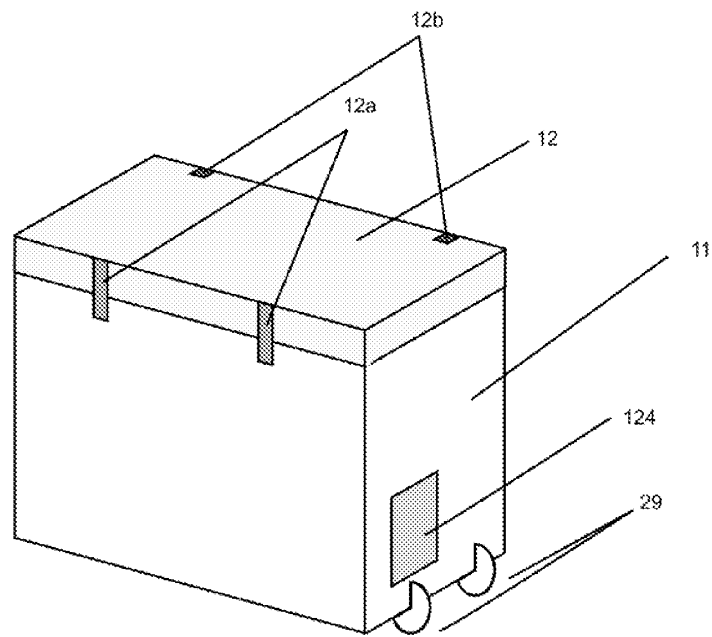


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Figure 1



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Figure 2

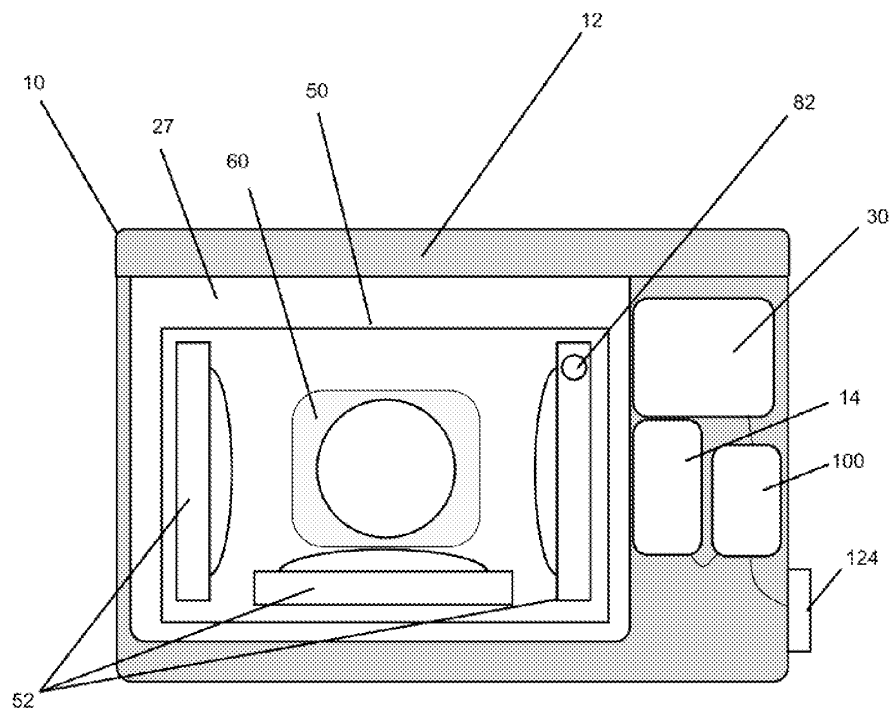


Figure 3

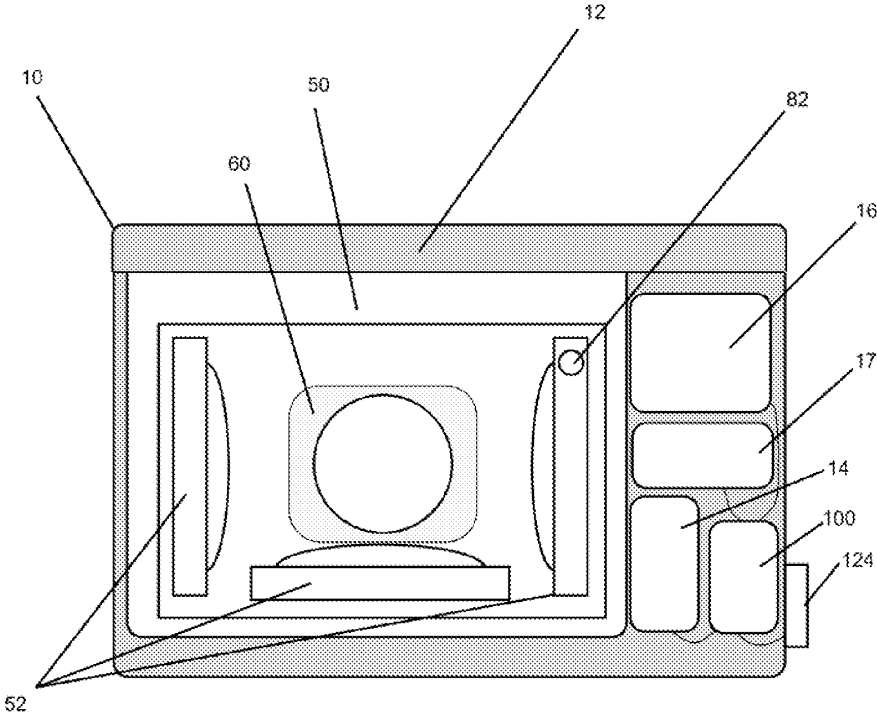


Figure 4

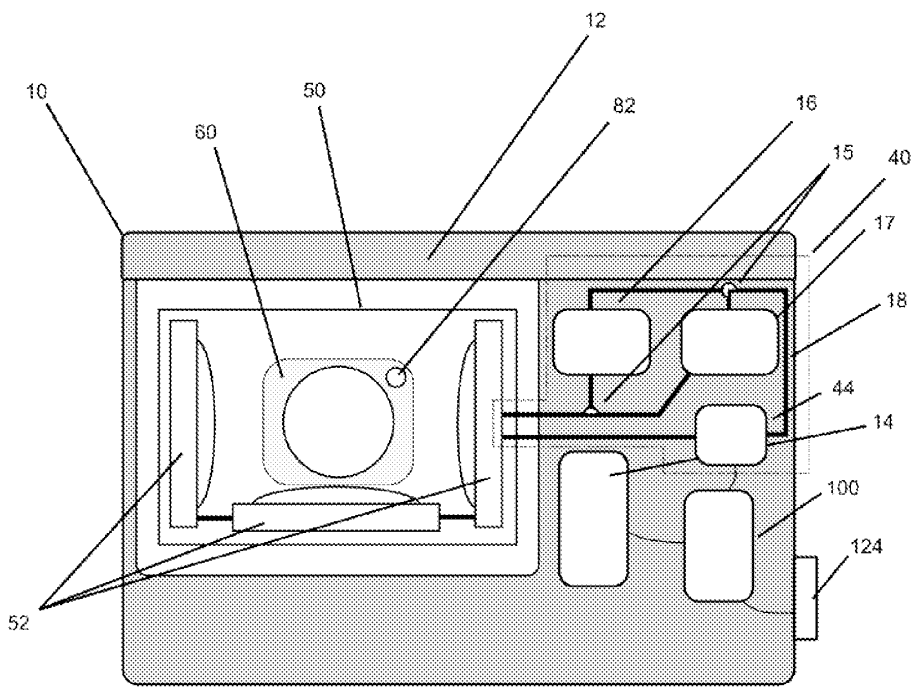
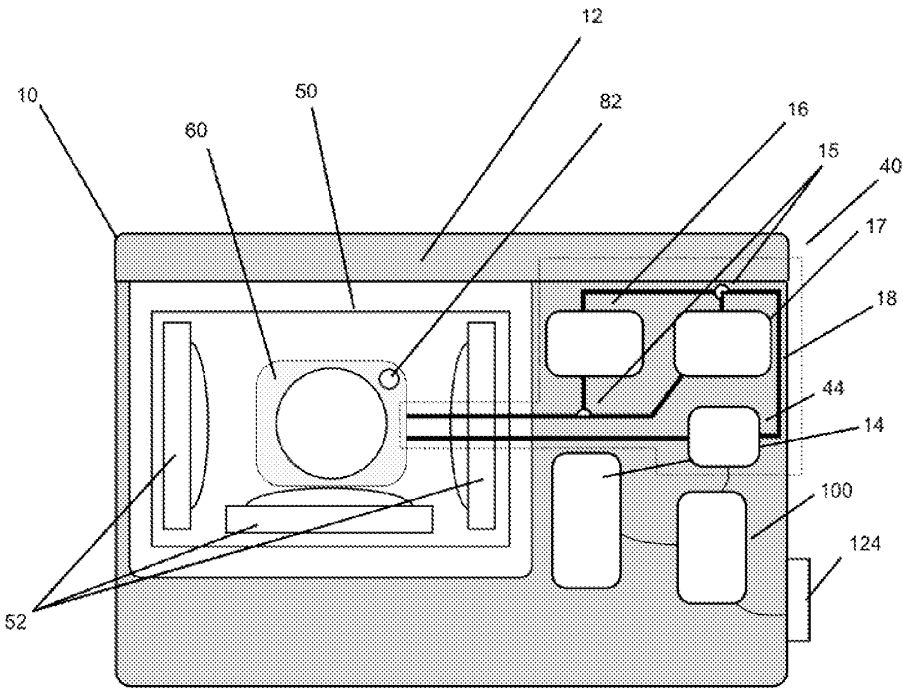
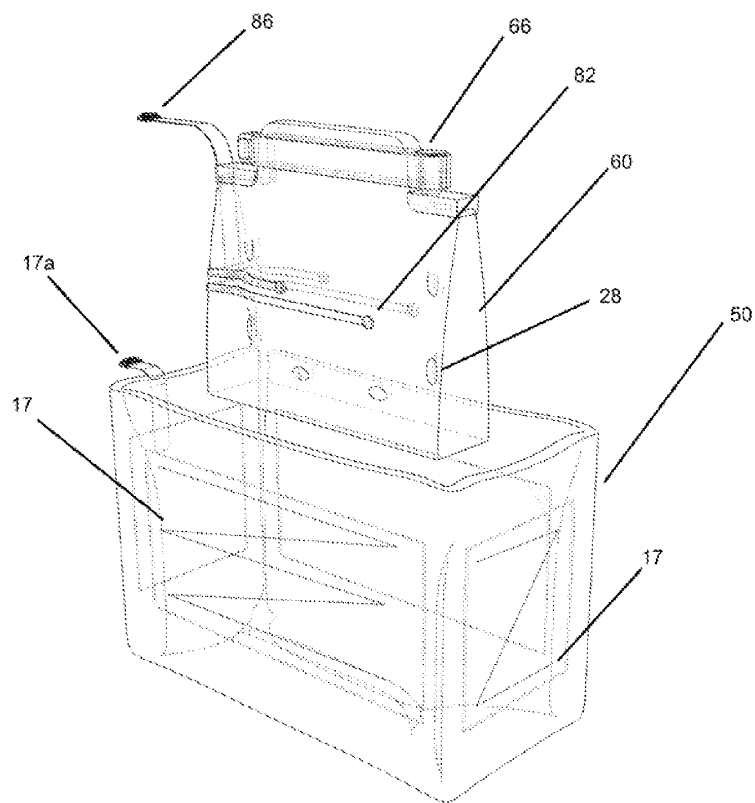


Figure 5



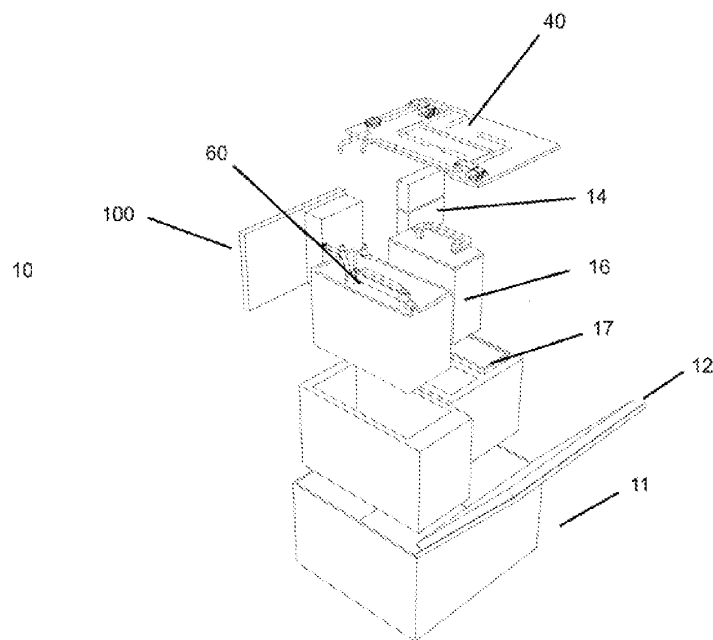
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Figure 6



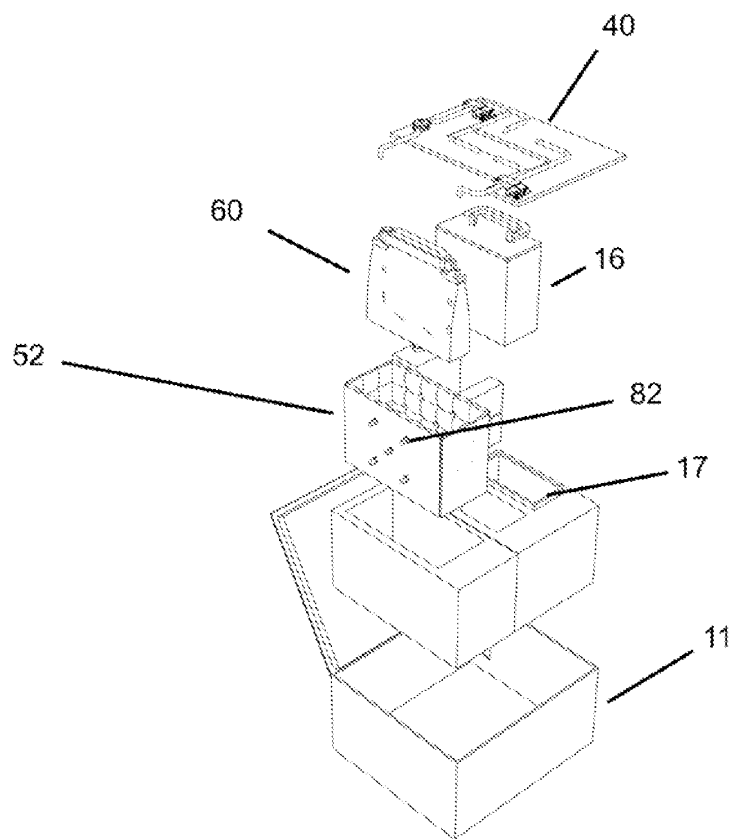
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Figure 7



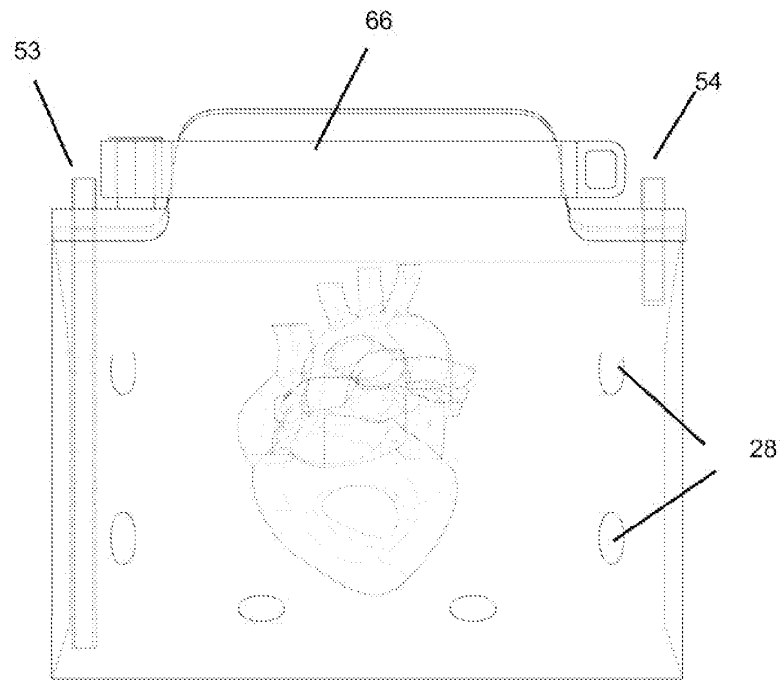
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Figure 8



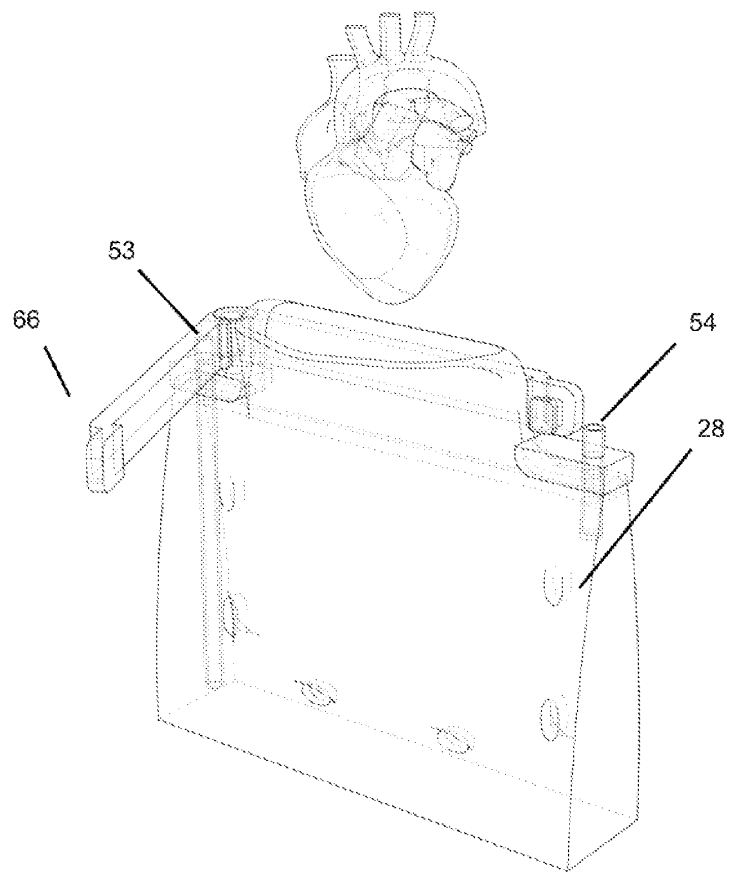
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Figure 9



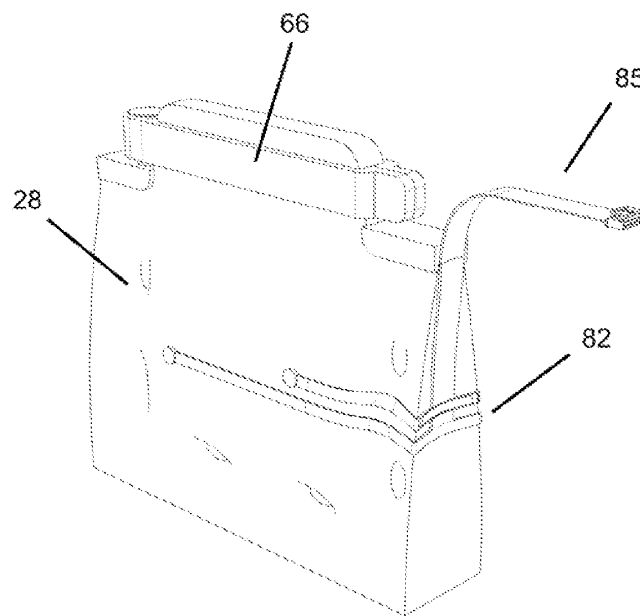
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Figure 10



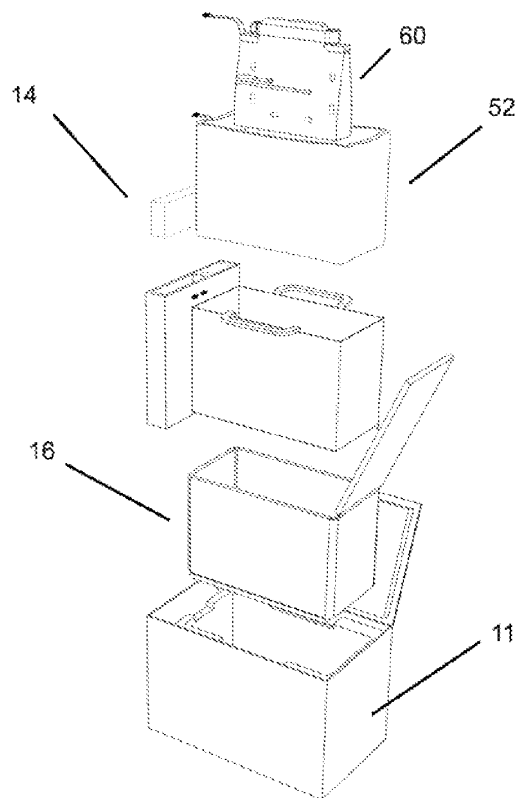
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Figure 11



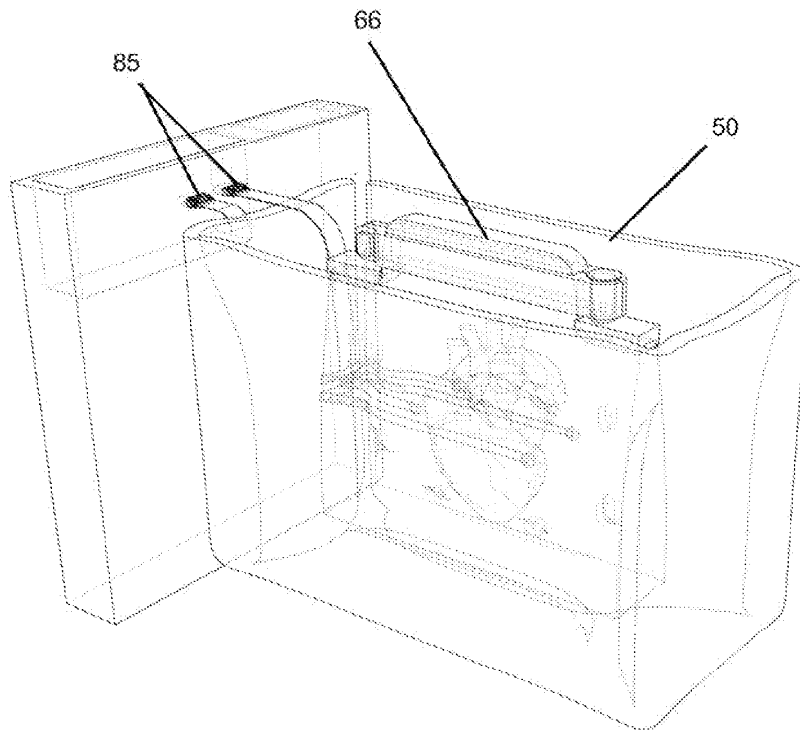
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Figure 12



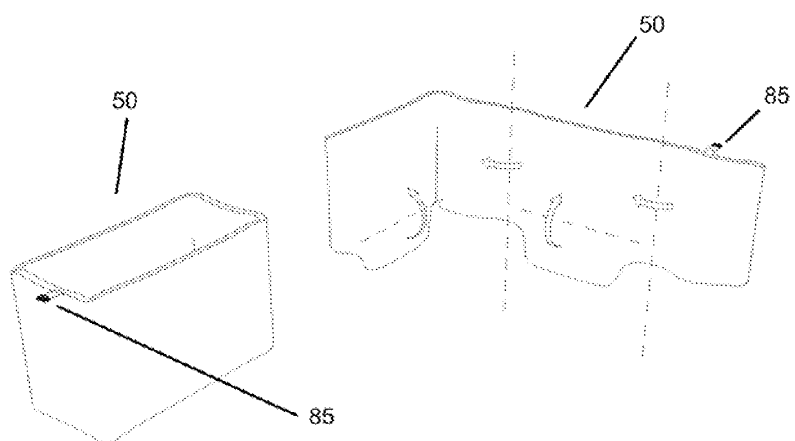
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Figure 13



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Figure 14



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Figure 15

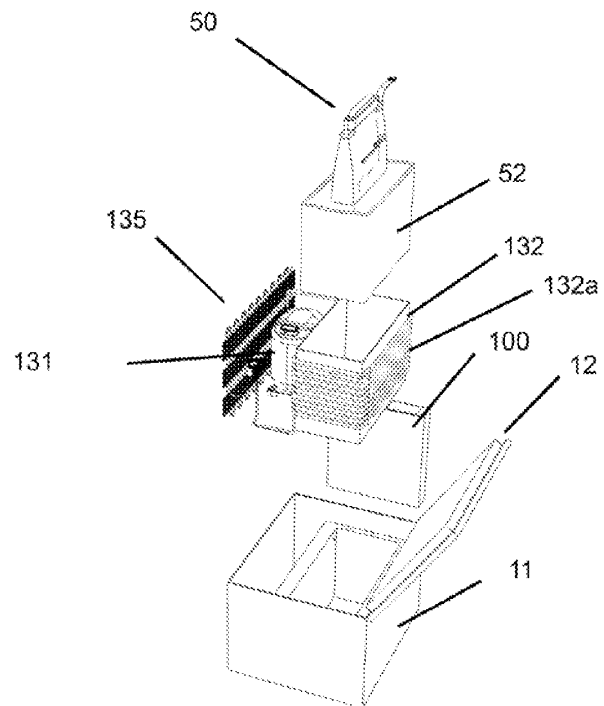
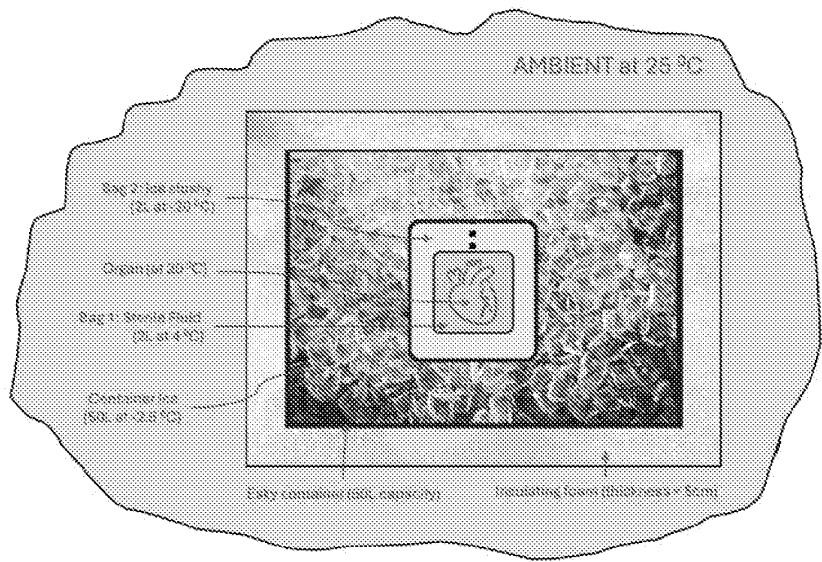


Figure 16

Figure 16(a) Modelling parameters



Temperature/time graph of components . (Zoomed for 26 hours vs 10 hours)

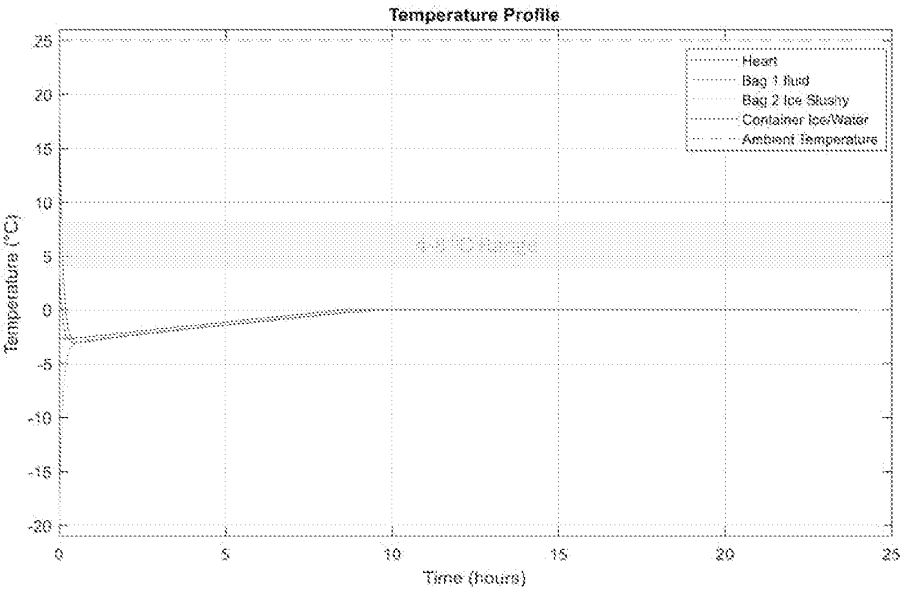


Figure 16(b)

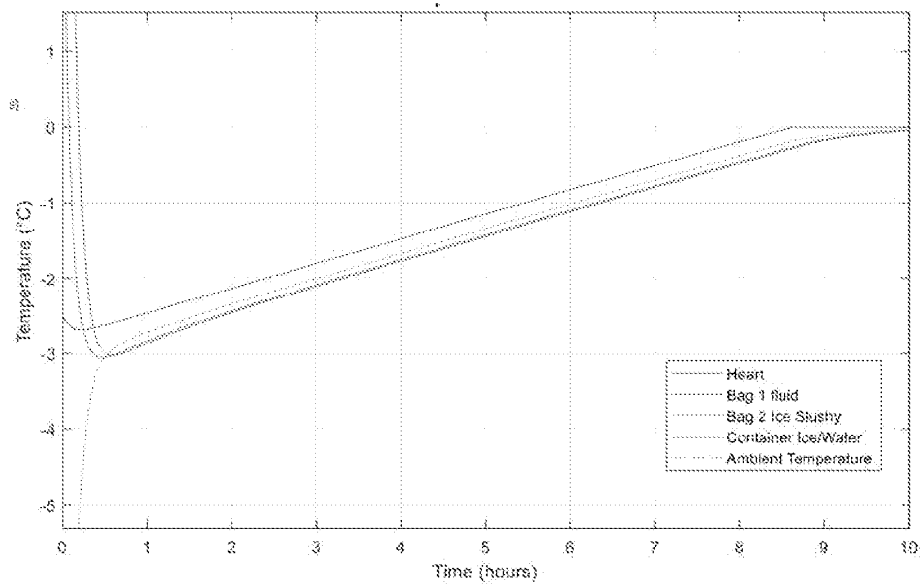


Figure 16(c)

Figure 17



Figure 17(a)

Figure 17(b)

Item	Measurement	Starting Temperature
Chicken	480g	36°C
Water + (10g Salt)	1000ml	4°C
PCM 5 deg	2520	-5.3°C

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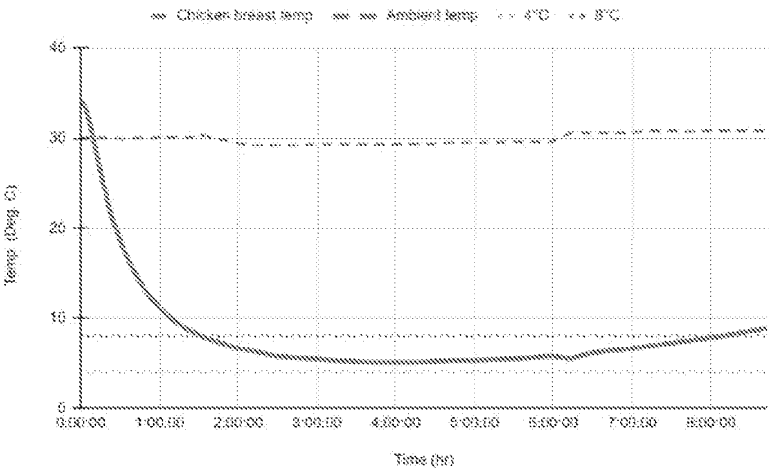


Figure 17(c)

Figure 17(d)

Results	Time
Time to reach 8°C	1h 30min
Time of temperature retention under 8 °C	8 hrs

Figure 18

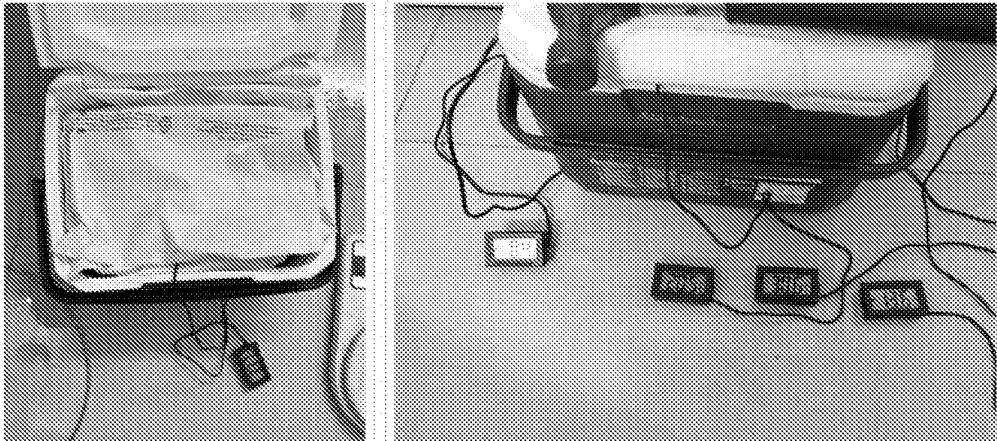


Figure 18(a)

Figure 18(b)

Figure 18(c)

Item	Measurement	Starting Temperature
Chicken	480g	36.5°C
Water + (10g Salt)	1000ml	4°C
PCM at -25 deg	2406	-5.3°C

Figure 18(d)

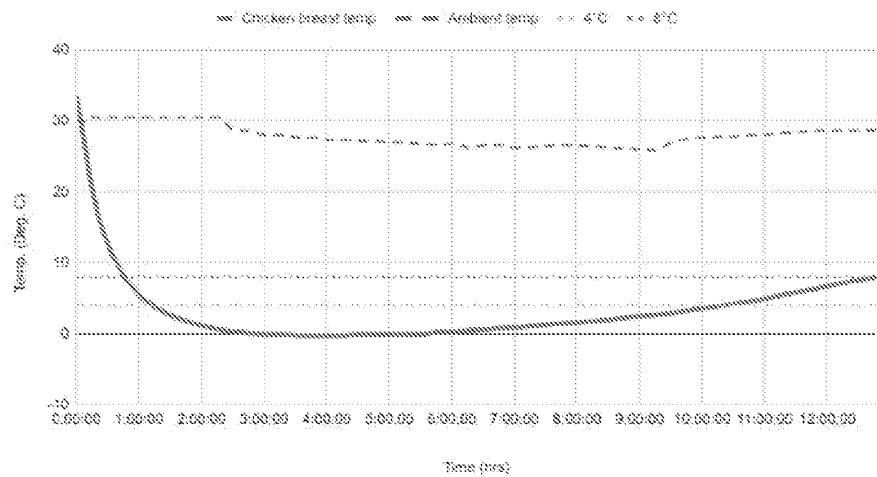


Figure 18(e)

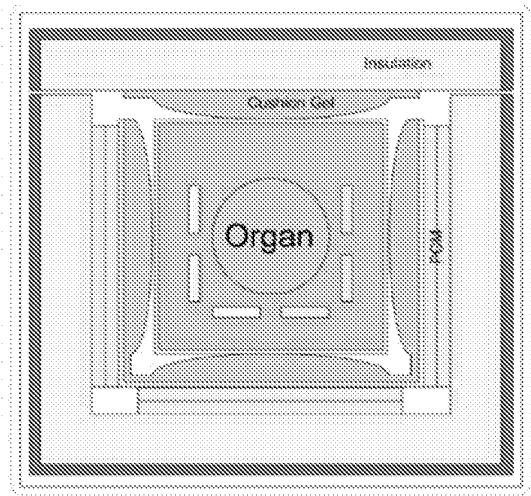


Figure 18(f)

Results	Time
Time to reach 8°C	47 min
Time of temp. retention under 8 °C	13hrs

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Figure 19

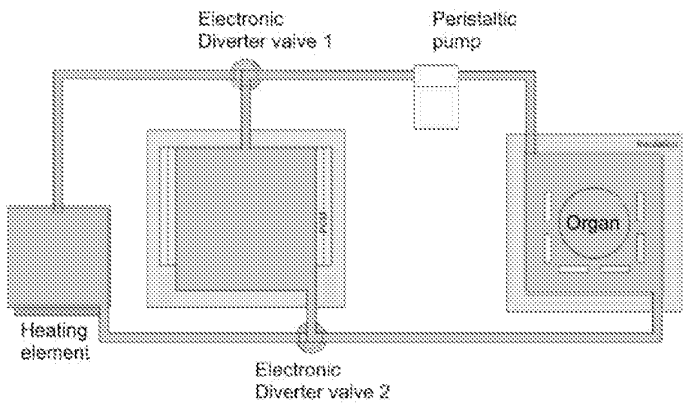


Figure 19(a)

Figure 19(b)

Item	Measurement	Starting temperature
Chicken	420g	36°C
Water in organ bag	1470ml	4°C
Water in PCM chamber	1800ml	4°C
PCM 0 deg	1980g	0°C

Figure 19(c)

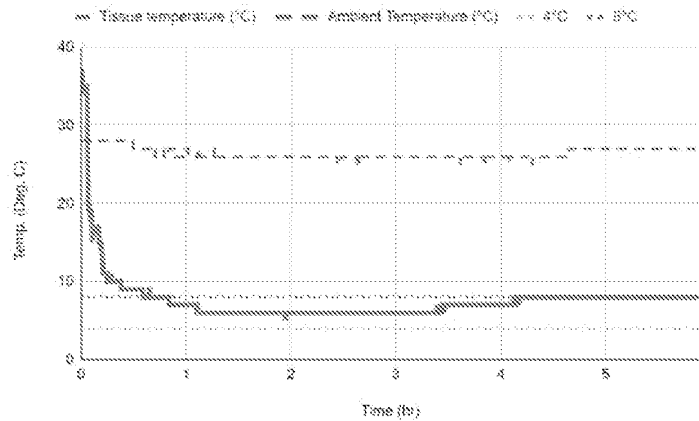


Figure 19(d)

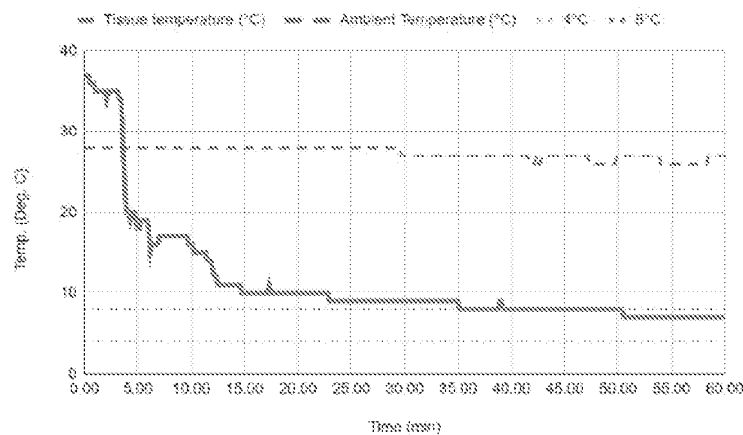


Figure 19(e)

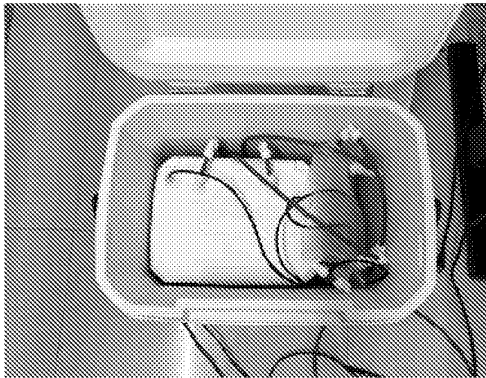


Figure 19(f)

Key Result	Time
Time to reach 27 °C	< 4 min
Time to reach 17 °C	7 min
Time to reach 10 °C	< 15 min
Time to reach 8°C	35 min