AD-750 521

THERMAL CONDUCTIVITY OF NORMAL BEET JUICE

M. A. Khelemskii, et al

---Foreign Technology Division Wright-Pátterson Air Force Base, Ohio

4 August 1972

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FTD-HT-23-14-72

## FOREIGN TECHNOLOGY DIVISION

AD 7 30521



THERMAL CONDUCTIVITY OF NORMAL BEET JUICE

by

M. Z. Khelemskiy and V. Z. Zhadan



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(Security classification of title, body of abeired	t and indexing annotation must	be entered when the	overall report is classified)	
ORIGINATING ACTIVITY (Corporate author)	IGINATING ACTIVITY (Corporate author)		ECURITY CLASSIFICATION	
Foreign Technology Divis	Foreign Technology Division		INCLASSIFIED	
Alr Force Systems Comman	nd	26. GROUP		
U. S. Air Force	· · · · · · · · · · · · · · · · · · ·			
REPORT TITLE				
THERMAL CONDUCTIVITY OF	NORMAL BEET JUI	CE	2	
DESCRIPTIVE NOTES (Type of report and inclusive d	<b>9</b> (44)			
Translation				
AUTHOR(\$) (First name, middle initial, last name)				
M. Z. Khelemskiy and V.	Z. Zhadan			
REPORT DATE	78. TOTAL N	O. OF PAGES	76. NO. OF REFS	
1964		4		
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## FTD-HT- 23-14-72

## EDITED TRANSLATION

FTD-HT-23-14-72

THERMAL CONDUCTIVITY OF NORMAL BEET JUICE

By: M. Z. Khelemskiy and V. Z. Zhadan

English pages: 4

Source: Vsesoyuznyy Nauchno-Issledovatel'skiy Institut Sakharno, Fromyshlennosti. Trudy (All-Union Scientific Research Institute of the Sugar Industry. Transactions), No. 10, Izd-vo Pishchevaya Promyshlennost', Moscow, 1964, pp. 11-13.

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Requester: ASD

franslated by: SSgt Rene' E. Courville

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PREPARED BY:

TRANSLATION DIVISION FOREIGN TECHNOLOGY DIVISION WP-AFB, OHIO.

FTD-HI- . \_23-14-72\_\_\_\_

Date 4 Aug - 19 72

THERMAL CONDUCTIVITY OF NORMAL BEET JUICE

M. Z. Khelemskiy and V. Z. Zhadan

Experiments for determining the thermal conductivity of normal juice were conducted in order to clarify the dependence of the thermophysical properties of a sugar beet upon the properties of cell fluid in that beet. Thermal conductivity was determined by a method based on the regularities of the steady-state conditions.

A brass instrument known as a bicalorimeter was a "sphere within a sphere" system with a 3.66 mm gap between the spheres. This gap was filled by the juice. The whole system was heated with a liquid to a specified temperature and then cooled in vigorously agitated water. As a result of the experiment we found cooling rate m and by knowing it we calculated the thermal conductivity of the juice with the help of the equation

$$\lambda = m \frac{4.92\delta}{B},$$

where  $\delta$  - the thickness of the gap between the spheres in m;

$$B=\frac{3p}{3p\div 0.87}; \quad p=\frac{M}{c};$$

<sup>1</sup>V. Z. Zhadan - coworker of the Odessa Technological Institute of the Food and Refrigeration Industry.

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M - the constant of the instrument;

c - the total heat capacity of the liquid layer and the envelope in kJ/deg.

The first series of experiments were conducted with water in order to check the instrument out. Results of these experiments are presented in Table 1.

Table 1.

Francisco	Watan	Tempera-	Thermal conduct W/(m·de	ivity x	Divergence	
Number	in g	ture in c	C Experimen- Tabulated data		ed in %	
1 2 3	25,04 25,60 25,00	24.0 24.7 24.7	0,622 0,602 0,602	0,606 0,608 0,603	+2.6 1.0 1.0	

"1 Cal/(M'h'deg) = 1.163 W/(m'deg).

It is evident from the table that the divergence between the experimental and tabulated coefficients of thermal conductivity was within permissible limits.

The next series of experiments were conducted on sugar solutions of different concentrations prepared by the dissolution of refined sugar in distilled water. The components of the solution were weighed on an analytical balance.

Correlation of the experimental data led to the following calculating formula:

 $\lambda = 0.534 - 0.0026 n_{cyx}$ 

where  $\lambda$  - the thermal conductivity of normal juice in W/(m°deg);  $n_{cyx}$  - the dry matter content in %.

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The divergences between experimental and calculated values were also within permissible limits (Table 2).

Table 2.

Experiment	Dry Fatter contest in	Thermal conduct W/(m·de	Diversence	
ITURIOE I	**	Experiment	Calcula- tion	
1 2 3 4	8,0 14,2 20,0 25,0	0,582 0,565 0,554 0,536	0.597 0.578 0.561 0.543	+2.6 +2.3 +1.3 +1.3

The main series of experiments is conducted on normal beet juice whose quality fluctuates from 80 to 87%. The divergence for sugar solutions was less than 1.5% when the calculating formula was used.

Table 3 presents the thermal conductivity of normal juice.

Table 3.

Experiment	Dry matter content in	Thermal conductivity & W/(m.deg)		Divertance	
luitoer	*	* Experiment Calcula-			
1 2 3 4 5 6	21.0 21.0 17.0 22.4 19.5 21.5	0.550 0.549 0.575 0.549 0.562 0.554	0,556 0,556 0,518 9,551 0,562 0,56	$ \begin{array}{r} +1.06 \\ +1.27 \\ -1.21 \\ +0.42 \\ 0.00 \\ +0.42 \\ \end{array} $	

The thermal conductivi of normal juice is higher than that of a beet by almost 22%. It is evident from a comparison of the data in Tables 2 and 3 that when the quality of beet juice is higher than 80%, its thermal conductivity is close to that of a sugar solution of corresponding concentration.

The important question of the degree of approximation of the law of additivity for the thermophysical properties of a beet and beet juice was made clear. It was prover that this law is satis-

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fied by the specific weight and heat capacity of the beet and the beet juice (approximately). Moreover, the following values are obtained: relative specific weight for the dry matter in the beet and in the beet juice is 1.42. The heat capacity of the dry matter in the beet and in the beet juice was  $0.33 \cdot 4.182 \text{ kJ}^3$ . The thermal conductivity of the dry matter in the beet juice is  $0.31 \cdot 4.182 \text{ kJ}$ .

The values for the thermal conductivity and the temperature conductivity of the beet in out experiments does not conform to the law of additivity. Data available in literature confirm our conclusion. For example, the thermal conductivity for meat containing about 25% dry matter is 0.39.4.182 kJ.

From the equation of additivity, assuming for water  $\lambda = 0.52$ , we get the thermal conductivity for the dry matter in meat  $\lambda_{cvx} = 0$ . This is contradictory to our physical representations.

Thus, the widespread opinion on the possibility of using the law of additivity for the determination of the thermophysical parameters of food products in relationship to their thermal conductivity is not always confirmed.

<sup>1</sup>1 Cal = 4.182 kJ, or  $4.182 \cdot 10^2$  J (extract from <u>All-Union Standard</u> 6259).

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