

Concentrated Solar Thermal Integration into Spice Roasting Industry: An Energy Analysis of an Indian Masala Manufacturing Facility

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Introduction

- Tavish Fenbert: Mechanical Engineering student at Northeastern University in Boston, USA
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- Centre for Technology Alternatives for Rural Areas



Research Goals

- Analyze the thermal steps in the masala production process
- Determine power consumption of these processes
- Develop strategies for integrating solar thermal technology

Indian Masalas

- Masala = spice mixture
 - Coriander
 - Cumin
 - Black pepper
 - Cinnamon
 - Chili powder
 - Onion
 - Ginger
 - Garlic
 - Turmeric
 - Salt
 - And others...



- Used daily by families around the country
- 6.22M metric tons of spices consumed every year

Purpose of Roasting Spices

- Changes in:
 - Aroma
 - Texture
 - Appearance
 - Reduce moisture
- Labor-intensive process
- Skilled labor required

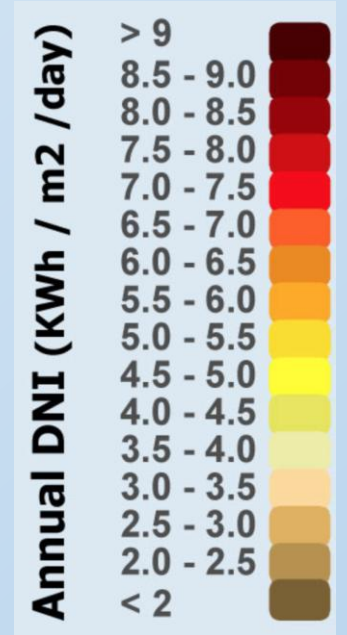
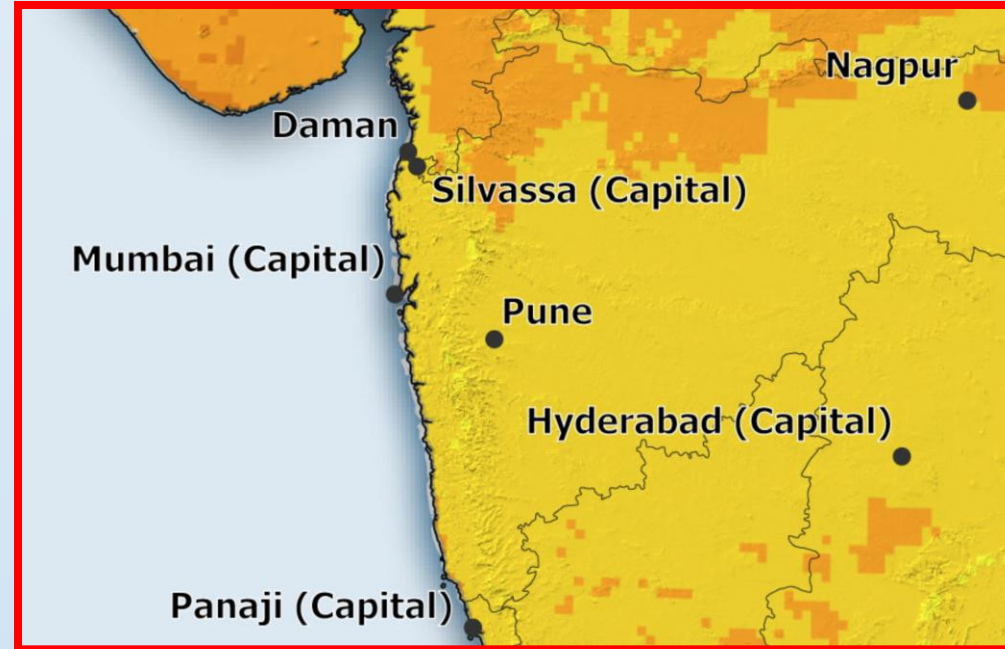
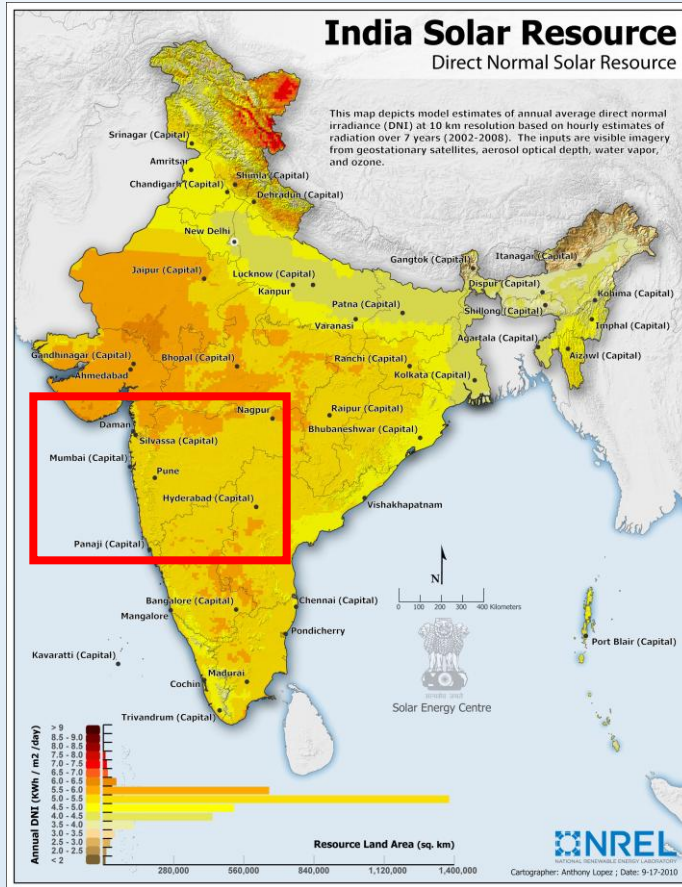


Indian Power Subsidies

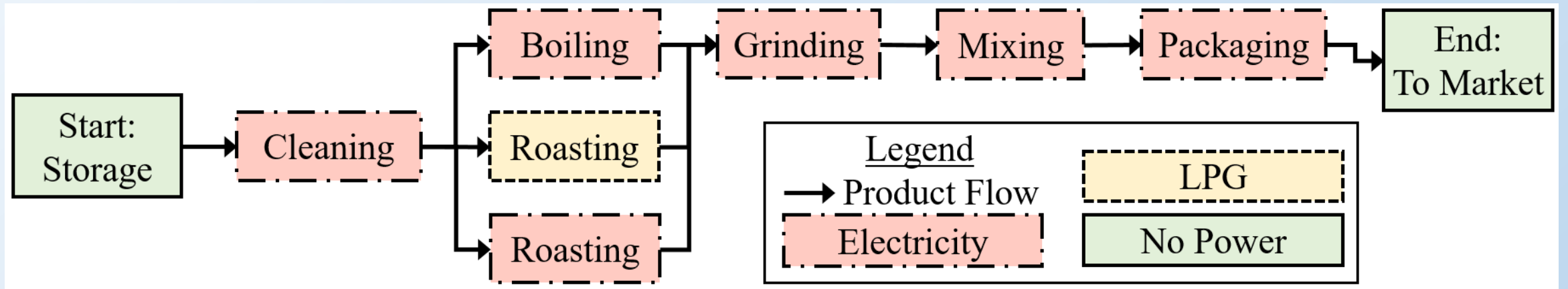
- Main forms of heat for masala industry are LPG and electricity
- Indian Gov. subsidizes electricity and LPG in many parts of the country
- 21.55M tons of LPG consumed in India during 2016-2017
 - Over half was imported
- Solar thermal can:
 - Reduce greenhouse gas emissions
 - Reduce energy spending of Indian Gov.



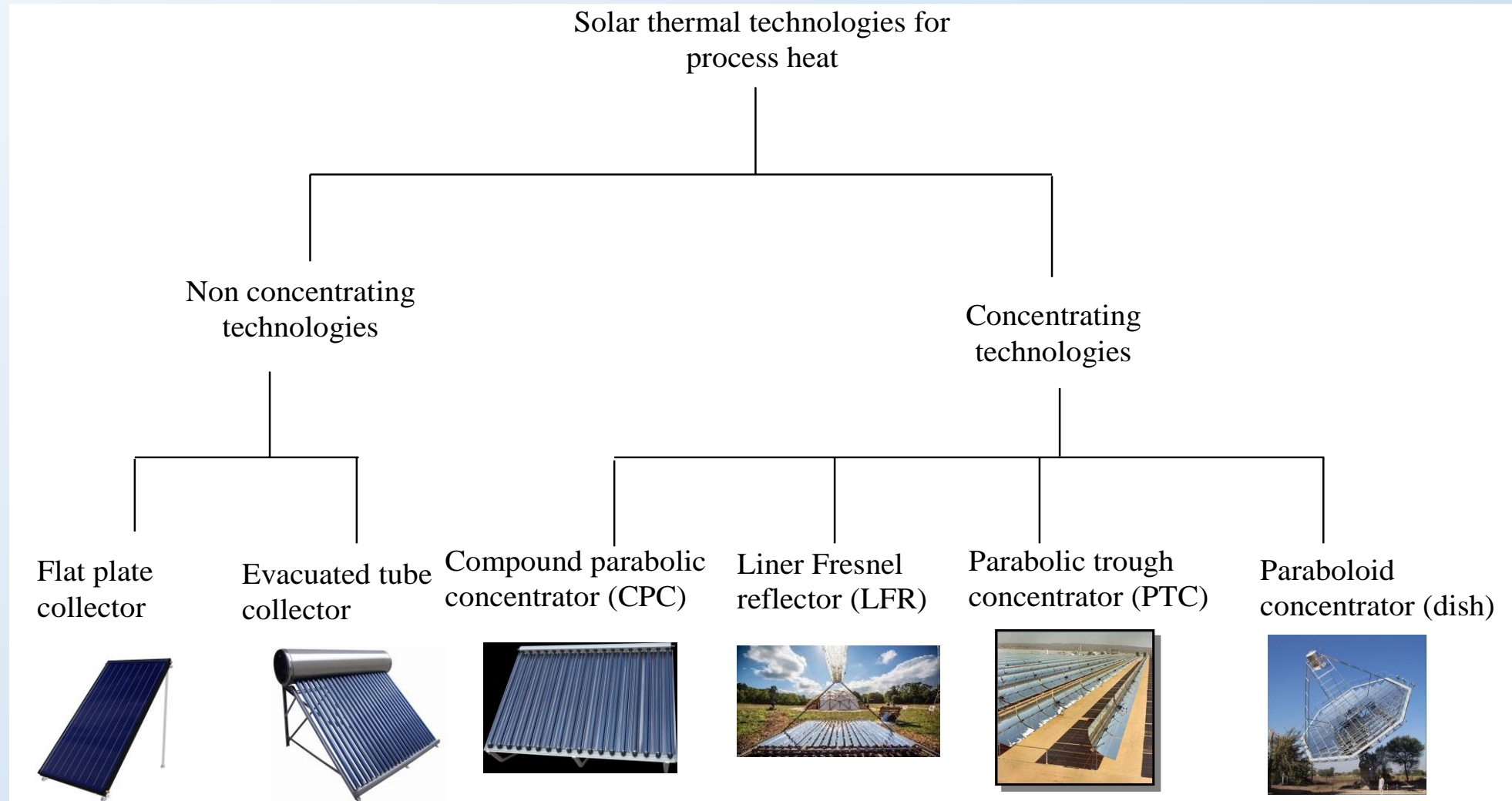
Indian Solar Availability



Masala Production Process

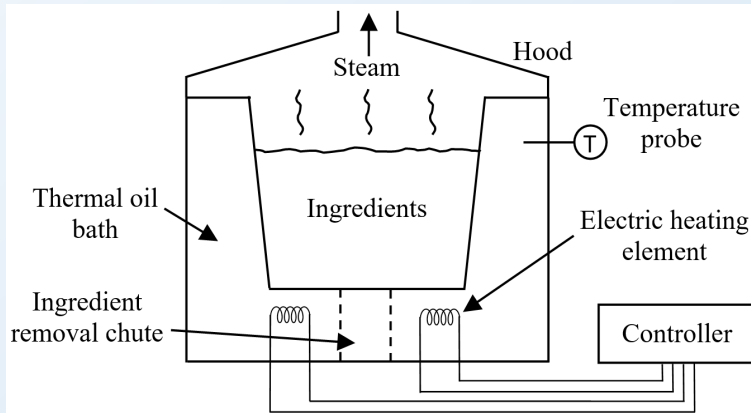


Solar Concentrators Overview

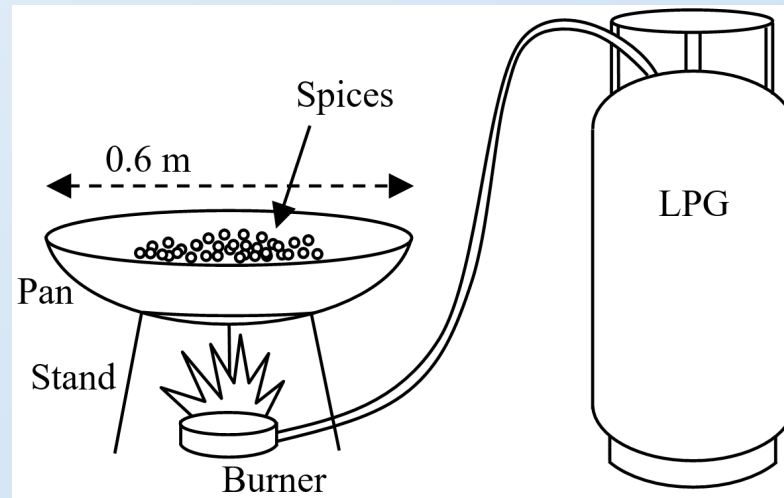


Method: Thermal processes

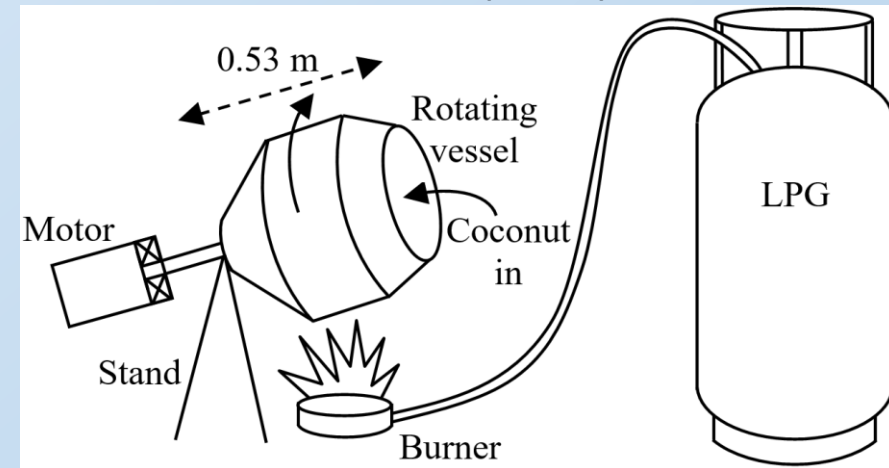
Boiling/Roasting in thermal oil vessel (elec.)



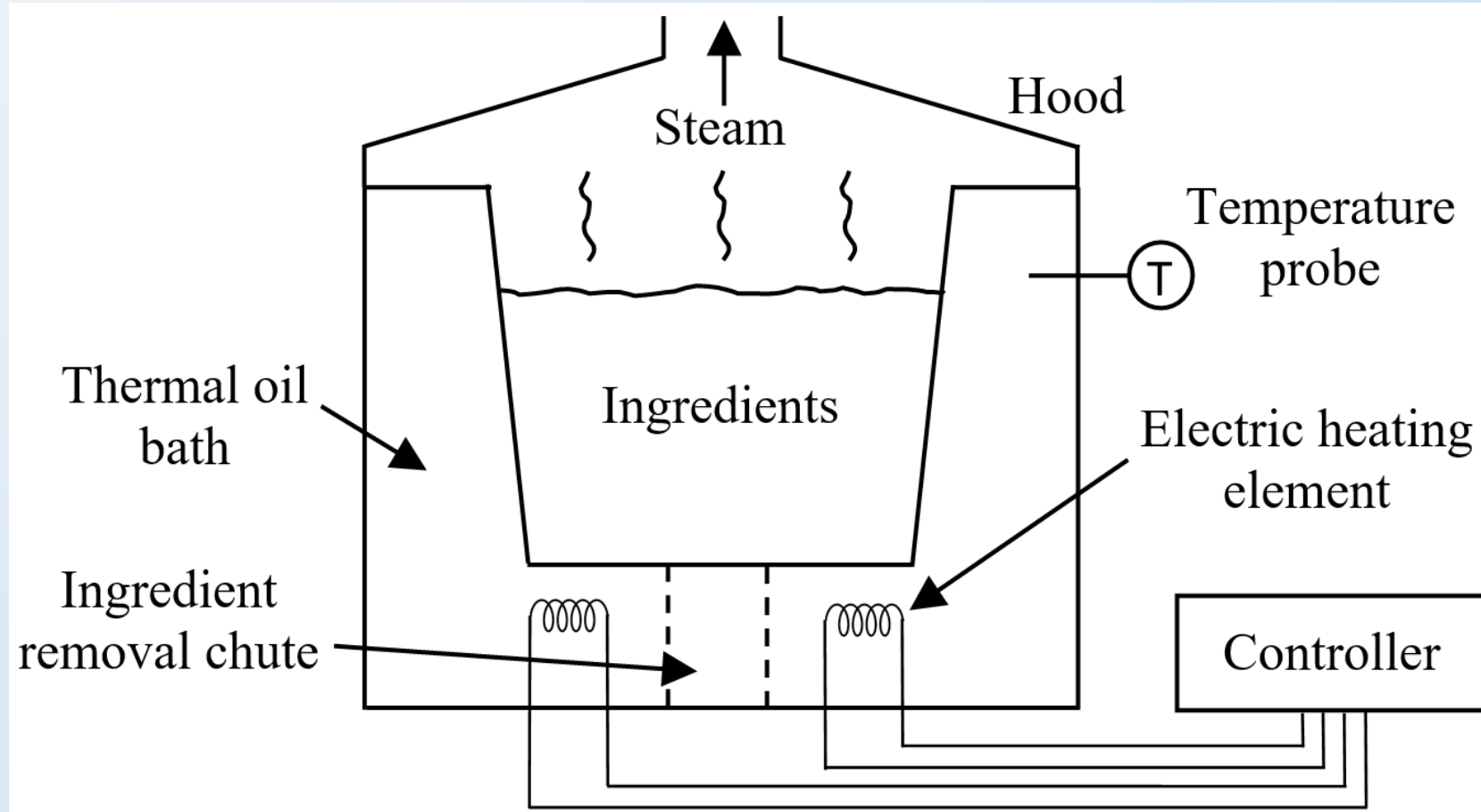
Roasting in pan (LPG)



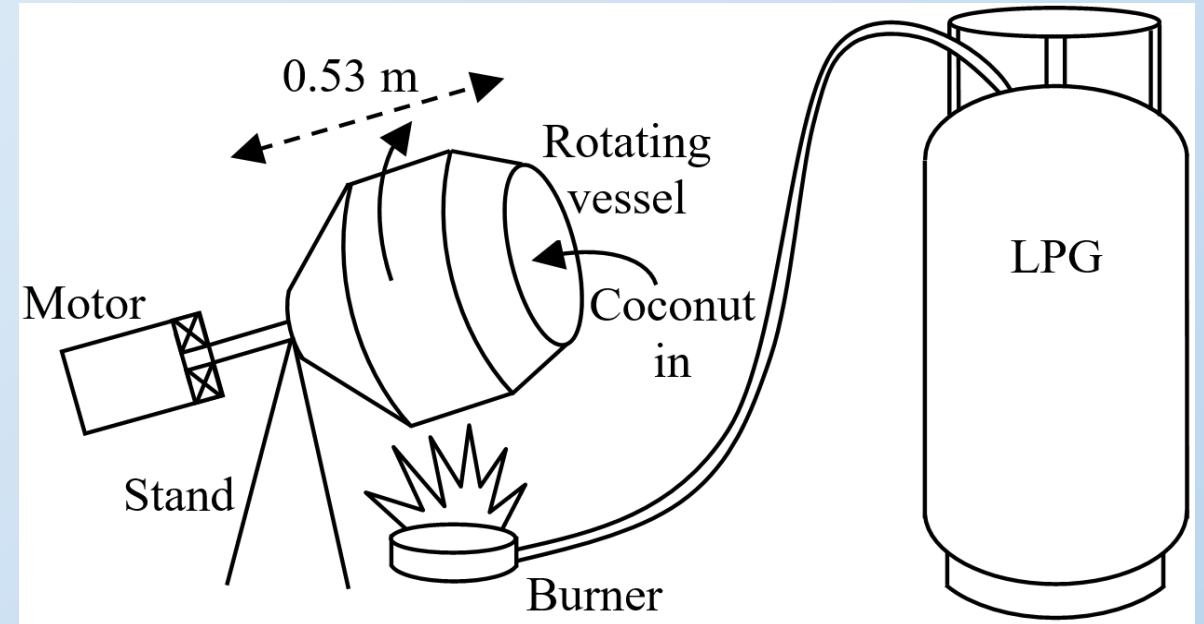
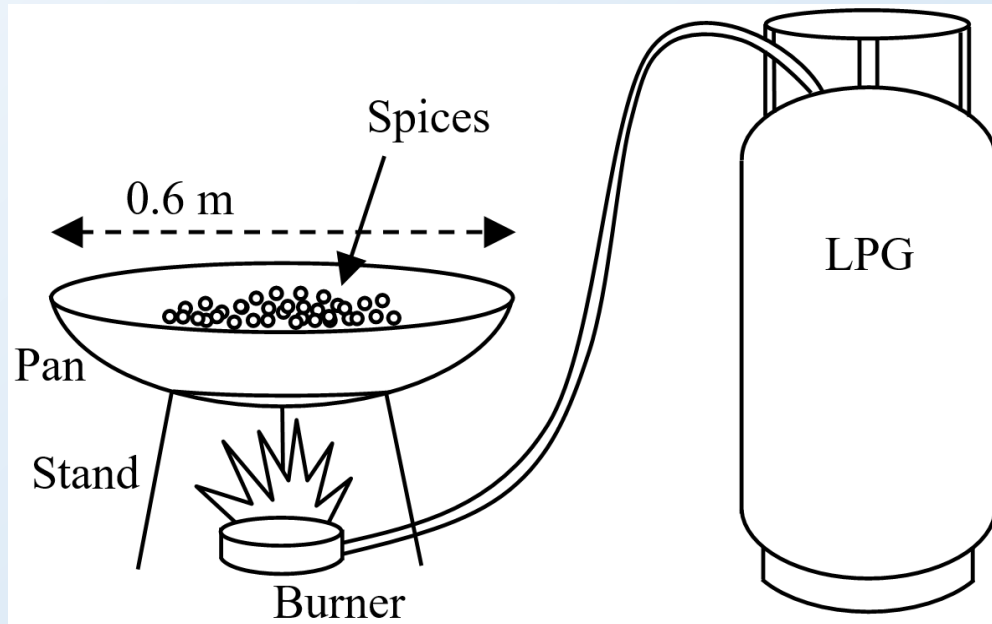
Roasting in rotating vessel (LPG)



Method: Boiling/Roasting in electric thermal oil vessel

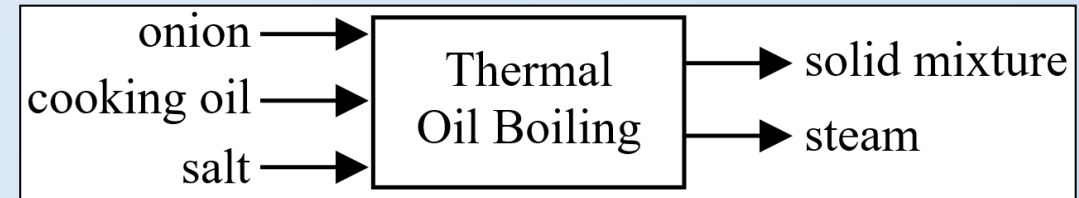


Method: LPG roasting

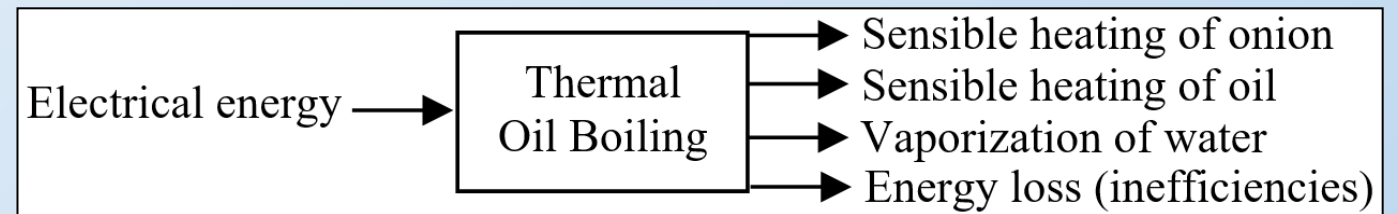


Energy Analysis Framework

Mass Balance: $m_{in} = m_{out}$



Energy Balance: $E_{in} = E_{out}$

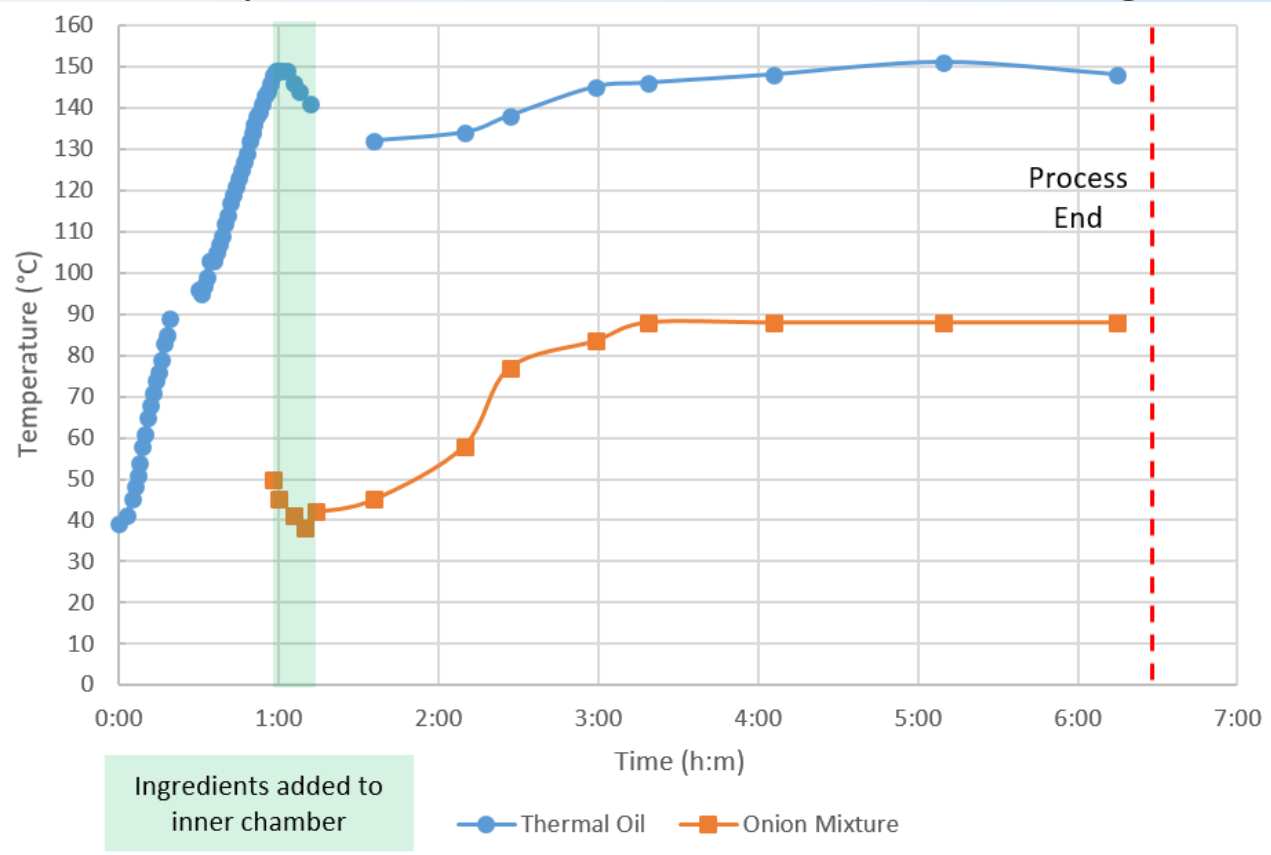


$$Q_{elec} = m_{onion} * c_{onion} * \Delta T_{onion} + m_{oil} * c_{oil} * \Delta T_{oil} + m_{steam} * \Delta H_{vap} + Q_{loss}$$

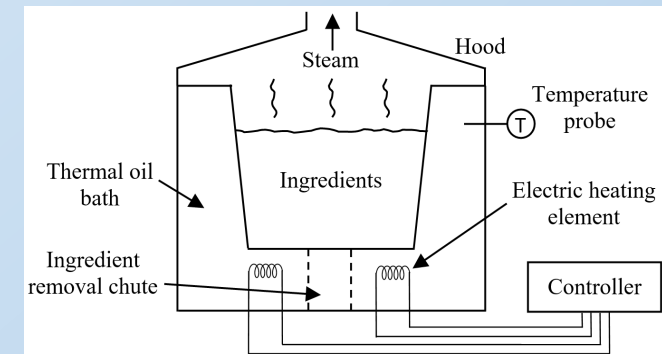
Efficiency: $\eta_{LPG} = \frac{E_{required}}{E_{consumed}}$

Energy Analysis: Boiling in electric thermal oil vessel

Temperature vs. Time for Onion Boiling

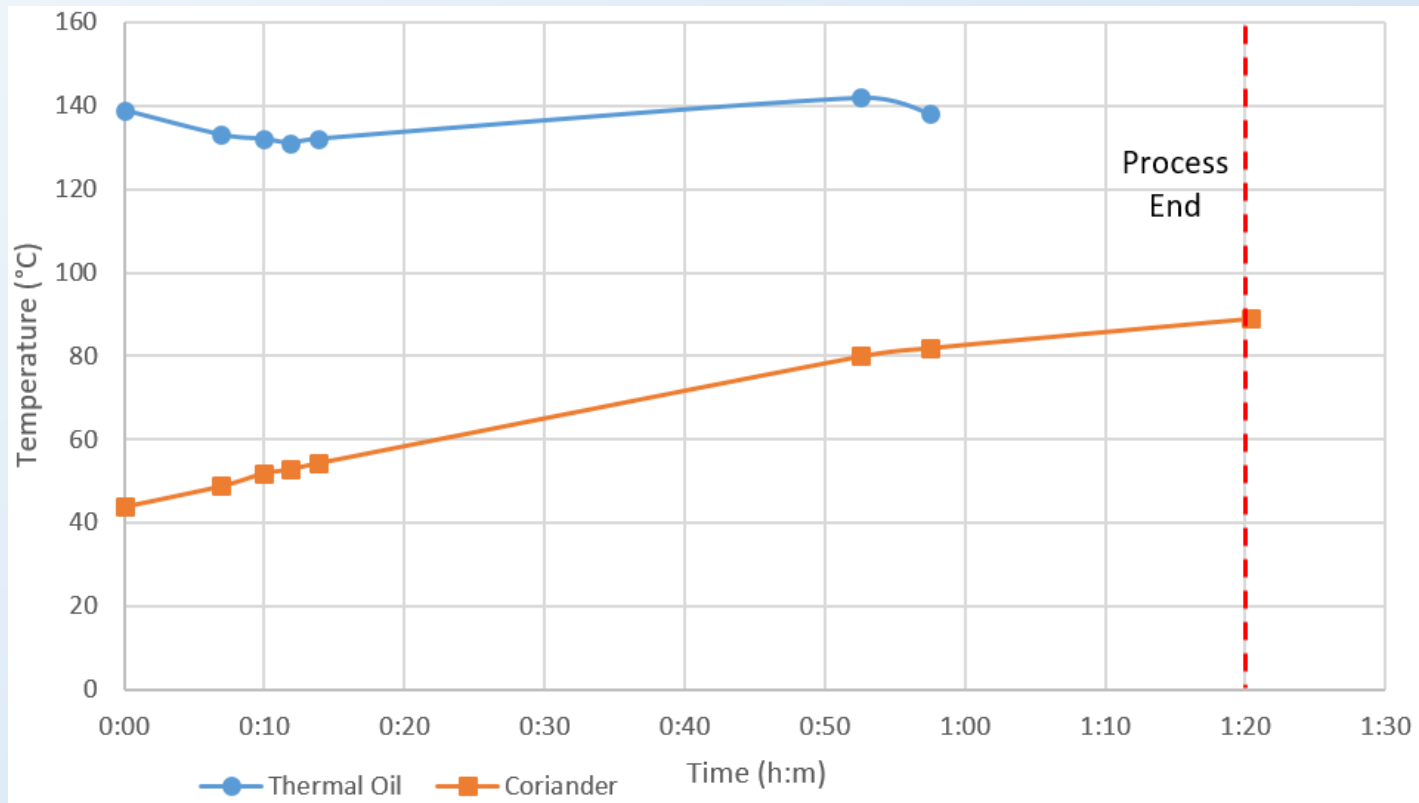


| Particular | Unit | Thermal Oil Boiling |
|--------------------|------|---------------------|
| Batch mass | kg | 700 |
| Batch time | min | 390 |
| Vessel temperature | °C | 130 to 150 |
| Power required | kW | 34.9 |



Energy Analysis: Roasting in electric thermal oil vessel

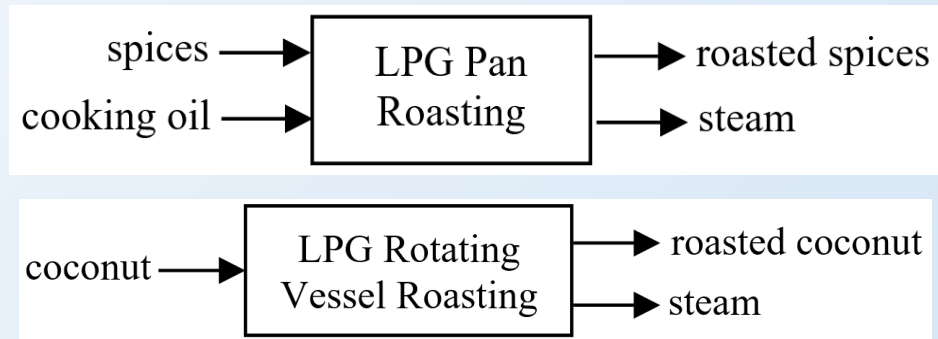
Temperature vs. Time for Coriander Roasting



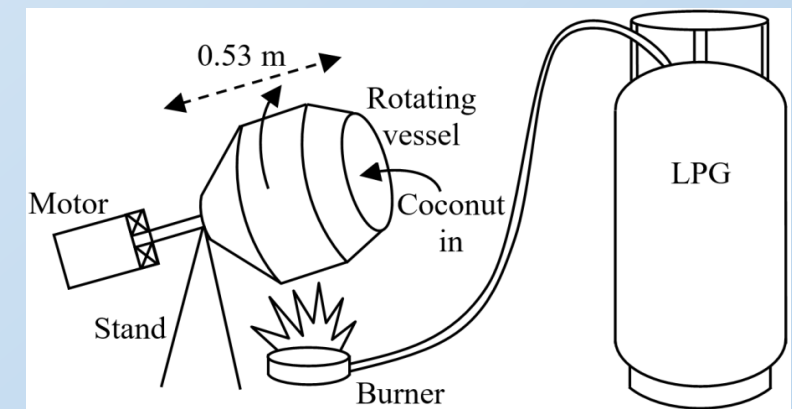
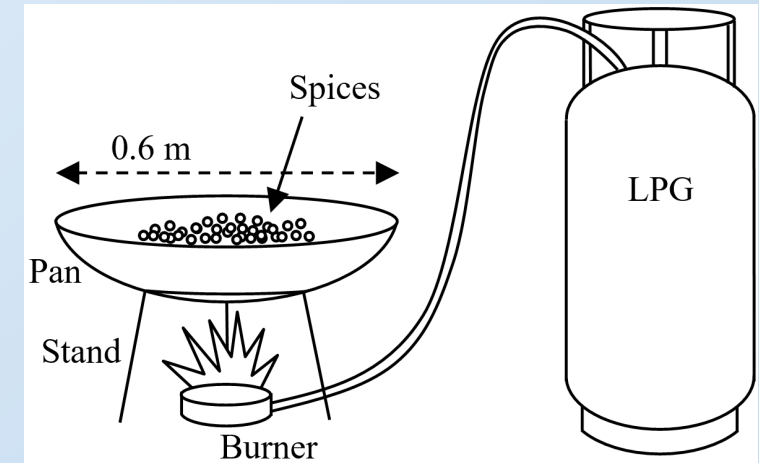
| Particular | Unit | Thermal Oil Roasting |
|--------------------|------|----------------------|
| Batch mass | kg | 100 |
| Batch time | min | 80 |
| Vessel temperature | °C | 130 to 140 |
| Power required | kW | 4.8 |



Energy Use: LPG roasting



| Particular | Unit | Pan | Rotating Vessel |
|--------------------------------------|-----------------------|------|-----------------|
| Batch mass | kg | 35 | 5 |
| Batch time | min | 28 | 7.4 |
| LPG consumption rate | kg _{LPG} /hr | 1.07 | 2.71 |
| Power consumed | kW | 13.7 | 34.7 |
| Power required | kW | 5.31 | 7.24 |
| LPG heating efficiency, η_{LPG} | % | 38.8 | 20.9 |

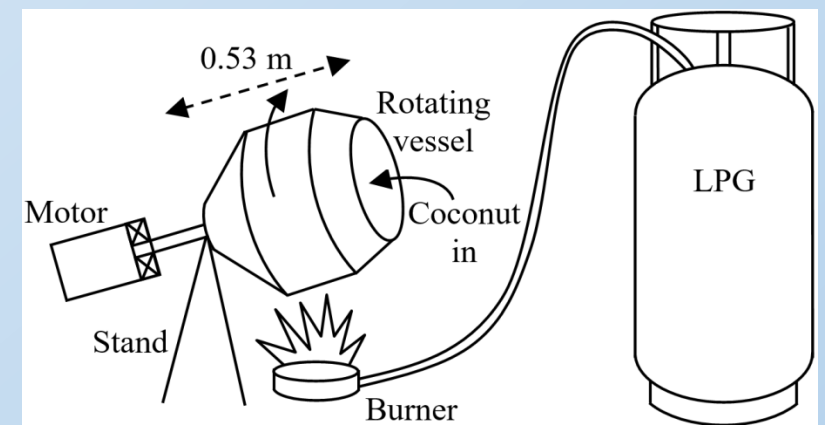
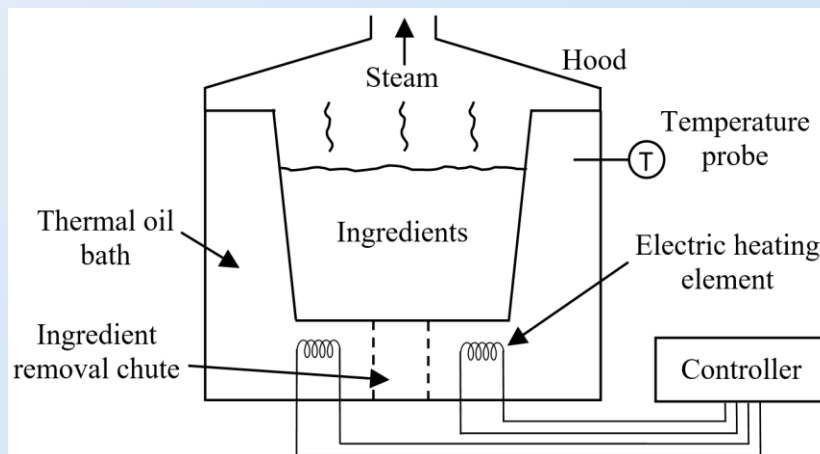
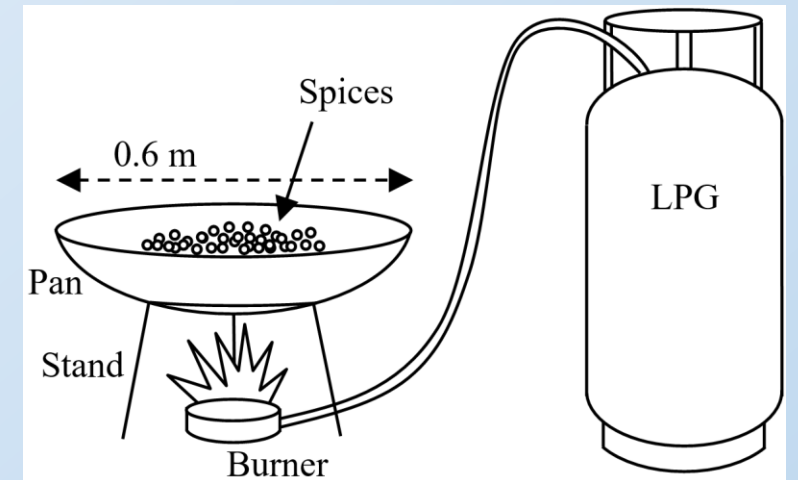


Solar Thermal Integration: Factors for consideration

- **Temperature/power requirements**
 - Time of day
- Solar space availability
- Backup power
- Plant layout
- Energy storage
- Cost

Solar Thermal Integration: Temp and power requirements

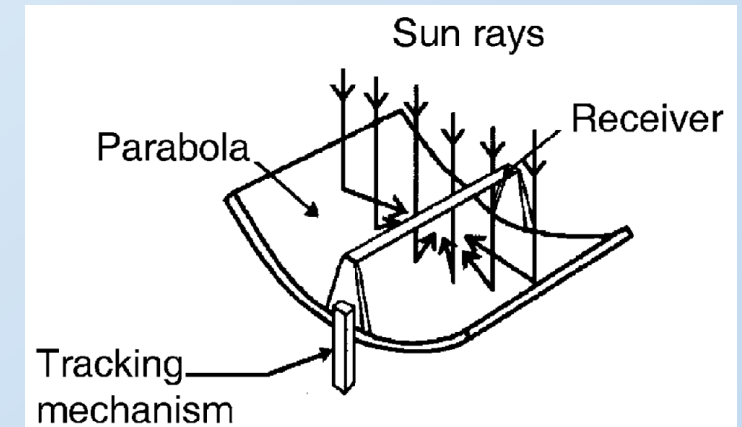
| Process | Solar Technology Suggestions | Area Required (m ²) |
|---------------------------------|------------------------------|---------------------------------|
| Thermal oil boiling | PTC | 117 |
| Thermal oil roasting | PTC | 16 |
| LPG roasting in pan | Scheffler | ~50 |
| LPG roasting in rotating vessel | Scheffler | ~50 |



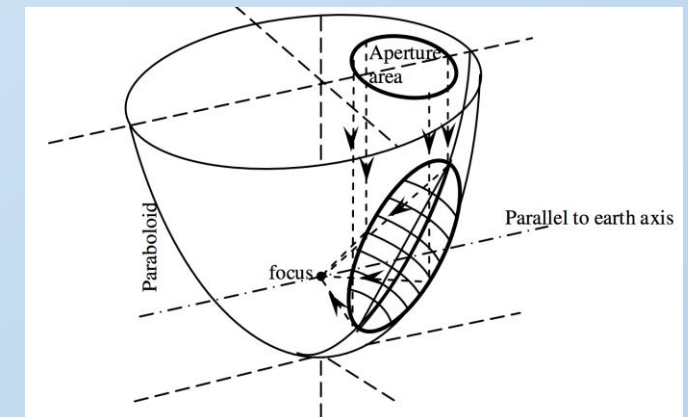
Solar Thermal Integration: Potential Implementation Strategy

- Integrate a system of PTCs to heat the thermal oil for electric boiling/roasting processes
- Install Scheffler dishes to replace LPG for the pan and rotating vessel processes
- Some plant layout rearranging required
- PTCs are likely more practical than Scheffler

Parabolic Trough Concentrator (PTC)



Scheffler Dish



Conclusions

- Masala production industry is candidate for solar thermal integration
- Temperature range of processes is 140°C to 320°C
- Next steps:
 - Continue to gather data on energy use in masala production industry
 - Detailed economic analysis of solar thermal integration

Thank You!

Questions?