

The 24th IIR International Congress of Refrigeration

ICR2015

Improving Quality of Life, Preserving the Earth
August 16 – 22, 2015 • Yokohama, Japan



Programme



International Institute
of Refrigeration (IIR)



Japan Society of Refrigerating
and Air Conditioning Engineers
(JSRAE)

GENERAL INFORMATION

Congress Date

Sunday, August 16 through Saturday, August 22, 2015

Congress Venue

PACIFICO YOKOHAMA, Conference Center

Address: 1-1-1 Minato Mirai, Nishi-ku, Yokohama 220-0012, Japan

Transportation Guide: TEL +81-(0)45-221-2166

Information: TEL +81-(0)45-221-2155

<http://www.pacifico.co.jp/english/>

On-site Registration

The registration & information desk is located on the 2nd floor of Pacifico Yokohama Conference Center.

Registration hours are as follows:

Monday, August 17	12:00 – 19:00
Tuesday, August 18 through Friday, August 21	8:00 – 18:00
Saturday, August 22	8:00 – 11:00

Name Badge and Tickets

A name badge is issued upon registration. The badge should be worn throughout the congress.

The badge serves as an admission pass to all technical sessions and the cultural events included in the registration fee.

For accompanying persons, all relevant information, name badges, tickets, etc. are available at the registration & information desk.

Technical Visit Desk

The technical visit desk is open in the registration area on Monday, August 17 through Wednesday, August 19. For detailed information and application for Technical Visits, please contact at the technical visit desk.

City Information Desk

The information of Yokohama sightseeing is available at the city information desk in the registration area throughout the congress.

Internet Access & Self-Business Center

Free wireless Internet access is available in the foyer of the congress area. Network name: FREE-PACIFICO. Password: not required. Self-Business Center will open from 9:00 to 18:00 at 1st floor of Pacifico Yokohama Conference Center. The center provides a variety of on-site services such as copying machines, FAX machines and printing for a price.

Exhibition

The exhibition of leading edge companies and institution is located in Room 302 on the 3rd floor of Pacifico Yokohama Conference Center. Opening hours are as follows:

Tuesday, August 18	13:00 – 17:00
Wednesday, August 19 through Friday, August 21	9:00 – 17:00

Coffee & Lunch on Tuesday, August 18

Drink service will be available in front of Main Hall just after Opening Session.

Lunch, which is included in the registration fee, consists of a lunch box and will be served in the Foyer between 12:20 – 13:30 on Tuesday, August 18.

- 8:50 926 HIGH EFFICIENT HEAT PUMP SYSTEM USING STORAGE TANKS TO INCREASE COP BY MEANS OF THE ISEC CONCEPT – PART I: MODEL VALIDATION**
 ROTHUIZEN E.(*), ELMEGAARD B.(*), MARKUSSEN W. B.(*), MADSEN C.(**), OLESEN M. F.(**), SØLVSTEN M. Ø.(*)
 (*) Technical University of Denmark, Denmark, (**) Danish Technological Institute, Denmark
- 9:10 169 MODELING AND SIMULATION OF A TRANSCRITICAL CO₂ HEAT PUMP SYSTEM WITH AN INTERNAL HEAT EXCHANGER**
 SIAN R., WANG C.-C.
 Department of Mechanical Engineering, National Chiao Tung University, Taiwan
- 9:30 178 EXPERIMENTAL CHARACTERISTICS OF R744 EJECTORS FOR EXPANSION WORK RECOVERY IN HEAT PUMPING INSTALLATIONS**
 BANASIAK K.(*), HAFNER A.(*), EIKEVIK T. M.(**)
 (*) SINTEF Energy Research, Norway, (**) Norwegian University of Science and Technology, Norway

FREEZING AND CHILLING OF MEAT PRODUCTS

C2-We-1 Room 418

Chairs: GUILPART J. (IIF-IIR, France)

MURATA Y. (National Research Institute of Fisheries Science, Fisheries Research Agency, Japan)

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- 8:30 487 DEVELOPMENT OF SUPERCOOLING AS A STORAGE TECHNIQUE FOR PORK**
 EVANS J., STONEHOUSE G.
 Faculty of Engineering, Science and the Built Environment, London South Bank University, United Kingdom
- 8:50 337 A NEW METHOD TO DESCRIBE THE COOLING PROCESS OF PACKAGED HORTICULTURE PRODUCE**
 SHIM Y.-M., TAN Y. T., OLANTUNJI J., O’SULLIVAN J. L., LOVE R. J., FERRUA M. J., EAST A. R.
 Centre for Postharvest and Refrigeration Research, Massey Institute of Food Science and Technology, Massey University, New Zealand
- 9:10 273 NUMERICAL AND EXPERIMENTAL ANALYSIS ON POULTRY FREEZING TIME**
 RIGHETTI G., PERNIGOTTO G., ZILIO C., LONGO G. A.
 University of Padova, Department of Management and Engineering, Italy
- 9:30 755 INVESTIGATIONS OF THE DYNAMICS OF MEAT FREEZING AT VARIOUS MODES OF CRYOTREATMENT**
 SHINBAYEVA A.(*), ALDIYAROV A.(*), ARKHAROV I.(**), DROBYSHEV A.(*)
 (*) al-Farabi Kazakh National University, Kazakhstan, (**) Bauman Moscow State Technical University, Russia
- 9:50 335 THE INFLUENCE OF TEMPERATURE MODES DURING SALTING AND RESTING STAGES ON THE MASS TRANSFER IN DRY-CURED HAM**
 PETROVA I.(*), TOLSTOREBROV I.(*), EIKEVIK T. M.(*), BANTLE M.(**)
 (*) Department of Energy and Process Engineering, Norwegian University of Science and Technology (NTNU), Norway, (**) Department of Energy Process, SINTEF Energy Research, Norway