

Personalised Food for the Nutrition of Elderly Consumers

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# Optimisation of Active Packaging for Microwaveable Food Products Using COMSOL Multiphysics®

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KBBE.2012.2.3-02 – Exploitation of Framework Programme project results in food processing by small and medium-sized enterprises.

# Outline



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- Microwave oven
  - Construction and inhomogeneity
  - Heating of food
  - Oven EM-field
  - Reflectors
  - Sandwich example
- The Performance project
  - Project outline
  - Usage of reflective bands and patterns





# A microwave oven



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- Magnetron
  - 2.45 GHz
- Waveguide
  - Directs and scatters
- Cavity
- Turntable or mode stirrer









# Inhomogeneity



- The oven cavity is designed for an optimal introduction of electromagnetic energy.
- The distribution of the cavity EMfield in a domestic MW-appliance is necessary inhomogeneous due to a pattern of standing waves.
- Inhomogeneous absoption.
- Simulation results can be tested using thermochromatic gels or susceptors.









## Microwave heating of a frozen bun

PERF

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# Reflective band



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# Focusing



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# Overfocusing



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## Continuous and patterned reflectors



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Naked product Continuous reflector  $I_0$  (microwave intensity, W/m<sup>2</sup>) Zeelen ZZZZZ  $I_{\tau} = \alpha I_0 \leq I_0$  $I_{R} = (1 - \alpha)I_{0}$ 





# The necessity of



PERsonalized FOod using Rapid MAnufacturing for the Nutrition of elderly ConsumErs

# PERFORMANCE



- 150 million European citizens will be over 65 years of age by 2050.
- Up to 50% of residents in nursing homes are malnourished.
- Due to their limited physical and physiological capabilities such as mastication and swallowing, anorexia and reduced sensorial capabilities, their meal has to have a special texture (pureed, thickened or gelled) and an intensified aroma.





# Objective



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- The PERFORMANCE project pursues the goal to develop, implement and validate a holistic personalised food supply chain for frail elderly persons living either in nursing homes, ambient assisted living facilities or simply at home (visited by nursing services).
- Personalised meals go beyond composition and portion size to include individual nutrient requirements and modified textures, which have the appearance and natural taste of traditional meals.





# PERFORMANCE 3D food printers



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# **Physical characterization**



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# Microwave penetration depthSpecific heat capacity(dielectric constant and loss factor)(Differential Scanning Calorimetry)







# PERFORMANCE packaging concept



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- Ink-jet printed partially reflective patterns of perforations control microwave power losses in each component of the personalised meal.
- Each personalised meal composition will be re-heated homogeneously and with the same rate regardless of the mass and type.







### Optimisation of partially transmitting shields



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Active packaging based on the shields with square perforations whose geometrical openness is in the range of 20...40% improve heating homogeneity by 50...80%





# Optimisation of partially transmitting shields



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# Optimisation of partially transmitting shields



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Pattern	Absorbed energy [W/cm <sup>3</sup> ]	Std. Deviation [W/cm <sup>3</sup> ]
No reflectors	2.79	0.549
No. 1	1.50	0.317
No. 2	1.03	0.200
No. 3	0.93	0.199







- Patterns of sub-wavelength square perforations can be unhesitatingly recommended for the implementation of partially-transmitting shields.
- They can improve microwave heating homogeneity by a factor of 3 if geometrical openness of the pattern is within the range from 20 to 35%.
- Implementation of the pattern should be based on the sub-wavelength square perforations of the side length of 1.0...1.5 cm.
- Positional relationship of perforations in the pattern is not important, however its geometrical openness must exceed 20%.









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# ... for your attention!

#### For more information find us on

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