



8th Central European Congress on Food

Food Science for Well-being

23-26 May 2016, Kyiv, Ukraine



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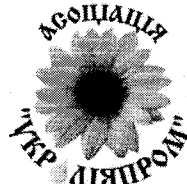
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BOOK OF ABSTRACTS

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Цар-хліб



НАЦІОНАЛЬНА АСОЦІАЦІЯ
ВИРОБНИКІВ ДИТЯЧОГО ХАРЧУВАННЯ,
МОЛОЧНОКОНСЕРВНОЇ ТА СОКОВОЇ ПРОДУКЦІЇ
"УКРКОНСЕРВМОЛОКО"



INTERNATIONAL
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Національна асоціація
УКРМОЛПРОМ
молочників України



Kyiv, 2016

UDC 664

8th Central European Congress on Food 2016 — Food Science for Well-being (CEFood 2016): Book of Abstracts. — 23-26 May 2016. — K.: NUFT, 2016. — 314 p.

ISBN 978-966-612-181-6

Collection of abstracts by leading scientists, specialists and young researchers in the field of food science, technology, chemistry, economics and management presented to the Congress

The congress addressed the following topics:

FOOD EXPERTISE, SAFETY AND TECHNOLOGIES

- **Food Expertise and Safety**
- **Food Technologies**

ENERGY SYSTEMS FOR FOOD CHAIN

- **Energy Efficiency**
- **Machine Building for Food Chain**
- **Intelligent Control Systems**

NATURAL BIOACTIVE COMPOUNDS, FUNCTIONAL AND NATURAL FOOD PRODUCTS, PACKING, STORING AND PROCESSING

- **Natural Bioactive Compounds, Functional and Local Food Products**
- **Packaging, Storing and Processing**
- **Food Processing**

MODERN CHALLENGES AND COMPETITIVENESS

YOUNG FOOD SCIENTISTS — OUR HORIZON

Recommended for teaching staff, engineering and technological personnel, managers of food industry

Published in authors' edition

Recommended by the Academic Council of National University of Food Technologies

Minutes № 12, 19.04.2016

ISBN 978-966-612-181-6

UDK 664

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ANALYSIS OF EJECTOR COOLING FLOW

Now there were different aspects of heat exchangers of ejectors who could work in broad range of speed regulation characteristics, and with the different cores and auxiliary substance flows. For affirming of estimated performances the bench had been project, allow to change speed regulation characteristics of a main stream and to regulate metering characteristics of an auxiliary fluid flow.

For affirming of estimated performances of a heat exchanger of an ejector the imitative bench and with a view of accident prevention had been project, cooled air and the prepare water actuation mediums. The bench had been positioned in an insulated cooled room. For putting off of gauging the multifunctional measuring complex of TESTO 400, allow to take the temperature a surrounding medium, and a water rate are us.

The high speed photocamera were applied to bracing of formation of drips. Strain-gauge balances apply to determination of mass of water on the shield. The air flow was shape, and moving in an ejector heat exchanger by means of the axial multiple-speed fan. The purpose of projection of a heat interchanger of an ejector — maintaining of airspeeds by means of the ventilator in the mixing chamber 10 to 80 meters per second. The temperature of given air were a stationary value, and were equate -20°C. Temperature of injection water varying from 4 to 20°C.

KEY WORDS: *ejector heat exchanger, stain-gauge balances, insulated cooled room*