

**ABE 303 – Applications of Physical Chemistry to Biological Processes**  
**Homework 1 – Fall 2017 (100 marks)**  
**Deadline Thursday September 7**

**Problem 1.** You were given definitions of different types of porosity used to characterize biomaterials. These porosities are calculated from different types of density that are suitable to characterize porous and non-porous biomaterials. By using the basic definitions of those densities prove that the definitions of the following porosities are correct:

$$\varepsilon_B = 1 - \frac{\rho_B}{\rho_{part}}$$

$$\varepsilon_{cp} = 1 - \frac{\rho_{part}}{\rho_s}$$

**[20 marks]**

**Problem 2.** Calculate the true density of spinach leaves at 20°C. For details of spinach composition, you could use tables provided in lectures or the US Department of Agriculture (USDA) Database.

**[20 marks]**

**Problem 3.** A berry fruit has a moisture content of 80% (wb). The apparent and bulk densities are 605 kg/m<sup>3</sup> and 500 kg/m<sup>3</sup> at 25°C, respectively. Assuming the berry contains only carbohydrate and water calculate the total porosity of these berries when they are stacked in bulk.

**[20 marks]**

**Problem 4.** The composition by weight of a biomaterial, which is non-porous, is the following:

Protein: 18.0%

Carbohydrate: 4.0%

Ash: 0.5%

Fat: 2.5 %

Water: 75.0%

All composition are expressed in wet basis.

- (a) What is the moisture of the biomaterial before drying expressed on a dry basis?
- (b) If the biomaterial is dried to 40% moisture content (wet basis) without any shrinkage, what will be the apparent density and the apparent porosity of the dried material?
- (c) Briefly explain why the biomaterial becomes porous after drying.

**[40 marks]**