Temperature measurements and control in industrial freeze drying of foods – challenges, solutions and wishes

Technological Institute,
Thematic day on temperature measurements

TROELS B. PEDERSEN,
PROCESS TECHNOLOGIST IN FREEZE-DRYING
TROELS.PEDERSEN@GEA.COM

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Agenda



- Freeze-drying 101
- How do we use temperature measurements in our process equipment
 - Case 1: Recipe development in RAY PP
 - Case 2: Bacteria freezing and freeze-drying
- Why is temperature control important?
- Challenges
- Wishes/interests
- Briefly about GEA

Briefly about me





• Troels B. Pedersen

• Trained chef - 2009

M.Sc. Dairy Science and Technology - 2018

• Started at GEA - 2018

Process Technologist at GEA - 2019

Bacteria cultures

Fruits, vegetables meats etc.

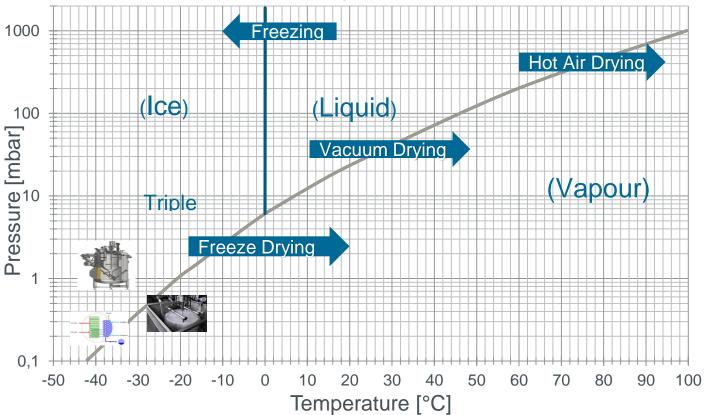
(Instant coffee)



Freeze Drying Technology - 101



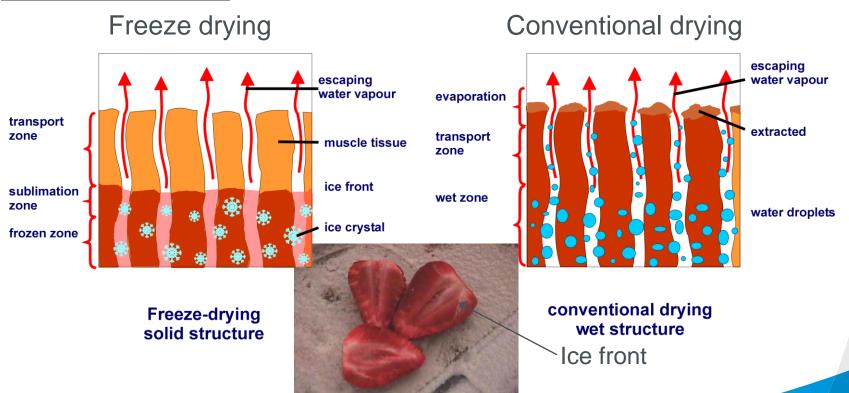




Freeze Drying Technology - 101



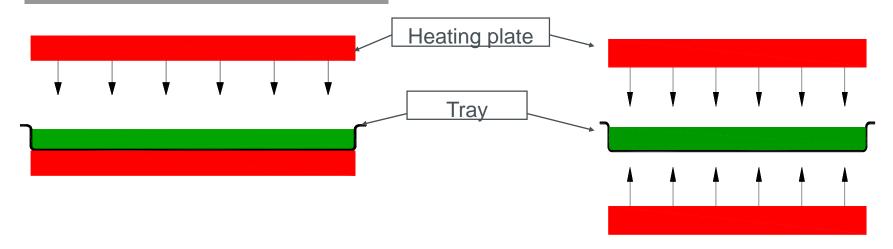
Product Structure



Freeze Drying Technology - 101



Radiation versus Conduction



Contact and Radiation

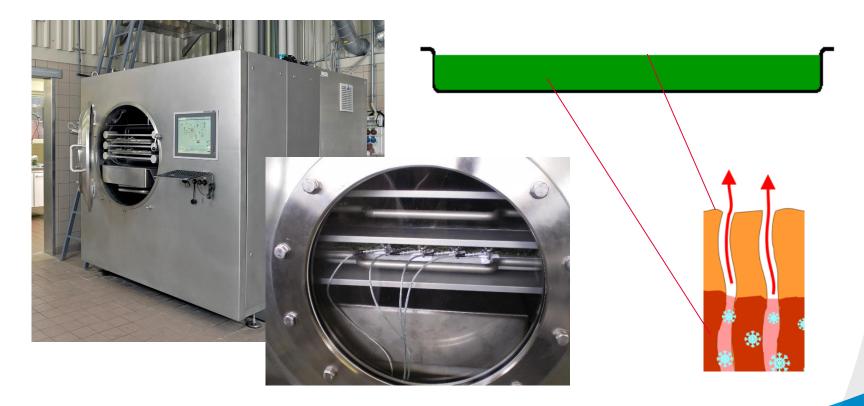
- Low capacity
- High temperature at contact point
- Mostly for Pharmaceuticals

Radiation

- More even heat distribution
- High capacity

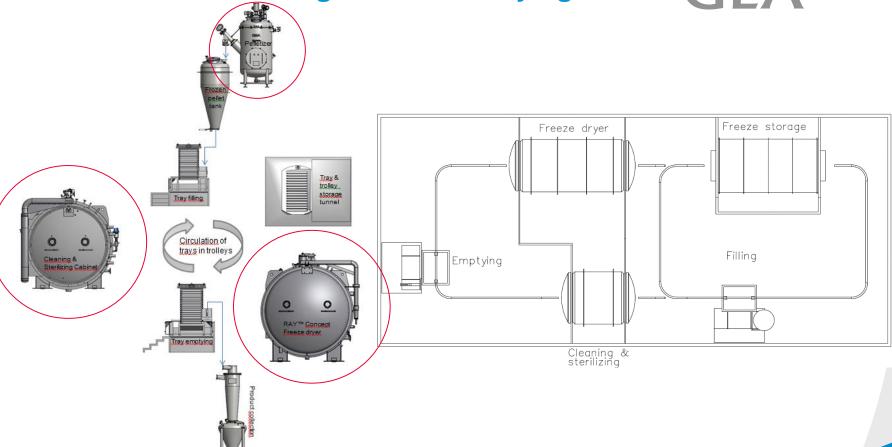
Case 1: Recipe development in RAY PP/1





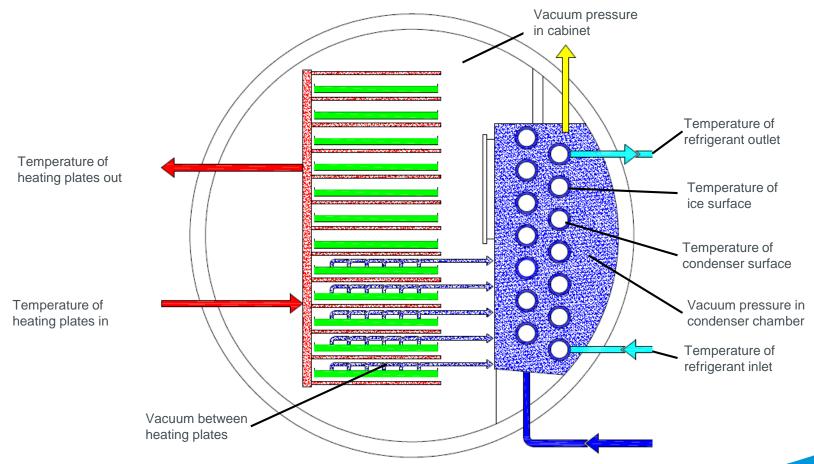
Case 2: Bacteria freezing and freeze-drying





Case 2: Bacteria freezing and freeze-drying





Relevance of product temperature



- Discolouration of product
 - Browning reactions/ Maillard reactions
- Deterioration of heat sensitive products
 - Thermal inactivation of live bacteria
 - Denaturation
- Maintaining product structure
 - This is the temperature of the frozen product which is effectively controlled by the pressure
 - If frozen product temperature is above Tg the product can collapse



Challenges



- Need for robust sensors
 - Vacuum
 - Cold environment
 - Wide temperature ranges
- "validation" in large dryers
 - Only a few sensor in the first column of trays
- Product variation causing variation in drying process
 - Product quality and size
 - Uniformity of tray filling

Interests regarding temperature measurements



- Optical temperature measurement solutions suitable for conditions and layout of an industrial freezedryer
- Wireless solutions



engineering for a better world

GEA – "engineering for a better world"



GEA is one of the largest suppliers of process technology to the food industry and to a wide range of other industries.



17,863 employees (FTEs) million revenue (EUR)



564 million operating EBITDA (EUR)



The company is listed on the German MDAX stock index (G1A, WKN 660 200) and included in the STOXX® Europe 600 Index.

In addition, the company is listed in selected MSCI Global Sustainability Indexes.



million order intake (EUR)

The international technology group focuses on process technology, components and sustainable energy solutions for sophisticated production processes in diverse end-user markets.

1.31 earnings per share (EUR)

Strong local presence around the globe





Our applications – in touch with GEA every day



Dairy Farming and **Processing**



Beverages

Pharma

Chemical

Utilities

Marine







Every third chicken nugget is produced using GEA technology



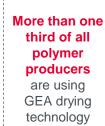
Approx. every third process line for instant coffee was installed by GEA



second liter of beer is brewed with the aid of systems and process solutions from **GEA**



Every fourth liter of human blood for making plasma-derived products is processed using GEA equipment







Every second container ship in the world sails with **GEA** marine equipment on board