

# **EQUATION ANALYSIS OF HEAT AND VALUES IN PROCESS STERILIZATION OF CANNED FOOD STERILIZATION**

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## **Abstract**

Heat transfer is the study of energy transfer that occurs because of temperature differences between objects or materials. The science of heat transfer not only trying to explain how heat energy is moved from one object to other objects, but also can predict the rate of displacement which occurs in certain conditions. One of the various problems that can be solved by science is the equation of heat transfer of heat in the process of canned food sterilization.

Canned food sterilization process carried out by heating in the determination of food safety assurance. These guarantees include the right or at least the expiry date listed on the label, whether or not damage the quality and quantity of food that is nutritional. However, food sterilization process provided not only the eyes to kill microbes, but also must consider the quality of the end of the product, which damages the quality of the heating should be minimized. Thus, the optimization process of canned food sterilization is needed to determine the combination of temperature and time during heating that can meet the criteria of food safety and quality. Settlement and simulation models using different methods to. Different methods that is one form of numerical solution used to solve differential equations

**Keywords** : heat transfer, canned food, sterilization