

## Process Resource Requirements

	Labor (labor hours/hr)	Water (lb/month)
Batch Cooker	1	215311
Evaporator	1	20039
Spray Drier	0.5	0
Agglomerator	0.5	135000
Process Total	3	370350

	Heating load (btu/month)	Temperature (Celsius)
Batch Cooker	1.16347E+08	24 - 82.22
Evaporator	7.70809E+09	57.6 - 82.22
Spray Drier	4.30700E+08	24 - 100
Agglomerator	0.00000E+00	24-24
Process Total	8.25514E+09	24 - 100



## Economic Analysis

	Labor Cost (\$/month)	Water Cost (\$/month)	Heating cost (\$/month)
Batch Cooker	3200	52.4734438	1 5.81734E+04
Evaporator	3200	4.88370469	3.85405E+06
Spray Drier	1600	0	2.15350E+05
Agglomerator	1600	32.90085	0.00000E+00
Process Total	9600	90.2579985	4.12757E+06

- Total monthly operating cost is \$4,140,000
- Start up cost for the plant is \$4,300,000
- Anticipated yearly profit is \$48 million

• Energy conservation is necessary to reduce monthly operating cost for a profitable process

## Rehydration Experiments

• Objective: Measure the rheological properties of rehydrated tomato sauce

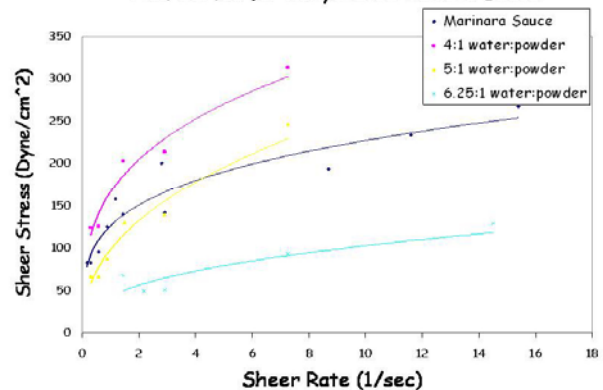
• Tomato powder was produced by freeze drying tomato sauce purchased at the store.

• Viscosity measurements were made using a Brookfield viscometer with number six spindle.

• Flow curves were fit using the Bingham plastic model, and yield stress was extrapolated at zero shear rate.

• A 5:1 reconstitution ratio has a similar flow curve to the original sample, but a 4:1 reconstitution has similar characteristics when modeled.

Flow Curves for Rehydrated Tomato Sauce



Sample	$\tau_0$ (dyn/cm <sup>2</sup> )	k (dyn*sec/cm <sup>2</sup> ) <sup>(-n)</sup>	n
Original Sauce	55	126.4	0.25
4:1 water(mL):powder(g)	55	166.8	0.30
5:1 water(mL):powder(g)	30	98.7	0.42
6.25:1 water(mL):powder(g)	15	43.6	0.37
10:1 water(mL):powder(g)	viscosity too	low for reliable data	