

FORCED AIR COOLING FIELD TRIAL RESULTS

Eggplant



A precooling experiment was conducted to test the performance of a small scale (countertop sized) forced air cooler (FAC) in parallel with product cooled by room cooling. Freshly harvested eggplant (24 lbs) was placed in a CoolBot

controlled walk-in cooler set at 46 °F. In the case of room cooling the product temperature is reduced as a result of simply being in the room with cool air circulating around it. The same mass of product was placed in a small forced air cooler (FAC) that included a base, frame, suction fan, plenum, and plastic tarp with one end open to direct the cold room air over the product packed inside the crates. The ambient temperature of the cooler and the pulp temperature of the produce cooled using each method was monitored over time to determine and compare the precooling rate. The eggplant started at 90 °F and, over the course of an hour, dropped 19 °F by room cooling and 36 °F by forced air cooling.

A standard measure of precooling rate is the time required to bring the product down $\frac{7}{8}$ of the way to the target storage temperature. This is called " $\frac{7}{8}$ time". Based on this test, when starting at 90 °F it was determined that the $\frac{7}{8}$ time for forced air cooling was 1.5 hours (actual) and for room cooling it was 3.2 hours (estimated). **These results show that it takes 2.1 times longer to room cool eggplant when compared to FAC (or FAC is 1.5 times faster).**

Acknowledgments

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Cooler Set point (°F) 46		
Eggplant (23.5 lbs)		
Starting Temp (°F)	Room Cooled	Forced Air Cooled
Temp @ 20min (°F)	85	75
Temp @ 60min (°F)	71	55
Temp @ Test End [1hr 25min], (°F)	63	51
Observed Cooling Rate (°F/min)	0.32	0.47
Time to 7/8 Temp (Hours)	3.2	1.5
FAC / RC Ratio ("FAC is ___ times faster")		1.5

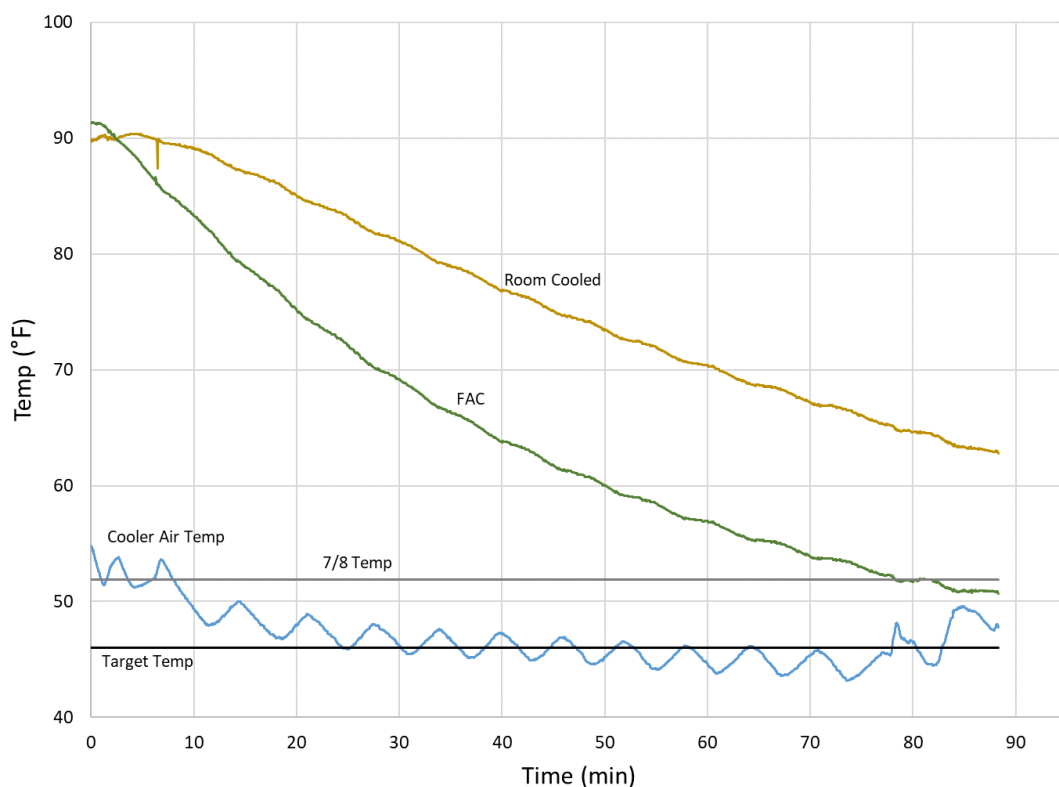


Figure - Comparison of eggplant cooled using room cooling and forced air cooling methods.