

CONSIDERATIONS REGARDING THE FREEZING OF FOOD PRODUCTS

Simona Alboiae Cotună, Sava Porneala, Lumișa Cujbă
"Dunărea de Jos" University of Galați

ABSTRACT

In this paper is presented the usefulness of numerical calculation in the study of the freezing process of food products, due to the fact that the analytic method is conducting to unsatisfactory results.

Relations concerning dependent physical property were established in accordance with temperature and will be introduce in the numerical calculation.

REFERENCES

1. Porneală S., Dinache P., Gheorghiu C-tin, Filipescu A., Damian V., *Tehnologia utilizării frigului artificial*, Vol. I, Universitatea "Dunarea de Jos" Galați, 1986
2. ***, *Manualul inginerului de industrie alimentară*, Editura Tehnică, Bucureşti, 2002
3. Uiescu Gh.M., Vasile C., *Caracteristici termofizice ale produselor alimentare*, Editura tehnica, Bucureşti, 1982
4. Cleland A., *Food Refrigeration Processes: Analysis, Design and Simulation*, Elsevier Applied Science, London and New York