

# Mechanism of Water Transport in Meat during the Roasting Process

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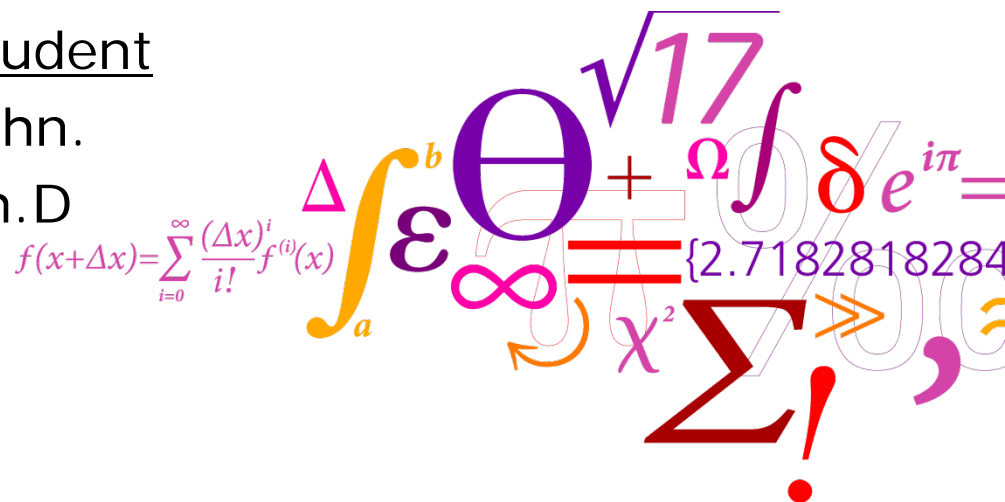
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*Food Production Engineering*

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# Roasting process

- *Quantitative*
  - quality, safety
  - minimize loss
  - upscale
  - process control

- *Water transport*

- *prediction of large rise at center (??)*

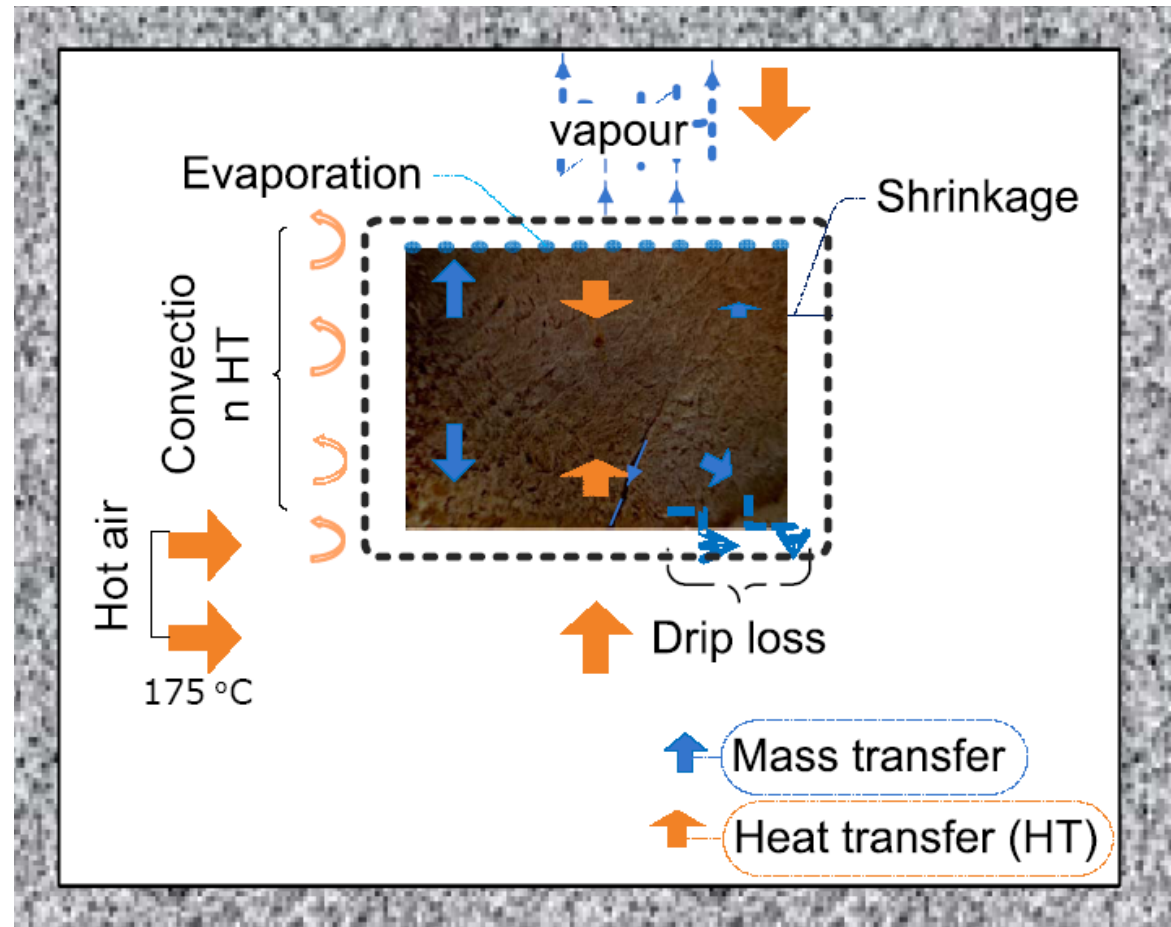


Figure 1. Transport processes during oven-convection roasting

# Mechanism of water transport

## 1. *Pure diffusion (often used)*

- Concentration gradient

## 2. *Convective*

- $T \uparrow$ 
  - Denaturation
  - WHC  $\downarrow$
  - Shrinkage (protein network)
- Pressure gradient-velocity
- Microstructure
  - Permeability(K)
- Elastic modulus (E)

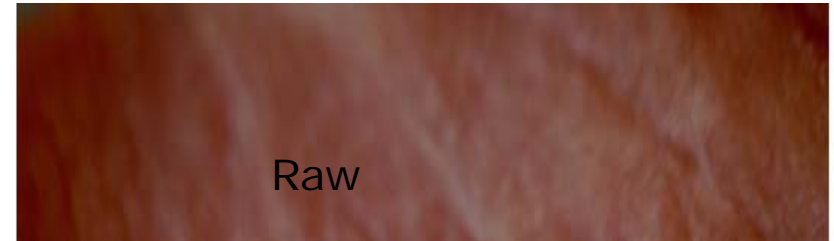
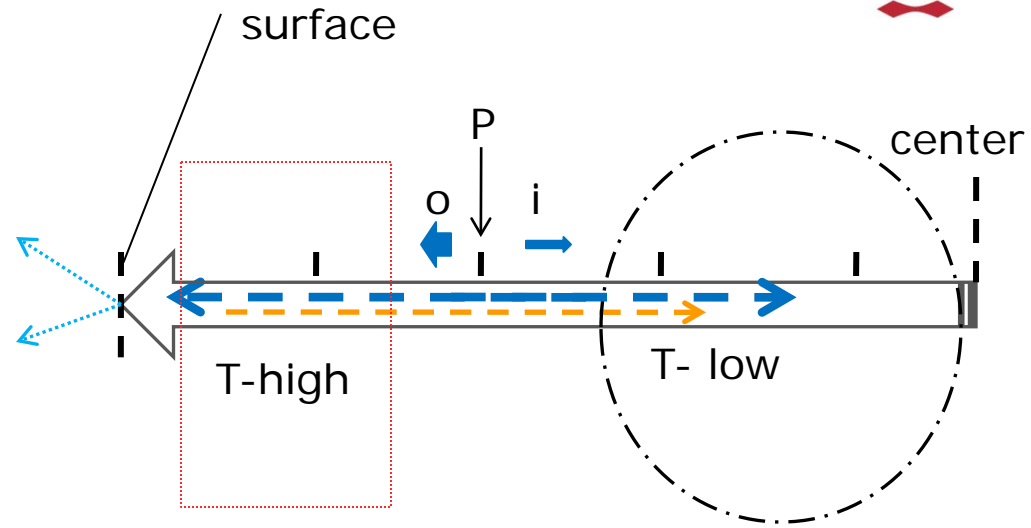


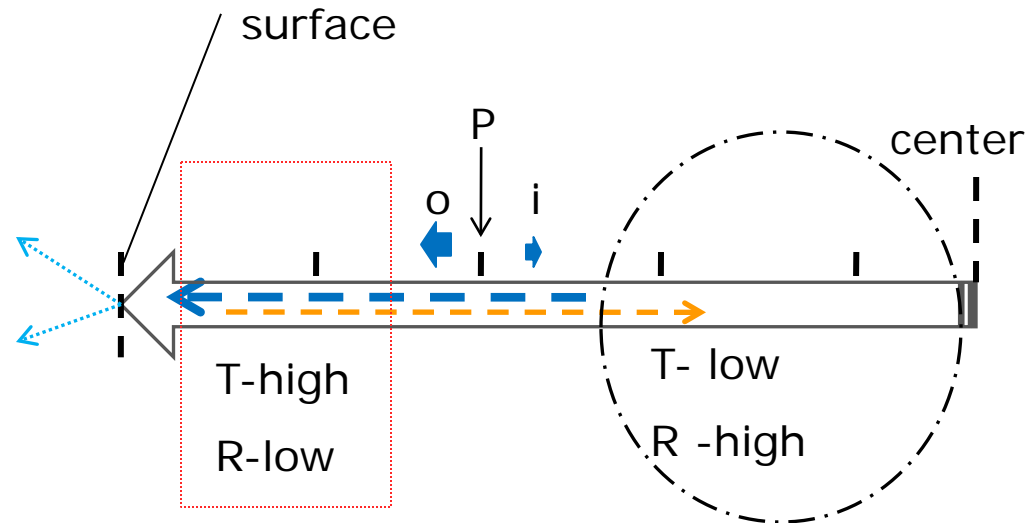
Figure 2. Change of microstructure during roasting (cross-sectional view)

### Case-1



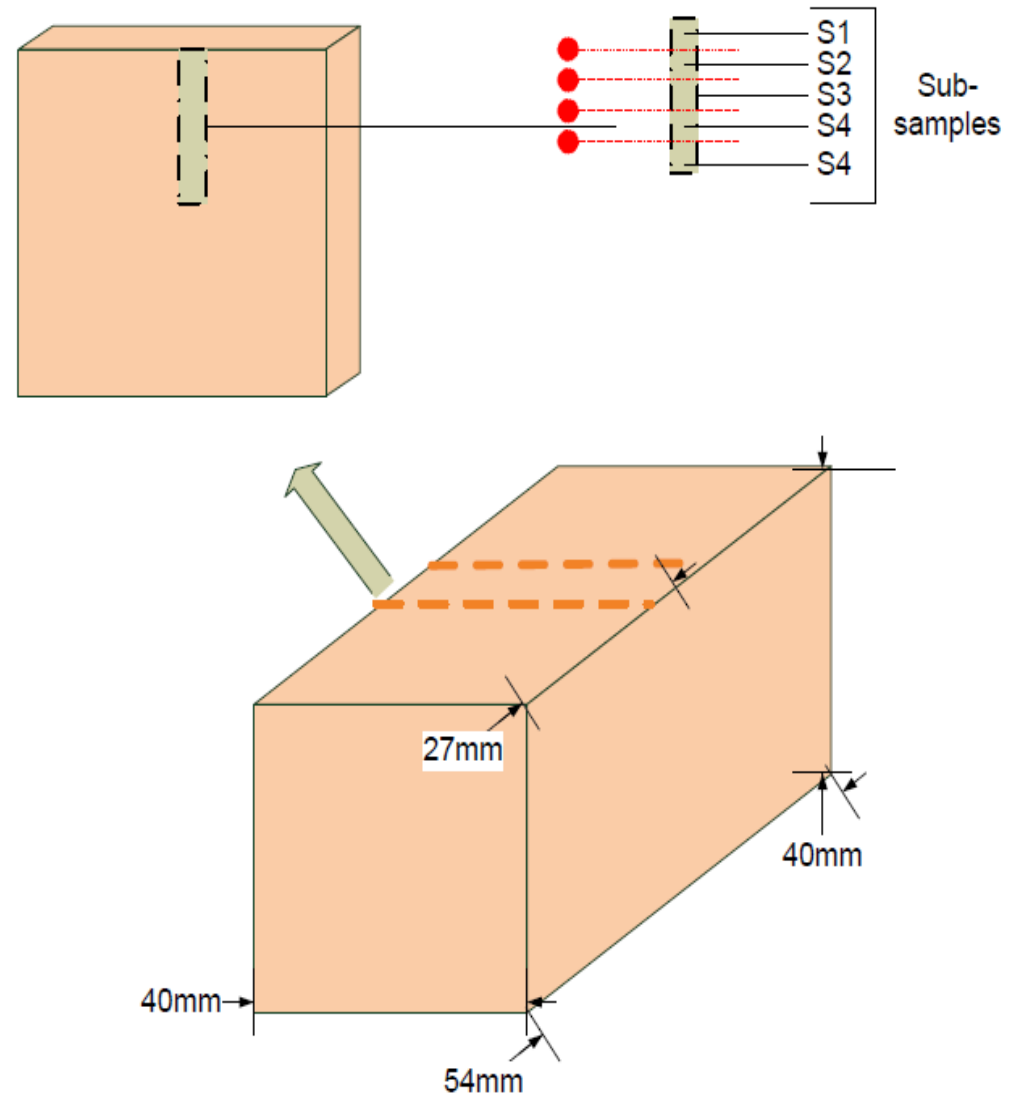
### Case-2

R- resistance to flow  
 Low K – high R



# Method

- Sample-pork meat (*Longissimus-dorsi*)
- Oven (175 °C)
- Local water content
  - *Liquid nitrogen + freezer*
  - Sub-samples (*local*)
  - Oven drying
- Overall shrinkage
  - *Dimensions & mass*





# shrinkage and mass loss as function of time

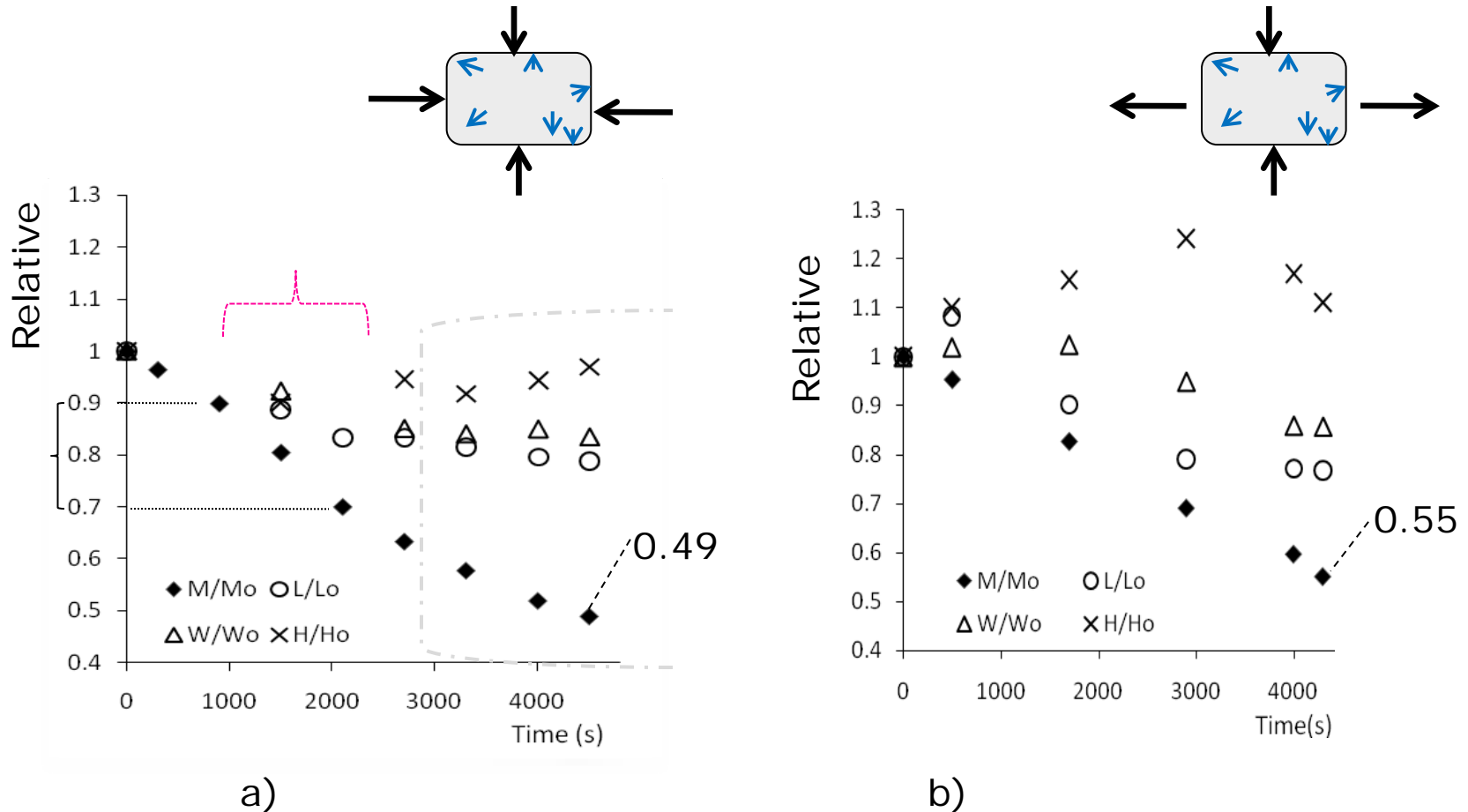


Figure 3 a) meat sample shrinking in 3 directions; b) meat sample shrinking in x and y-direction and expanding in the z direction (height).

- Conclusion
  - Emerging mechanistic understanding of water transport is helpful to develop better model.
  - A large rise of the water content was not observed in contrary to what was predicted before.
  
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Thank you for your  
attention!