JESTAGE	My J-STAGE Sign in
Food Science and Technology International, Tokyo	Japanese Society for Food Science and Technology
Available Issues Japanese	>> Publisher Site
Author: <u>ADVANCED</u> Volume Page	
Keyword: Search	Go
Add to Favorite/Citation Favorite Articles Alerts Publications	Register ? My J-STAGE Alerts HELP

<u>TOP</u> > <u>Available Issues</u> > <u>Table of Contents</u> > Abstract

ONLINE ISSN : 1881-3976 PRINT ISSN : 1341-7592

Food Science and Technology International, Tokyo

Vol. 3 (1997), No. 4 pp.324-328

[PDF (426K)] [References]

Effects of Dielectric Properties on Temperature Distributions in Food Model during Microwave Heating

<u>Yudong CHENG¹</u>, <u>Noboru SAKAI¹</u> and <u>Tamotsu HANZAWA¹</u>

1) Department of Food Science and Technology, Tokyo University of Fisheries

(Received: January 17, 1997) (Accepted: July 5, 1997)

To investigate heat transfer phenomena in cylindrical foods of different dielectric properties with microwave heating, the dielectric constant, loss factor and the temperature distributions of samples were measured. The temperature distributions changed with their dielectric properties (dielectric constant, loss factor and penetration depth). As the penetration depth increased, the region of high temperature moved from the surroundings of the cylinder to the center. To describe these phenomena theoretically, the temperature distributions in the samples were calculated under the same conditions as those in the experiments using the mathematical model. The calculated results agreed closely with the experimental values.

Keywords: temperature distribution, microwave heating, dielectric properties, heat transfer analysis, mathematical model



[PDF (426K)] [References]

Download Meta of Article[Help] <u>RIS</u> BibTeX To cite this article:

Yudong CHENG, Noboru SAKAI and Tamotsu HANZAWA, **Effects of Dielectric Properties on Temperature Distributions in Food Model during Microwave Heating** *FSTI*. Vol. **3**, 324-328. (1997).

doi:10.3136/fsti9596t9798.3.324

JOI JST.JSTAGE/fsti9596t9798/3.324

Copyright (c) 2009 by the Japanese Society for Food Science and Technology



Japan Science and Technology Information Aggregator, Electronic JSTAGE