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SURFACE MODIFICATIONS TO INCREASE DAIRY PRODUCTION RUN LENGTH

**A THESIS PRESENTED IN PARTIAL FULFILMENT OF THE
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ABSTRACT

Fouling is the build-up of undesired deposits on surfaces. In the dairy industry, fouling is mainly seen in heat exchangers where dairy fluid is heated or concentrated. It is one of the primary reasons for restricted run length, causing financial losses from downtime, the use of cleaning chemicals and reduced product quality.

Fouling is a complex process and is due to number of factors including the properties of the heat transfer surface. A silica based coating is known to alter the surface properties. This study was carried out to investigate the effect of a silica based coating on fouling by whole milk in a falling film evaporator.

Seven independent trials were conducted. In each trial, a control run was carried out followed by a full cleaning of the equipment and then either another control run or a coating run with pasteurized milk from the same batch. There was a six hour interval between the start of the control run and start of the coating run. Since prolonged milk storage may have some effect on fouling rate, control-control runs were carried out to see the effect of prolonged storage. The results obtained from control-control runs were used in analysing the effect of the coating on fouling rate.

All coating trials showed consistently lower fouling rate as compared with corresponding control trials. The Pearson's correlation coefficient of 0.83 showed a strong effect of coating on the fouling rate. Further, a regression analysis gave a p-value of 0.033, indicating that, at the 96.7% level of confidence, coating reduced the fouling rate. The extent of reduction in fouling rate varied from trial to trial. It was estimated that the coating had the potential to increase the run length by a maximum of 34% under the conditions these experiments were carried out.

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Table of Contents

1	Project Overview	1-1
1.1	This Work.....	1-2
2	Literature review.....	2-1
2.1	Evaporation.....	2-1
2.2	Heat transfer in thin film evaporators.....	2-2
2.2.1	Steam side condensation theory.....	2-4
2.2.2	Steam properties.....	2-5
2.2.3	Product side boiling theory.....	2-6
2.2.4	Milk properties.....	2-7
2.3	Fouling.....	2-10
2.3.1	Fouling deposit composition.....	2-11
2.3.2	Fouling mechanism.....	2-12
2.3.3	Factors affecting fouling	2-15
2.4	Effect of surface characteristics on fouling	2-18
2.5	Fouling mitigation by surface treatment.....	2-20
2.6	CONCLUSION	2-20
3	Apparatus and Materials	3-1
3.1	Research Evaporator	3-1
3.1.1	Feed handling system.....	3-2
3.1.2	Feed Preheat System	3-2
3.1.3	Product transfer.....	3-3
3.1.4	Calandria design.....	3-3
3.1.5	Liquid distribution.....	3-5
3.1.6	Vapour-concentrate separation.....	3-6
3.1.7	Calandria de-aeration and condensate removal	3-6
3.1.8	Condenser and vacuum system.....	3-6
3.1.9	Steam supply.....	3-6
3.1.10	Concentrate handling.....	3-7
3.2	Materials.....	3-8
3.2.1	Milk.....	3-8
3.2.2	Cleaning chemicals.....	3-8
3.2.3	Coating chemical.....	3-9
4	Methods	4-1
4.1	Experimental design	4-1
4.1.1	Preliminary Trials.....	4-1
4.1.2	Parallel design.....	4-2
4.1.3	Series trials	4-3
4.2	Parallel design experimental setup.....	4-5
4.3	Experimental procedure	4-7
4.4	Determination of fouling rate	4-9
4.4.1	Calculation of the overall heat transfer coefficient	4-9
4.4.2	Fouling rate and induction time estimation	4-10
5	Preliminary and Parallel Trials: Results and Discussion	5-1
5.1	Preliminary Trials	5-1
5.1.1	Optimization of Evaporation Temperature.....	5-1

5.1.2	<i>Effect of uncontrolled variables on fouling rate</i>	5-2
5.2	Parallel Design Trials	5-6
5.2.1	<i>Trouble shooting: Superheated steam</i>	5-6
5.2.2	<i>Trouble shooting: Non-condensable gas build up in effect C</i>	5-12
5.2.3	<i>Validation of Parallel Trials</i>	5-16
6	Series trials: Results and Discussion	6-1
	6-2
6.1	Induction time and fouling rate of control-control trials	6-3
6.2	Effect of coating on induction time and fouling rate	6-7
6.3	Discussion.....	6-10
6.4	Estimation of increase in run time due to coating.....	6-1111
7	Conclusion	7-1
8	References	8-1
9	Appendix	9-1
9.1	Appendix A.....	9-1

List of Figures

Figure 1-1: Typical milk yield per cow throughout the year (Masse, 2007)	1-1
Figure 2-1: Heat transfer through the evaporator tube	2-3
Figure 2-2: Water boiling curve at atmospheric pressure (Incropera and DeWitt, 1990)	2-6
Figure 2-3: Viscosity of skim milk and whole milk concentrates	2-8
Figure 2-4: Thermal conductivity data for whole milk concentrate	2-9
Figure 2-5: Predicted boiling point elevation for skim milk and whole milk concentrates at 60 °C	2-10
Figure 2-6: The schematic presentation of the milk fouling process induced by an air bubble at a hot stainless steel surface (Jeurnink <i>et al.</i> , 1996a)	2-14
Figure 3-1: Single Effect of Research Evaporator	3-1
Figure 3-2: Feed system of RE	3-2
Figure 3-3: Calandria design for effect C of the RE	3-4
Figure 3-4: Liquid loading system inside the calandria	3-5
Figure 3-5: Steam de-superheating system on the RE	3-7
Figure 4-1: Feed system for parallel configuration	4-6
Figure 4-2: Diagrammatic plots of overall heat transfer coefficient versus time showing the approach to determine fouling rate (m) with an induction time (t_c).	4-11
Figure 4-3: Estimation of induction time and fouling rate in trial RE20	4-12
Figure 5-1: Water trial: Evaporation and steam temperature	5-3
Figure 5-2: Effect of total solids on fouling rate	5-3
Figure 5-3: Effect of evaporation temperature on fouling rate	5-4
Figure 5-4: Effect of temperature driving force on fouling rate	5-4
Figure 5-5: Steam differential temperature profile due to change in differential steam pressure in Effect B	5-7
Figure 5-6: De-superheat system on Research Evaporator	5-8
Figure 5-7: Water supply for de-superheating system	5-9
Figure 5-8: Leak in de-superheat line	5-10
Figure 5-9: Rusted parts of the de-superheating line and the incomplete hollow cone spray nozzle	5-10
Figure 5-10: Hollow cone spray nozzle type on the left and full cone spray nozzle type on the right.	5-11
Figure 5-11: Effect C cyclic variation in steam temperature and steam pressure	5-12
Figure 5-12: Trial RE 11. Parallel milk CONTROL trial on Effect B and Effect C	5-13
Figure 5-13: Bottom of Effect C Calandria	5-14
Figure 5-14: Steam trap on Research Evaporator.	5-15
Figure 5-15: Parallel Trial: Very slight fouling in effect C	5-16
Figure 5-16: Bottom of Effect B (right) and Effect C (left)	5-17
Figure 5-17: Effect B tube	5-17
Figure 5-18: Effect C tube	5-17
Figure 6-1: Induction times in control trials	6-3
Figure 6-2: Fouling rates in control trials	6-3
Figure 6-3: Effect of difference between morning and afternoon runs in the evaporation temperature on the corresponding difference in fouling rate.	6-5
Figure 6-4: Effect of difference between morning and afternoon runs in temperature driving force on the corresponding difference in fouling rate.	6-6
Figure 6-5: Effect of Coating on Induction times for all series trials	6-7
Figure 6-6: Effect of Coating on Fouling rate	6-8

List of Tables

Table 3-1: CIP regime on RE	3-8
Table 4-1: Summary of parallel and series experimental trials.....	4-4
Table 4-2: Research Evaporator tube details.....	4-5
Table 4-3: Operating conditions for Research Evaporator	4-8
Table 5-1: Fouling rate of different evaporation temperatures.....	5-1
Table 5-2: Correlation coefficient test of uncontrolled variables on the fouling rate	5-5
Table 6-1: Morning run of the series trials.....	6-2
Table 6-2: Afternoon run of the series trials	6-2
Table 6-3: Results of Pearson's correlation coefficient test on difference between morning and afternoon runs.....	6-8
Table 6-4: Regression test of difference in fouling rate.....	6-9

Nomenclature

OPT - On-product time

q - Amount of heat transferred (W)

U - Overall heat transfer coefficient ($\text{W}/\text{m}^2\text{K}$)

A_i - Heat transfer area (m^2)

ΔT - Temperature driving force (K)

h_c - Convective heat transfer coefficient of condensate film ($\text{W}/\text{m}^2\text{K}$)

S_s - Thickness of steam-side scale (m)

k_s - Thermal conductivity of steam-side scale ($\text{W}/\text{m}^2\text{K}$)

S_w - Thickness of foulant layer (m)

k_w - Thermal conductivity of wall ($\text{W}/\text{m}^2\text{K}$)

S_f - Thickness of foulant layer (m)

k_f - Thermal conductivity of foulant layer ($\text{W}/\text{m}^2\text{K}$)

h_e - Convective heat transfer of product film ($\text{W}/\text{m}^2\text{K}$)

N - Number of tubes

d_i - Internal diameter (mm)

L - Length of tube (mm)

RE - Research Evaporator

β -lg - Beta-lactoglobulin

α -la - Alpha-lactalbumin

BSA - Bovine serum albumin

Ig - Immunoglobulin

IEP - Isoelectric point

CIP - Clean in place

NCG - Non-condensate gas

BPE - Boiling point elevation
