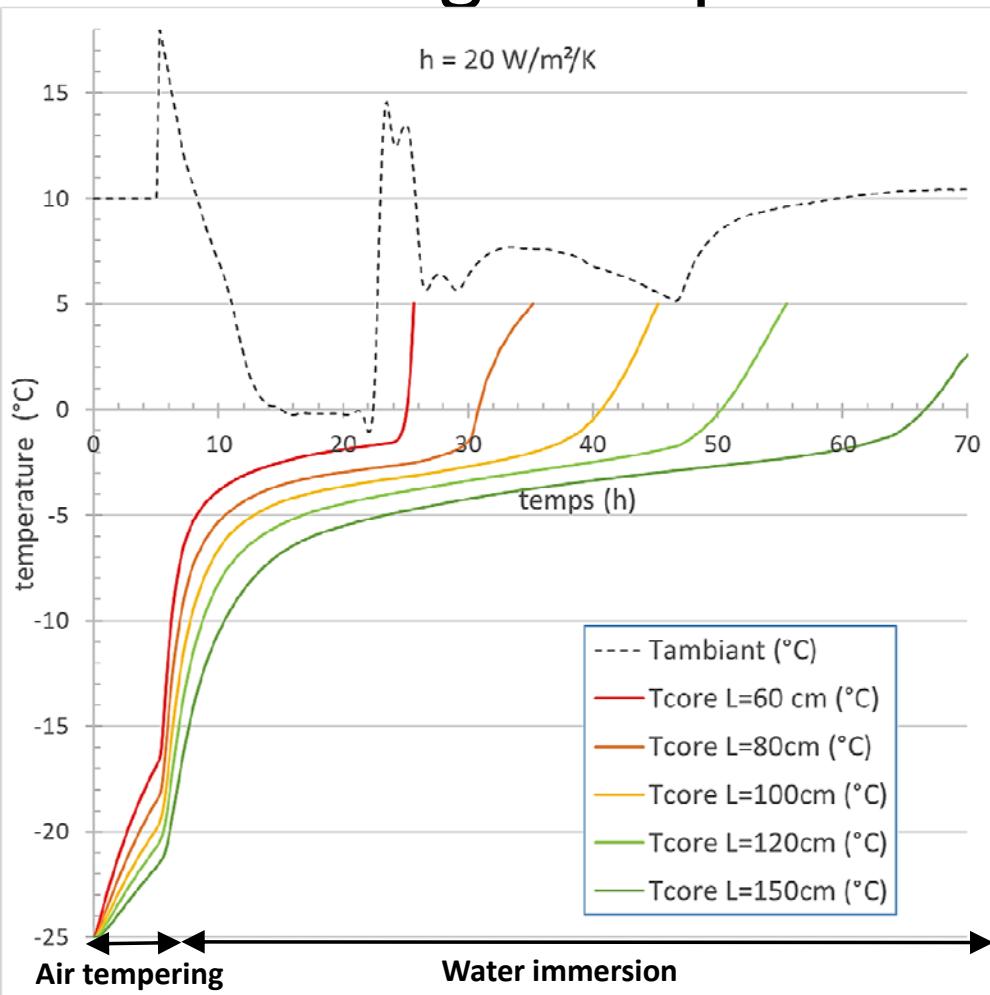
Temperature profile during thawing ($h = 20 \text{ W/m}^2/\text{K}$)



Generation of different-sized fishes



Thawing time prediction vs. tuna length



→ Linear increase of thawing time vs. tuna length

Modelling thawing of real tuna fishes:

- Successful reconstruction of the real geometry from MRI scanning techniques
- Good prediction of inner temperatures of the fish during the process (tempering + thawing)
- Extrapolation of results for different sized-products
- Future directions of the work will include the influence of the external temperature evolution on the thawing time prediction.

Thank you for your attention

More information on poster n°102
on Tuesday evening at 16:30