



13. Drying





Drying

■ Drying

- Thermal removal of volatile substances to yield a solid
- The last step in the separation process
- For bioproducts, use drying methods that minimize or eliminate thermal product degradation

■ Common reason for drying

- Chemical and physical stability during storage
- Convenience in the final use of the product
- To remove undesirable volatile substances



1. Drying Principles



Water in Biological Solids and in Gases

■ Water in biological solids

■ Unbound (free) water

- Free to be in equilibrium with water in the vapor phase
- Mainly held in the voids of the solids

■ Bound water

- Water in fine capillaries
- Water containing a high level of dissolved solids
- Water in physical or chemical combination with the biological solids
- Hygroscopic : solids containing bound water

Water Capacity of Solids

■ Water content of the solid vs. relative humidity of air

- Independent of temperature
- Humidity: mass of water/mass of dry air

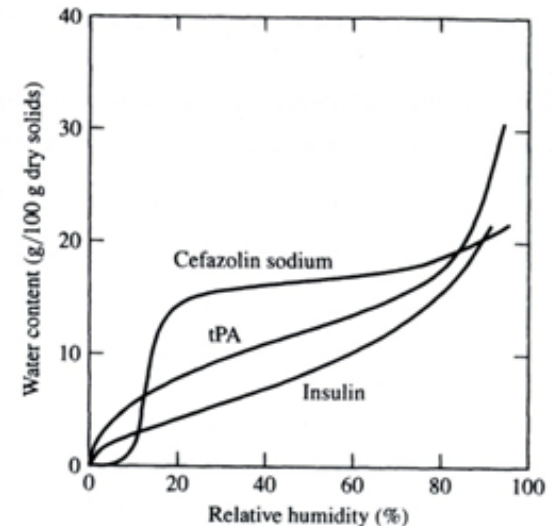
■ From ideal gas law

- $c_w = p_w / (RT)$
 $= \mathcal{H} (M_{\text{air}} / M_{\text{water}}) / [1 + \mathcal{H} (M_{\text{air}} / M_{\text{water}})] \cdot p / (RT)$
 $= \mathcal{H} (28.9 / 18) / [(1 + \mathcal{H} (28.9 / 18))] \cdot p / (RT)$

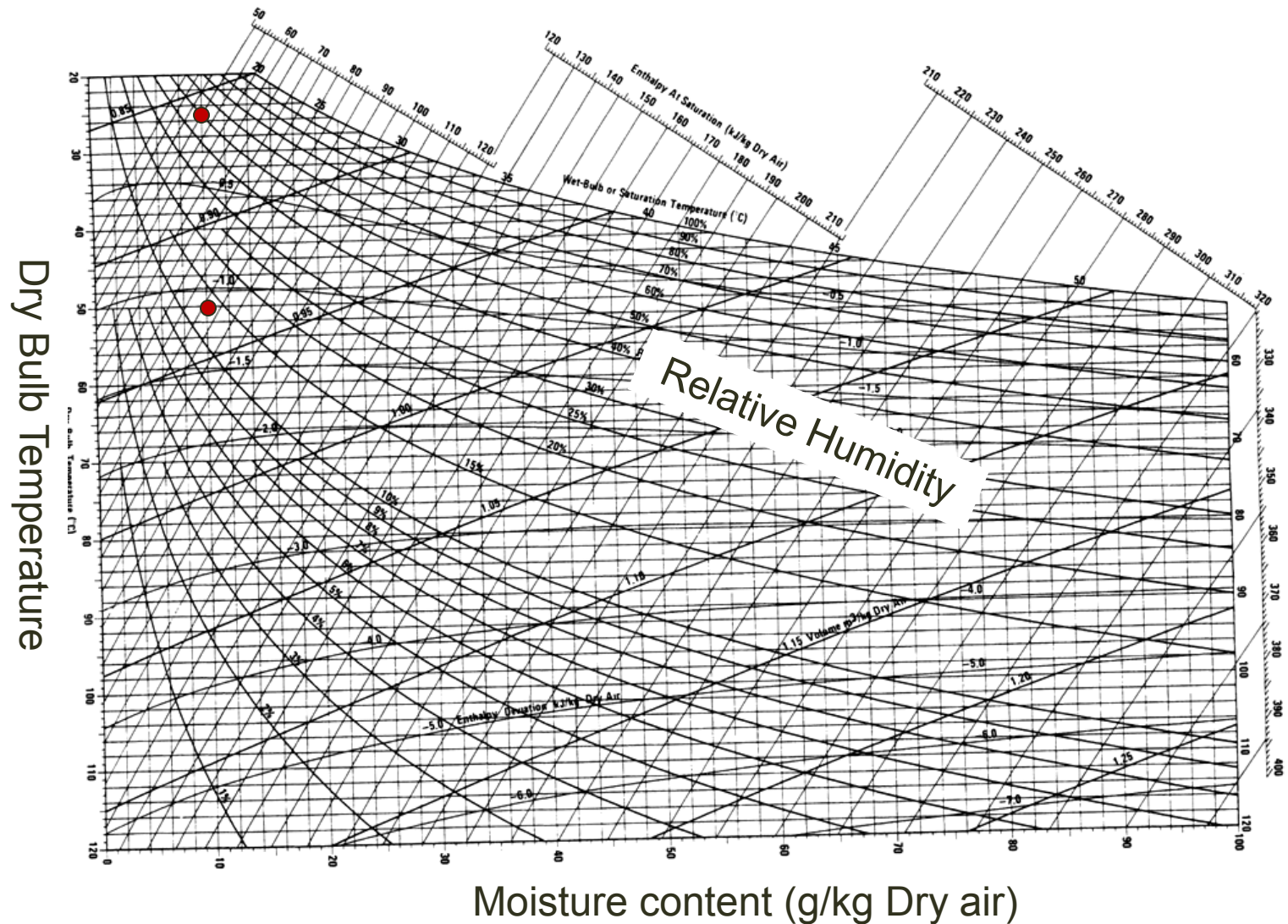
- c_w : water concentration (moles/volume)
- \mathcal{H} : humidity
- p : total pressure
- p_w : partial pressure of water
- M : molecular weight

■ Relative humidity R_m

- $R_m = p_w / p_{ws} \times 100$
 - p_{ws} : saturation vapor pressure (a function of temperature only)



Properties of Air and Water Vapor Mixture



Enthalpy of the Drying Gas

■ Total enthalpy H_y at T of a unit mass of gas plus water vapor

- $H_y = C_s (T - T_0) + \mathcal{H} \lambda_0$

- C_s : specific heat (humid heat) of the gas and water vapor mixture

- λ_0 : latent heat of the liquid at T_0

- $C_s = C_{pg} + C_{pw} \mathcal{H}$

- C_{pg} : specific heat of the gas

- C_{pw} : specific heat of water vapor

- For air and water vapor mixture

- C_s (kcal/kg dry air °C) = $0.24 + 0.46 \mathcal{H}$

- $\lambda_0 = 597$ kcal/kg water (at 0°C and 760 mmHg)

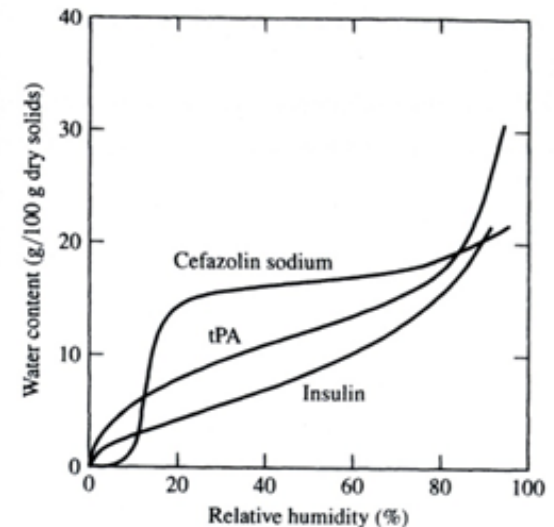
Drying Antibiotic Crystals

■ Drying conditions

- Air at 1 atm and 25 °C with a relative humidity of 50%
- heated to 50 °C and used in drying wet crystals of the antibiotic cefazolin sodium
- Wet crystals : 30g water /100g dry antibiotic

■ Determine the following

- The percentages of bound and unbound water in the wet crystals before drying
 - 100% humidity: 23g/100g dry weight
- Moisture content of the crystals after drying
 - Relative humidity at 50 °C ? 13%
 - Water content ?
- Water partial pressure at the drying temperature?
 - $p_w = \mathcal{H}(28.9/18)/[(1+ \mathcal{H}(28.9/18))] \cdot p$





2. Heat and Mass Transfer



Heat and Mass Transfer During Drying

■ Processes during drying

■ Heat transfer

- To evaporate liquid

■ Mass transfer

- Transfer of liquid or vapor within the solid
- Transfer of a vapor from the surface of the solid

Heat Transfer

■ Types

■ Conduction

- From a hot surface contacting the material
- Vacuum-shelf dryers, batch vacuum rotary dryers, freeze dryers

■ Convection

- From a gas that contacts the material
- Spray drying

■ Radiation

- From a hot gas or hot surface

■ Dielectric or microwave heating

- In high frequency electric fields that generate heat within the wet material

Heat Transfer

■ Conductive drying

- Fourier's law of heat conduction
- $q = -k dT/dy$
 - q : heat flux (heat flow rate per unit area)
 - k : thermal conductivity of the solid
 - y : measured in the direction of heat flow

■ Convective drying

- $Q = hA(T-T_s)$
 - h : heat transfer coefficient
 - Q : rate of heat flow into the solid
 - A : surface area through which heat flows
 - T : gas bulk phase temperature
 - T_s : temperature at the solid surface
- $q = h(T-T_s)$
 - q : heat flux (heat transfer rate/unit area)

Heat Transfer

■ ***U for conductive and convective drying***

- $Q = UA\Delta T$
 - U : overall heat transfer coefficient
 - ΔT : average temperature difference
- $Q = UaV \Delta T$
 - a : heat transfer area per unit dryer volume : unknown
 - Ua : volumetric heat transfer coefficient : calculated or measured
 - V : volume of the dryer

Mass Transfer

■ Convective drying

- Initial drying period
- Constant drying rate period
 - Mass transfer is limited by a gas boundary layer at the surface of the solids
- Falling drying rate period
 - At a critical moisture content X_c
 - Internal rate of water movement is not fast enough to keep the surface saturated
 - Drying rate approaches the equilibrium moisture content X_e

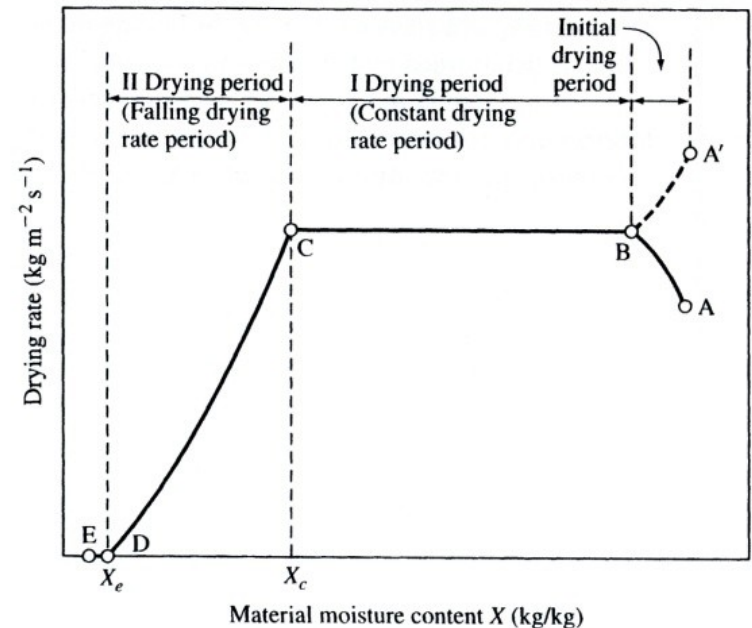
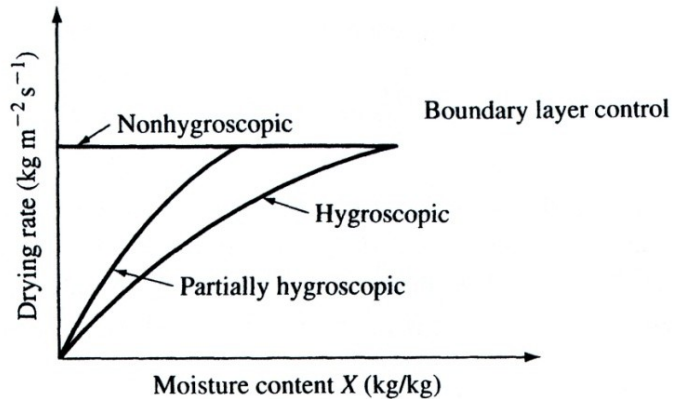


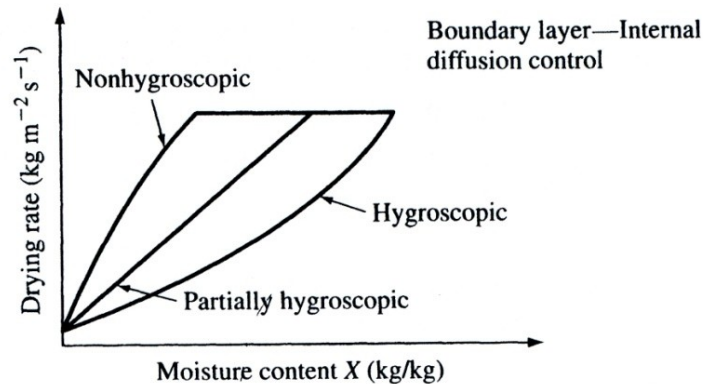
Figure 10.3 Drying rate curve, illustrating the periods of drying.

Drying Rate Curve



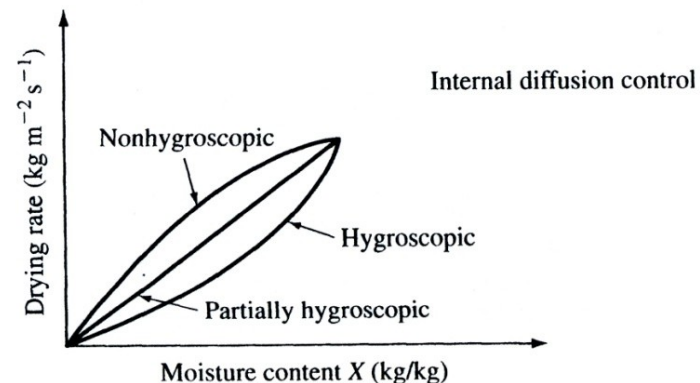
■ Drying rate is influenced by

- The type of material being dried
- The type of mass transfer that is controlling



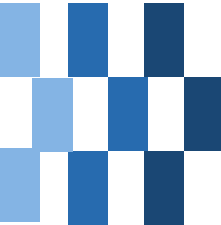
■ No constant drying period

- Hygroscopic biological solids
- When mass transfer is controlled by internal diffusion



Mass Transfer

- $N_w = k_G \Delta p_w$
 - Mass transfer of water being evaporated at the solid surface by gas flowing past the surface
 - N_w : molar flux of water
 - k_G : mass transfer coefficient
 - Δp_w : difference in partial pressure of water between the surface and the bulk gas stream
- **During the constant drying rate period**
 - Steady state between heat and mass transfer
 - $q = \lambda N_w$
 - q : heat flux
 - λ : heat of vaporization of water
 - $N_w = h(T - T_s) / \lambda$
 - h : 10 to 100 kcal m⁻² h⁻¹°C⁻¹ for forced convection of gases



3. Dryer Description and Operation



Heat Transfer by Conduction

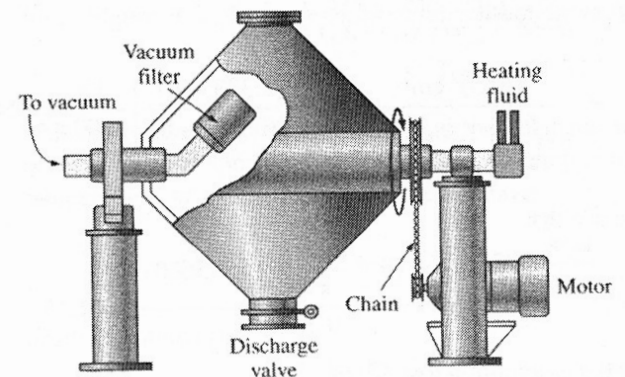
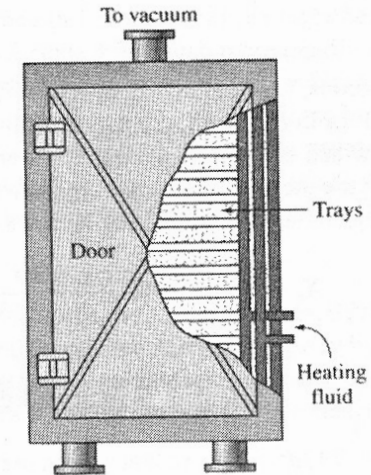
■ Vacuum-shelf dryer

- Heat conduction
 - Shelves → trays → wet solids
- Vacuum
 - To speed up the drying
 - To allow drying at lower temperature
- Usages
 - Up to square meters of shelf area are available
 - Extensively used for pharmaceutical products

■ Batch vacuum rotary dryers

- Tumbling of solids
- Not suitable for particles forming larger balls or sticking to the metal surface in the drum

Figure 10.5



Freeze Dryers

■ Drying process

- Cooling to allow complete solidification
- Drying by sublimation
 - Reduction of pressure to below the vapor pressure at the triple point (0.01°C , 4.6 mmHg) of water
 - Increase in temperature to provide energy for sublimation
- Primary drying
 - Removal of unbound water
- Secondary drying
 - Removal of bound water

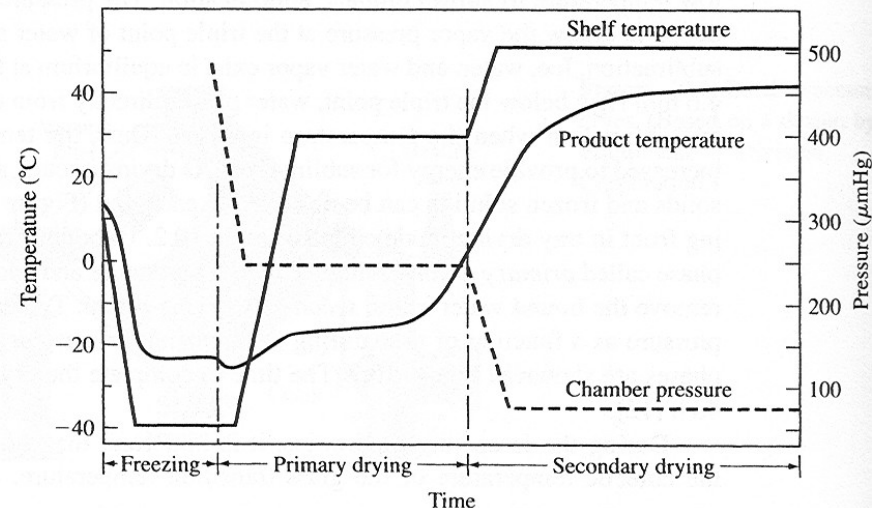
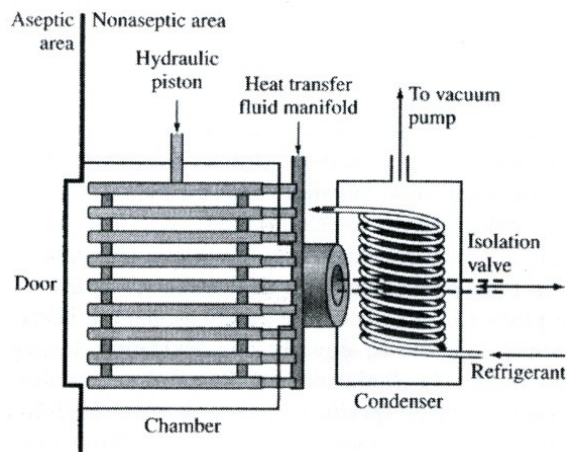
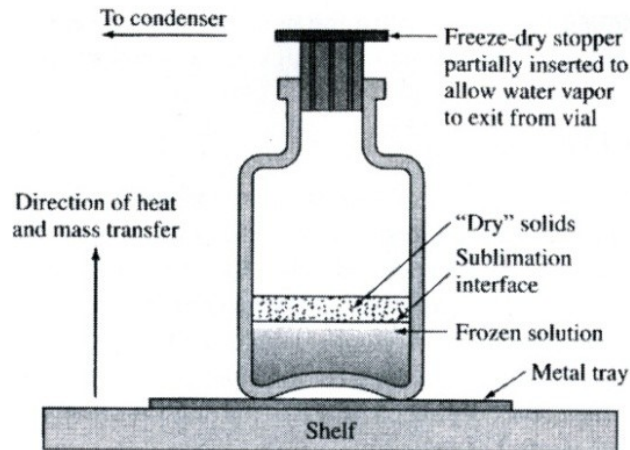


Figure 10.9 Process variables during the freeze-drying cycle.

Freeze Dryers

■ Advantages

- For biological products with a high sensitivity to heat :most proteins
- No liquid phase : prevent reactions such as hydrolysis, oxidation, aggregation etc.
- The dry product has a high specific surface area : rapid redissolution



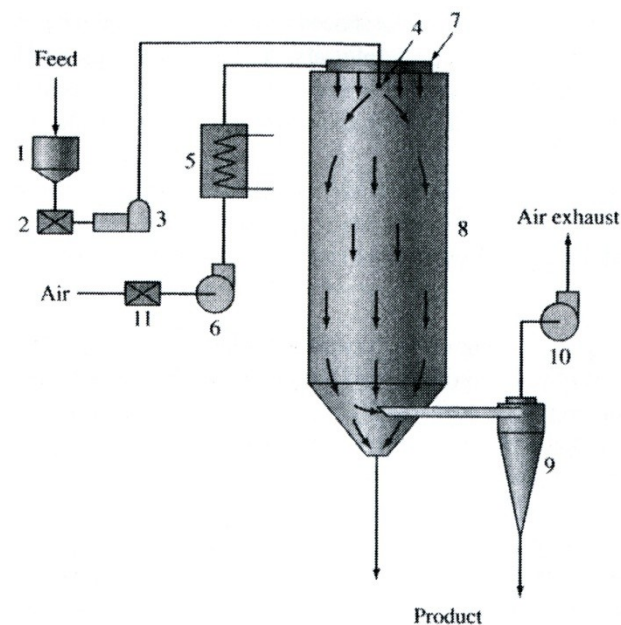
Spray Dryers

■ Process

- Spraying the liquid into a hot gas (air) → transformation of a feed in the liquid state into a dried particulate form

■ Basic units

- Liquid atomization
 - Pressure nozzle single-fluid atomizer
 - Larger particles (120-250 μm)
 - Rotary wheel atomizers
 - Smaller particles (30-120 μm)
- Gas-droplet mixing
- Drying from liquid droplets



Spray dryer with a pressure nozzle atomizer