Abstract

This work proposes the development of software that has the objective of simulating the drying of cerrado fruits. The project was constructed through bibliographical surveys that pointed out several mathematical models that represent phenomena of heat and mass transfer between product and drying air. The developed program is dynamic and based on the Thompson model, but allows the use of the Page model, as well as the open parameterization of some equations such as the conversion reason, specific heat, among others. The software developed allows the simulation of heat transfer process, minimizing time and costs applied in practical experiments preliminary.

References

1. MARCINKOWSKI, A. E.: Study of drying kinetics, sorption curves and prediction of thermodynamic properties of textured soybean protein. (Dissertation presented to Chemistry
1. Computational Program for Simulation of Mass and Heat Transfer of Cerrado Fruits


7. JUNIOR, L.C.C; NARDINI, V.; KHATIWADE, B.P.; TEIXIERA, G.H.A.; WALSH, K.B. Classification of intact açaí (Euterpe pleracea Mart.) and jucara (Euterpe edulis Mart) fruits based on dry matter contente by means of near infrared spectroscopu. Food Control. v.50, pp.630-636. 2015.


**Index Terms**

Computer Science  
Software Engineering

**Keywords**

Simulator, Modeling, Transport phenomenon. Fruits