# Aspectos termodinámicos del equilibrio líquido vapor en la destilación de mostos fermentados: Estado del arte [

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text (article)

Analítica

In the fermented musts distillation, the presence of polar substances that are found in the mixture, called fellows, complicate the thermodynamic modeling because of the complexity and diversity of their chemical structures and molecular interactions. In this documentary revision it is made a detailed study about the application of thermodynamical fundaments of the balance to these systems and it is approached the availability of suitable data for the modeling of these processes. All this leads to the conclusion that in the case of the distillation of Agave cocui musts, use the estimation of thermodynamic properties based on predictive models of activity coefficients and transience for non-ideal systems, because most the components of the mixture are polar substances which prevents treat multicomponent mixture as an ideal; it is important to consider for further implementation in the simulation and optimization of processes
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