

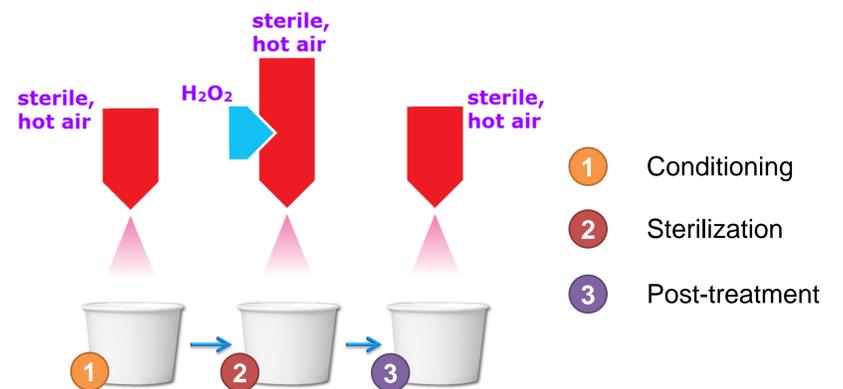
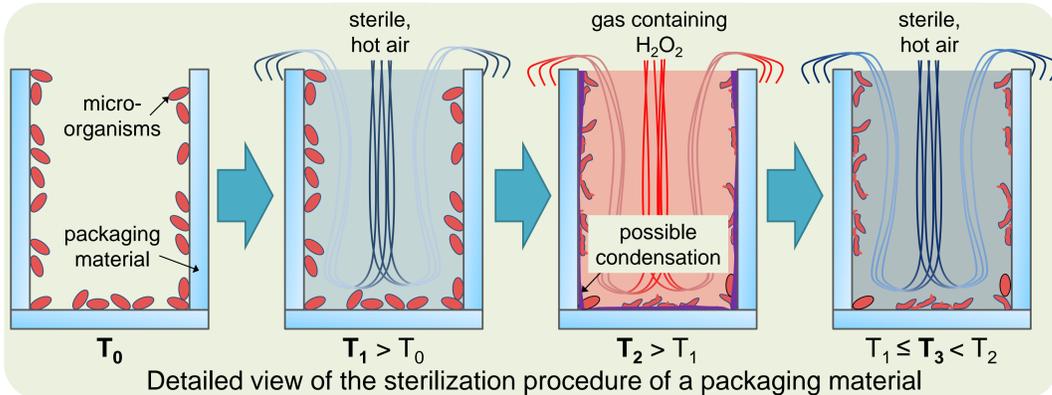
# A Multi-physical Approach of a Sterilization System for Aseptic Food Processing

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## Introduction and motivation

- Package sterilization by a high temperature mixture containing  $H_2O_2$  gas became the standard procedure in most food and pharmaceutical sectors
- Typical three-step sterilization procedure: preheating of packages, sterilization and post-heating

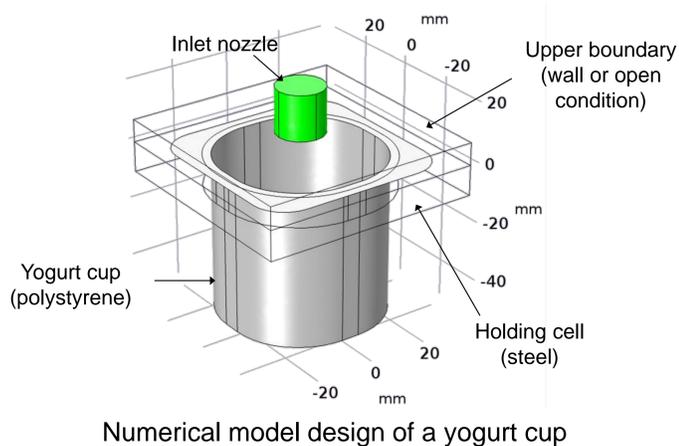


- A competent design increases: reliability of the sterilization process, micro-biological stability and overall quality of the final packaged product

- **Design parameters** include: nozzle geometry and position, humidity levels, flow velocity and temperature

- **Numerical modeling** is used to reduce the number of variables and experiments and predict design enhancements

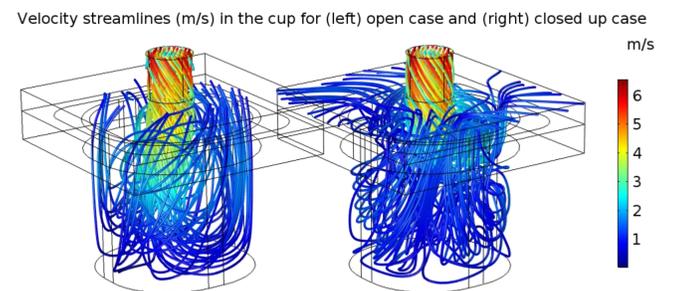
## Model design



## Results

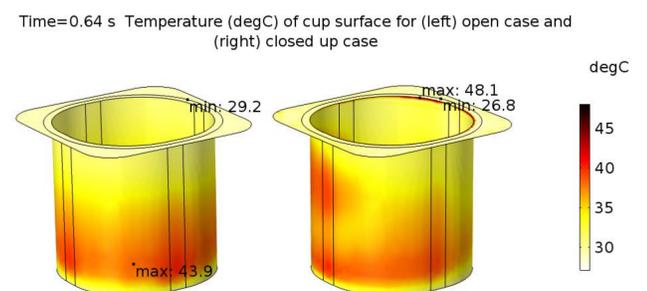
### Velocity

Isothermal velocity streamlines show that a simple parameter variation enhances the distribution of flow



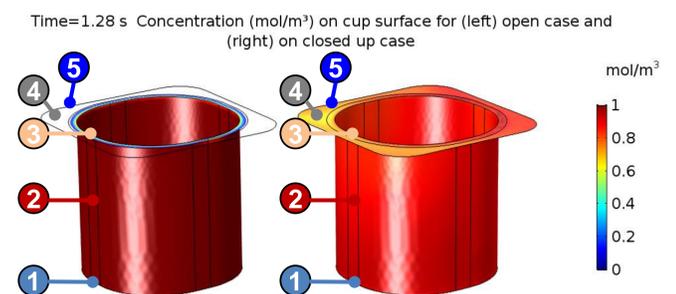
### Temperature

Temperature evolution during the sterilization process accompanied with the liquid-vapor-equilibrium diagram depicts plausible medium condensation

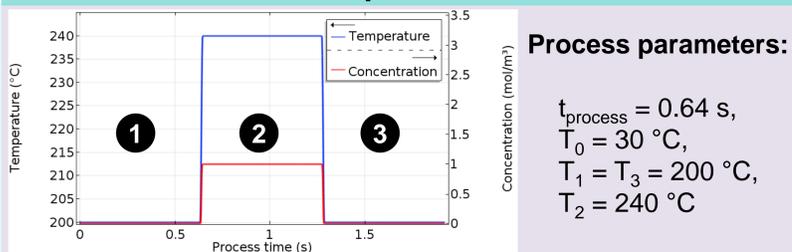


### Concentration

Surface concentration of sterilization media can be modeled using mass transport of sterilization medium with temperature-dependent diffusivity coefficient



## Process parameters



## Result interpretation

