



## Convective control to microwave exposure of moist substrates. Part I: Model methodology



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### ABSTRACT

This paper is the first of set of two dealing with a multidimensional, multiphase and multiphysics model of conjugate and coupled transport phenomena during electromagnetic treatments to moist substrates. Exposure to electromagnetic energy can be controlled and optimized by providing localized convection heat and mass transfer. The model features the stationary Maxwell's equation, coupled to the transient equations of heat conduction and mass diffusion. Moreover, the stationary Navier–Stokes equations are devised, in conjunction with the energy and mass convective equations, as the dependence on the localized heat and mass convection is accounted for. Energy and vapor transport are applied regardless of the substrate interface, to exploit the advantages of a conjugate formulation. An optimized kinetic formulation is employed to deal with water phase change.

Due to the complex interdependence of the various transport phenomena, a computational strategy is set up to solve the model, by means of a finite element code which is run in a cycle of 2 consecutive sweeps, depending on the assumption of the dielectric properties of the substrate. Grid independence tests gave acceptable results for more than 0.5 M elements and more than 5 M degrees of freedom. This paper sets the grounds for the presentation of selected results, reported in Part II.

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## 1. Introduction

Often associated with almost water-saturated conditions, bio-products are commonly found, bearing active compounds whose valuable features need to be preserved. When seeking their stability, drying is employed to lower moisture in order to avoid microbial spoilage, extend product stability, enhance quality and promote ease of handling. Under drying, partial evaporation of the liquid phase occurs within substrate and at its free surface, yielding a vapor phase which is removed.

Traditionally, drying is performed by an auxiliary flow of warm, dry air around and past moist samples, simultaneously promoting heat and mass transfer which are inevitably found to be strongly intertwined, i.e. coupled and competing, through the evaporation. The modeling tasks get soon quite complex when refer to realistic configurations, nevertheless the scientific interest has recently increased [1]. But physics mechanisms other than plain convection are often employed, such as the exposure to electromagnetic

energy or microwaves (MW) at the common 2.45 GHz nominal frequency, as recently reviewed by [2] for generic bio-products and by [3,4] for foodstuff. In this way, even more complex formulations easily come up.

In many thermal processes to bio-substrates, combined heat and mass (liquid water and water vapor) are transferred within the sample and through its free surface to the environment, driven by temperature and concentration differences, respectively; and water phase change that occurs, affects such combination. Interaction with convection, which takes a variety of patterns and thermal regimes, develops locally on the free surface according with the equipment configuration, operation and the product shape, and can be used to enhance and control the process. Conversely, MW heating acts directly within the moist sample, for the friction produced by the dipoles rotation and by the migration of ionic species to regions of opposite charge generates volumetric heat, specially where the liquid water is in relative excess [5,6].

Nowadays a common option in material processing, MW exposure still needs to be studied in details, especially when combined with other transfer phenomena, but also when substrate's functional properties are at stake [7]. Processing by MWs offers

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