

OBJECTIVE

Develop an evaporator that reduces the water content in the mustard seed extract slurry by at least half

BACKGROUND

- Mustard plants produce many useful chemical products
 - Oils that can be processed into biodiesel and glucosinolates
- Glucosinolates show promise on being used as biopesticides, which help in organic farming
- Currently, freeze drying is being used and takes about three days to dry a 10-gallon batch

VALUE PROPOSITION

The current freeze-drying method takes 3 days and has created a bottleneck in the system. To reduce this, we have created a flash evaporator and it should reduce the water content by half.

KEY REQUIREMENTS

- Get extract 50% dry
- Reduce drying time by half
- I No large drop in glucosinolates yield
- No use of chemicals
- System can handle up to 10 gallons of product a day

DEHYDRATING MUSTARD SEED EXTRACT BY SOPHIA BOWEN AND LESLIE HURTADO LEAD INSTRUCTOR: DR. BRIAN HE

CONCEPT DEVELOPMENT

- Initial Design
- Pump to pressure sprayer
- Cost effective
- Available pumps created higher pressure than necessary, so design was altered.

FINAL DESIGN





Used a pressurized sprayer instead of a pump

- Easier to manage and control the low pressures needed
- 55-gallon metal drum and iron funnel

VALIDATION

Used cold water in the sprayer to get a range of pressures

Quicker testing once we got our evaporator assembled



Pressure vs Flow Rate

CONCLUSION & FUTURE

- The evaporation system dries the extract X amount
- Future of Project:
 - Look into different heating elements
 - Look into insulation types that will not pose a safety hazard in combination with the heat guns

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