

# Extending Engineering Simulations to Biological Scientists: Food Safety and Quality Prediction Using COMSOL Multiphysics® LiveLink™ for Excel®

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# Simulation enhances education through:

## ▶ Active learning

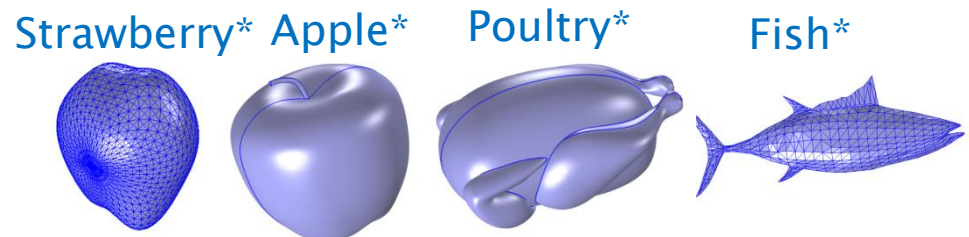
- Student can actively dial product, process and microbiological parameters and do “what if” scenarios

## ▶ Reinforcing basic concepts

- How do microbiological kinetics depend on temperature (i.e., sterilization happens faster at higher temperature)

## ▶ Exploring more complex and multi-disciplinary situations

- Multiphysics
- Realistic geometries



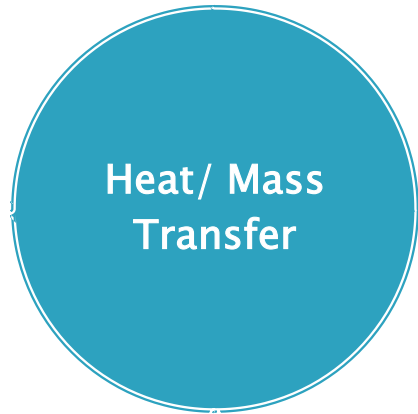
## ▶ Improving problem-solving skills

- When sterilization temperature drops, time need to be extended

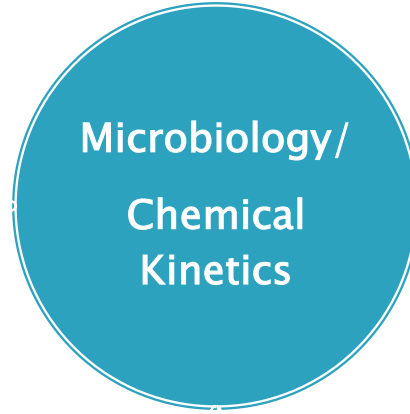
\*Geometries are freely available from GradCad and GoogleSketchup

# Course Goal (Example Module)

What  
engineers  
are good at



What bio  
scientists  
are good at



Together  
they  
improve at



But what bio  
scientists  
might not be

But what  
engineers  
might not be

# Basic overview of user experience

COMSOL Model  
 Filename: C:\Users\adw88.CORNELL\Dropbox\Food Safety Software\Can.mph

## Enter the Geometry and Time Information Here

Parameter	Expr	Description
Time_Tot	720	Total Process Time, Seconds
Time_Rec	180	Time Step Intervals, Seconds
Prod_R	0.1	Product Radius, m
Prod_H	0.1	Product Height, m
Elem	5	Element Quality, 1 is course, higher is finer

## Initial Conditions

Name	Expr	Description
T10	10	Initial temperature, C
phi	0.9	porosity

## Initial Product Composition, wet basis

Select Food Group: sea food Get Composition

Select Food: ABALONE,MXD SP,CKD,FRIED

Name	Expr	Description
wt_Water	60.1	
wt_Prot	19.63	
wt_Fat	6.78	
wt_Ash	1.77	
wt_Carb	11.05	
wt_Fiber	0	
<b>Total % Weight</b>	<b>99.33</b>	

## Microbial Growth Kinetics

Microbe number 1: Staphylococcus Update Microbe Growth and Inactivation Kinetics

Growth Model Type: First Order

Name	Expr	Description
Rate1	0.0073*T -	Growth rate, log(CFU/ml)/s
Lag1	7.34*T*(T>=8)*(T<17)	lag time, s
N01	3	log(CFU/ml)

Microbe number 2: Staphylococcus

Growth Model Type: Sigmoidal

Name	Expr	Description
Rate2	/(1+exp(-(0.554*T^2-	
Lag2	0	
N02	3	log(CFU/ml)

Microbe number 3: E. coli O157

Growth Model Type: First Order

Name	Expr	Description
Rate3	(0)*N3/(3600*2.3026)	
Lag3	0	
N03	3	log(CFU/ml)

## Generation/Degradation of Chemicals

Chemical: MeIQx Update Chemical

Formation or Degradation: Formation

Name	Expr	Description
C0	0	
Cmax	5.266	
kg	0.0004*T+0.0378	
kd	0	

## Problem Schematic

Domain Volume, m <sup>3</sup>	0.003141593
Sample Density, kg/m <sup>3</sup>	802.4276877
Sample Mass, kg	2.520900929

Show Schematic

Visual Basic Button

## Boundary Conditions

Name	Expr	Description
h_top		10 Conv. heat transfer coef on top, W m <sup>-2</sup> K <sup>-1</sup>
T_top		20 Top can temperature, C
h_right		10 Conv. heat transfer coef on right, W m <sup>-2</sup> K <sup>-1</sup>
T_right		20 Right can temperature, C
h_bottom		10 Conv. heat transfer coef on bottom, W m <sup>-2</sup> K <sup>-1</sup>
T_bottom		20 Bottom can temperature, C

## Inactivation Kinetics

Microbe number 1: Staphylococcus

Inactivation (Yes/No): No

Name	Expr	Description
D1	0	
z1	0	
Tref1	0	

Microbe number 2: Staphylococcus

Inactivation (Yes/No): No

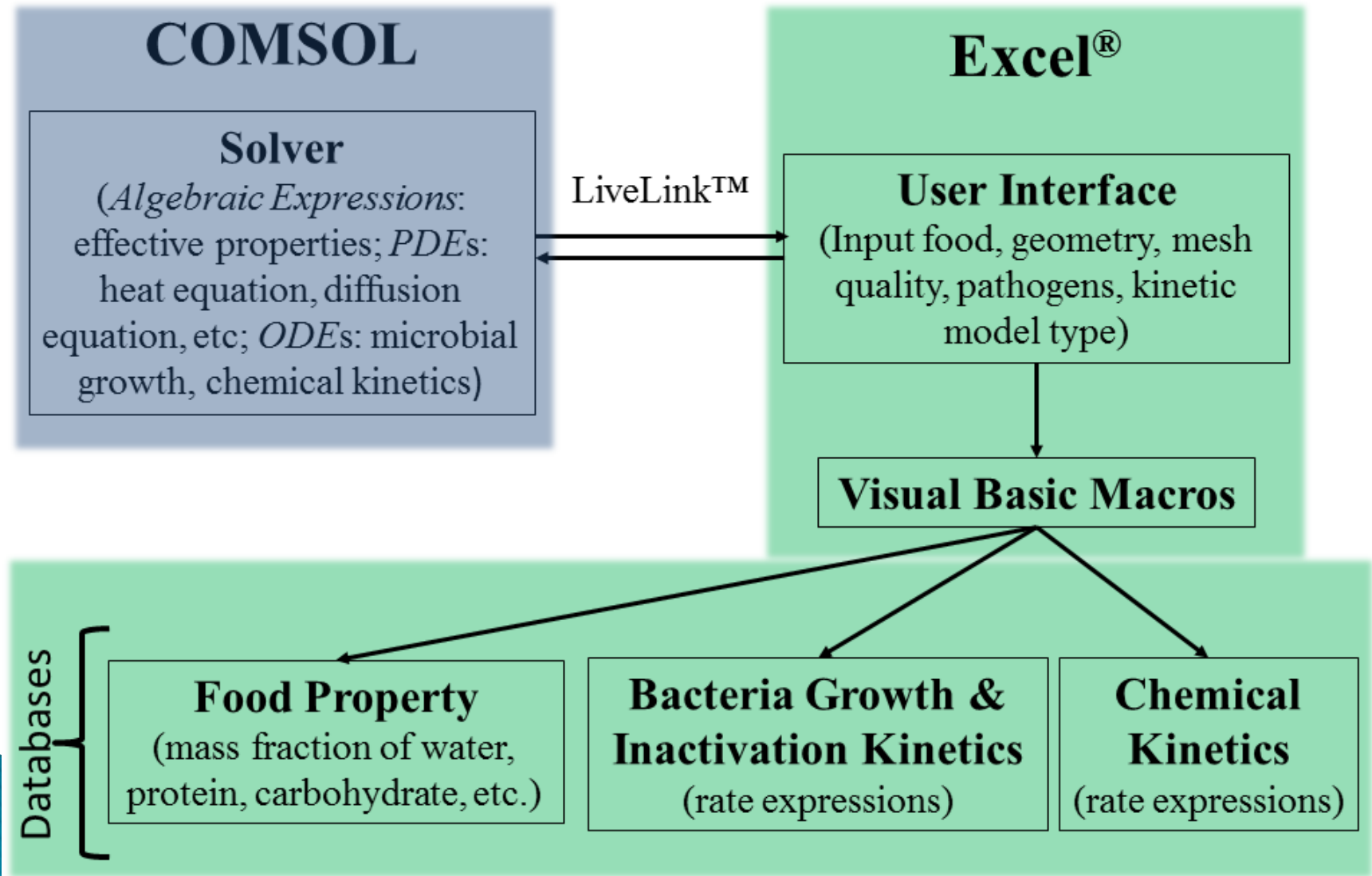
Name	Expr	Description
D2	0	
z2	0	
Tref2	0	

Microbe number 3: E. coli O157


Inactivation (Yes/No): No

Name	Expr	Description
D3	0	
z3	0	
Tref3	0	

# General idea of how software works



# Functionalities of software

- ▶ **Built in composition database**
  - ▶ **Built in kinetic database for microbes and chemicals**
  - ▶ **Meshing is automated**
  - ▶ **Students avoid equation and solver inputs**
  - ▶ **Post-Processing is set-up ahead of time**
  - ▶ **No programming (i.e. Matlab)**
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# Properties and Meshing

Name	Expression
rho_s	$tot/(wt\_Water/rho\_w+wt\_Ash/rho\_ash+wt\_Carb/rho\_carb+wt\_Fat/rho...$
cp_s	$(wt\_Water*cp\_w+wt\_Ash*cp\_ash+wt\_Carb*cp\_carb+wt\_Fat*cp\_fat+wt...$
k_s_parallel	$tot/(wt\_Water/k\_w+wt\_Ash/k\_ash+wt\_Carb/k\_carb+wt\_Fat/k\_fat+wt\_...$
k_s_perp	$(wt\_Water*k\_w+wt\_Ash*k\_ash+wt\_Carb*k\_carb+wt\_Fat*k\_fat+wt\_Fibe...$
k_s	$0.5*(k\_s\_parallel+k\_s\_perp)$
cp_protein	$2008.2+1.2089*T2-.0013129*T2*T2$
rho_w	$997.18+.0031439*T2-.0037574*T2*T2$
rho_ash	$2423.8-.28063*T2$
cp_carb	$1548.8+1.9625*T2-.0059399*T2*T2$
cp_fat	$1984.2+1.4373*T2-.0048008*T2*T2$
k_fibre	$0.18331+.0012497*T2-.0000031683*T2*T2$
k_w	$0.57109+.001762*T2-.0000067036*T2*T2$
k_fat	$0.18071+.0027604*T2-.00000017749*T2*T2$
k_carb	$0.20141+.0013874*T2-.0000043312*T2*T2$
cp_w	$4176.2-.0909*T2+.0054731*T2*T2$

**Effective  
properties  
automatically  
calculated in  
COMSOL  
from  
composition**

# Properties and Meshing, ctd.

169	Staphylococcus	1 Dairy	3	8	17	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$43.37 - 2.32 \cdot T$
170			0	17	30	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$8.9 - 0.286 \cdot T$
171			0	30	35	0.595	$8.9 - 0.286 \cdot T$
172		2 Baby foods	3	8	17	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$43.37 - 2.32 \cdot T$
173			0	17	30	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$8.9 - 0.286 \cdot T$
174			0	30	35	0.595	$8.9 - 0.286 \cdot T$
175		3 fats and oils	3	8	17	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$43.37 - 2.32 \cdot T$
176			0	17	30	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$8.9 - 0.286 \cdot T$
177			0	30	35	0.595	$8.9 - 0.286 \cdot T$

Grab

DEFINITIONS

- a= Components
- a= Kinetics
- a= Initial Composition
- a= Initial Values
- a= Microbe1\_Grow
- a= Microbe2\_Grow

Name	Expression
Rate1	$(0 + (0.0007 \cdot T^2 - 0.0073 \cdot T - 0.0182) \cdot (T \geq 8) \cdot (T < 17)) + (0.0007 \cdot T^2 - 0.0...$
Lag1	$0 + (134.88 - 7.34 \cdot T) \cdot (T \geq 8) \cdot (T < 17) + (20.09 - 0.582 \cdot T) \cdot (T \geq 17) \cdot (T < 30...$
N01	3

ranges

188			0	30	35	0.46	$20.09 - 0.582 \cdot T$
189		9 vegetables	3	8	17	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$43.37 - 2.32 \cdot T$
190			0	17	30	$0.001 \cdot T^2 - 0.012 \cdot T - 0.0395$	$8.9 - 0.286 \cdot T$
191			0	30	35	0.595	$8.9 - 0.286 \cdot T$
192		10 nuts and seeds					
193		11 beverages					
194		12 sea food	3	8	17	$0.0007 \cdot T^2 - 0.0073 \cdot T - 0.0182$	$134.88 - 7.34 \cdot T$
195			0	17	30	$0.0007 \cdot T^2 - 0.0073 \cdot T - 0.0182$	$20.09 - 0.582 \cdot T$
196			0	30	35	0.46	$20.09 - 0.582 \cdot T$



# Properties and Meshing, ctd.

## ▶ Automatic meshing with logical statements

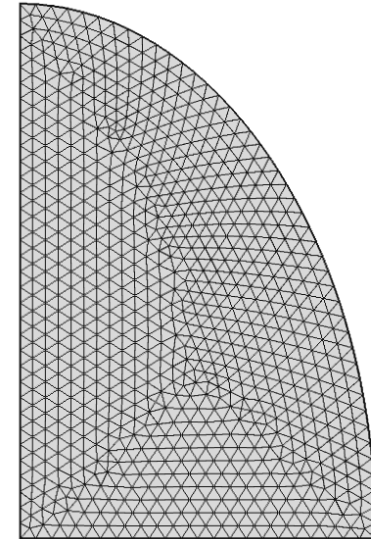
▼ Element Size Parameters

Maximum element size:

m

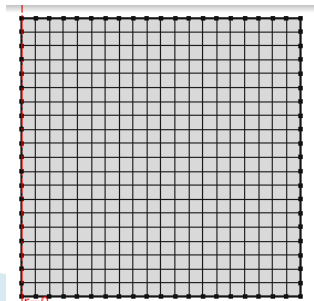
Minimum element size:

m

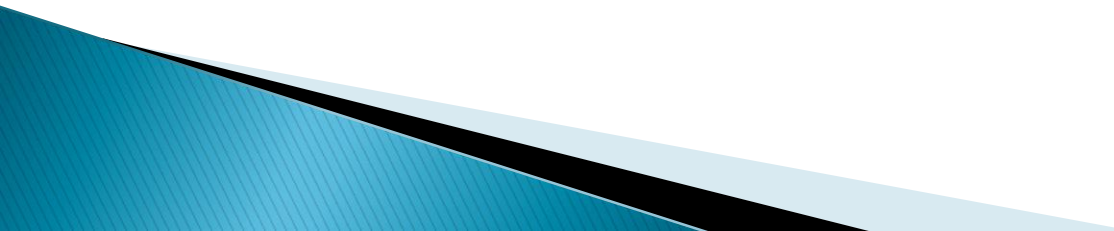


Number of elements:

$(Prod\_H \geq 1) * \text{ceil}(Prod\_H * Elem / .05) + (Prod\_H < 1) * (Prod\_H \geq .05) * \text{ceil}(Prod\_H * Elem / .005) + (Prod\_H < .05) * (Prod\_H \geq .01) * \text{ceil}(Prod\_H * Elem / .001)$



# Future Plans

- ▶ New modules
  - ▶ Implementing, testing and evaluating in a number of courses at various universities, covering varying background of students and faculty
  - ▶ Possibly extend to STEM curricula where simulation is not routine
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Questions?