

Manuscript Details

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Abstract

Block and falling film freeze concentration are two technologies that separate water by freezing, with the potential to desalinate seawater. In this study, the integration of two freeze concentration techniques as an alternative to obtain potable water was analysed. Water with 0.5%–8% NaCl was freeze-concentrated by the falling film technique. The ice from each stage was fractionally thawed to recover the solids retained in the ice. The diluted fractions of the thawing stage were freeze-concentrated using the block technique to increase water purity. Falling film freeze concentration was effective to separate the salt from the solution, even at high salt concentrations. Block freeze concentration was effective to increase the water purity until drinkable water was obtained. A multistage process with the integration of these techniques was proposed to obtain 74% of the amount of the initial solution at 0.05% of salt, and 26% at 13.4% of salt. With this process, a salt removal efficiency of 98.5% was achieved. The energy consumption was analysed. The integration of these techniques results in water that meets the requirements for drinkable water and demonstrates the technical feasibility of the process.

| | |
|---|---|
| Keywords | cryoconcentration; seawater; freezing; falling film |
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January 12th, 2018

**Professor
Nidal Hilal
Editor-in-Chief
Desalination**

Revised Manuscript: DES_2017_2015

Dear Professor Hilal,

We appreciate the valuable comments that the reviewers made to our paper. We are attaching the revised manuscript and the detailed response to the comments of the reviewers. We hope that the corrections improve the quality of the manuscript.

Sincerely,

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January 12th, 2018

**Professor
Nidal Hilal
Editor-in-Chief
Desalination**

Revised Manuscript: DES_2017_2015

Dear Professor Hilal,

Thanks for your answer. We appreciate the valuable comments that the reviewers made to our paper. We believe that the comments greatly improved the manuscript. In the following paragraphs you will find all comments and answers that we gave and the description of the changes that we have made to this new version of the paper. The changes are highlighted in the manuscript.

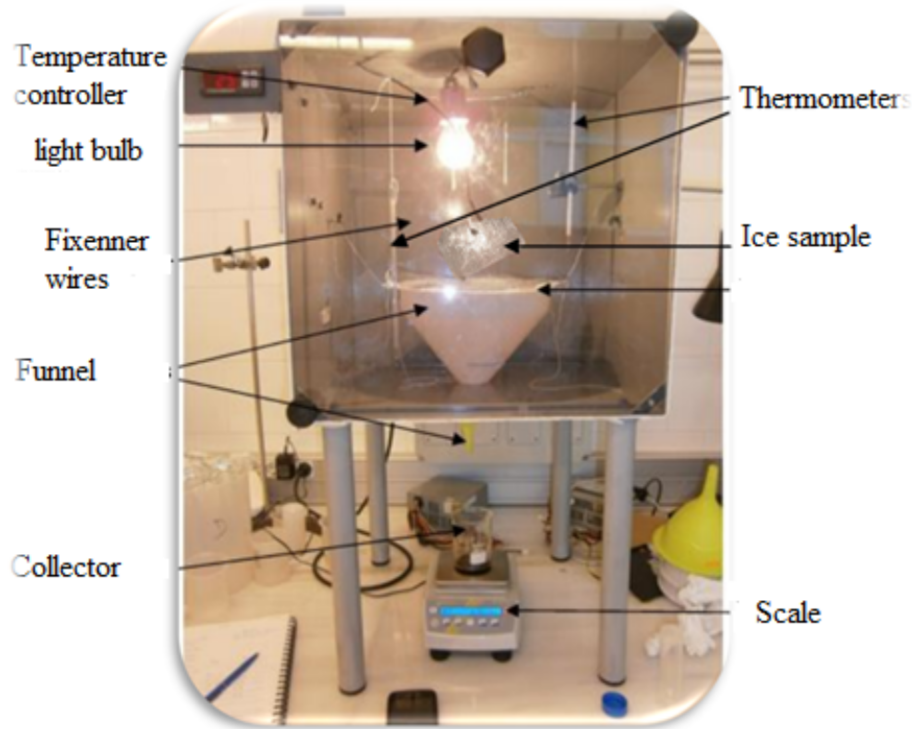
REVIEWER #1.

1. For falling film freeze concentration, the detailed experiment parameters of the experimental setup should be provided, which includes refrigerating machine power, falling film velocity, falling film thickness, ambient temperature and etc

The details of the experimental set-up of the falling film freeze concentration tests were included in lines 133-145.

2. For fractionated thawing, could the photograph of thawing be shown by authors?

Yes, The following is the picture of the set-up of the fractionated thawing tests:



The thawing of the ice plates was performed in a chamber with a temperature control system. The plates were placed vertically. The product of melting ice was collected by a funnel in fractions of 10% of the mass of the plate with a scale. The description of the set-up is shown in the texts in the figure 1 b). For this reason, we don't think that the picture is necessary in the manuscript.

3. For data analysis, if the indexes, such as removal efficiency and concentration index, reflect the energy consumption, it would be well.

The relation between the concentration index and the energy consumption was calculated for the freeze concentration techniques. This relation indicates the energy required to increase the concentration of the brine and consequently, purify the water. The calculation was performed by the measurement of the experimental electricity consumption. Y this reason is just a comparative measure, because of the scale of the equipment. The following text was included in the manuscript in the lines 321-331. In addition, the lines 145-147 were included with the description of the measurement.

“...This result indicates that BFC is an efficient method for the removal of the occluded salt in the lowest tested concentrations. On the other hand, FFFC is more effective to separate salt faster than BFC. The relationship between the concentration index and the experimental energy consumption of the cooling stage was calculated to compare the behavior of the block and the falling film techniques. This value expressed by CI/Kwh was related to the operational time. The higher its value, the higher the energy efficiency. The FFFC technique

obtained values between 1.6 and 5 units of concentrations per kwh. Meanwhile, the BFC technique obtained values between 0.1 and 0.2 . This result confirm that FFFC is more efficient to separate the salt than BFC. The BFC requires a higher energy consumption, but with high purity ice separation”.

4. For the Fig.2-Fig.5, different concentration should be presented in Figs.

The figures 2-5 were modified to include the concentration of the each test. In addition, the decimal numbers were corrected due to edition mistakes.

5. The references should be written according to requirements of the journal.

We appreciate the comment. The references were revised and adjusted to the requirements.

-REVIEWER 2

Publication is recommended.

Freeze desalination is a new research area.

The three techniques that were evaluated makes a good contribution to the existing knowledge.

Thank you for the comment

We appreciate all the comments. We hope that the corrections improve the quality of the manuscript.

Sincerely,

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30 Keywords: cryoconcentration, seawater, freezing, falling film

31 **Nomenclature**

32

33 C Concentration (%w/w)

34 CI Concentration index (unitless)

35 f mass fraction of ice or liquid (unitless)

36 K Average distribution coefficient (unitless)

37 m mass

38 RE Removal efficiency (%)

39 COP Coefficient of performance

40

41 Subindex

42

43 0 Initial

44 ice Ice (diluted fraction)

45 liq Liquid (concentrated fraction)

46

47 Superindex

48

49 F Falling Film Freeze Concentration (FFFC)

50 T Fractionated Thawing (FT)

51 B Block Freeze Concentration (BFC)

52

53 **1. Introduction.**

54 The availability of drinking water is a global necessity [1-3]. According to a UNICEF
55 report, 780 million people lack access to this resource and about 40% of the
56 population cannot afford sanitation [4]. Potable water and irrigation water are among
57 the basic needs of humans, and unfortunately expected to decline due to population
58 growth and climate change. Meanwhile, approximately 50.5% of the population lives

59 at a distance less than 10 km from the sea. Thus, the desalination of seawater is an
60 interesting alternative to generate potable water from an abundant resource.

61 Desalination can be achieved using technologies based on the principle of
62 evaporation of water such as multiple-effect evaporation, membrane distillation,
63 pervaporation, or solar distillation. Other technologies are membrane technologies,
64 such as reverse osmosis [5]. Evaporation technologies have some disadvantages
65 such as the high cost associated with the latent heat of evaporation of water.
66 Membranes have a good yield separation but must be periodically changed due to
67 the phenomenon of solute obstruction called 'fouling'. An alternative that has been
68 explored in an attempt to reduce operating costs is freeze concentration [6].

69 Freeze concentration is a method of removing water from a solution through the
70 formation and separation of ice crystals of high purity [7]. Maintaining a solution at
71 temperatures below the freezing point generates the phenomena of elution mass
72 transfer and heat that can separate a liquid phase with a higher solute concentration
73 relative to the solid phase; even under suitable conditions, it is possible to remove
74 all the solutes present and have pure water [8]. In terms of water purification, the
75 freeze concentration technique has proved to be viable for removing highly toxic
76 metal ions like Chromium VI present in natural waters such as ocean water [9].
77 Although the freeze concentration process has several advantages over other
78 techniques of concentration, there are still problems associated with the separation
79 yield that do not yield a highly pure effluent.

80 Freeze concentration can be carried out by three techniques: suspension, falling film
81 freeze concentration (FFFC), and block freeze concentration (BFC). Suspension is
82 a technology available worldwide in the food industry [10]. Other techniques are
83 being studied, such as block and falling film for food applications, biotechnology, and
84 water treatment processes; these demonstrate high efficiencies compared with the
85 suspension technique and require simple and inexpensive equipment [8], [10-14].

86 In falling film freeze concentration (FFFC), the solution is in contact with a cooled
87 plate upon which the ice forms as a single layer [15]. Flesland [16] proposed a multi-
88 stage FFFC coupled with reverse osmosis for water desalination, which afforded

89 efficient water elimination. More recently, the recovery of solutes from sucrose
90 solutions retained in ice was attempted by the fractionated thawing of ice [17,18]. In
91 the block freeze concentration technique (BFC), the solution is frozen and partially
92 thawed to separate diluted and concentrated fractions [11]. The viability of this
93 technique was primarily demonstrated for low solid concentrations [7]. However,
94 there are no viable commercial processes for the application of FFFC or BFC to
95 desalination. The future of the freeze desalination depends on the study of new
96 hybrid systems that enables the profitable operation of falling film and block freeze
97 concentration [6]. The aim of this work is to study the use of falling film concentration
98 coupled with block freeze concentration for water desalination and to propose an
99 integrated process of FFFC, fractionated thawing, and BFC to obtain desalinated
100 water.

101 **2. Materials and methods**

102
103 2.1 Materials

104
105 The solutions were prepared from commercial grade salt (Refisal, Colombia) and
106 distilled water at 20°C, and stirred for 10 min at 300 rpm. The samples were
107 refrigerated to achieve a temperature of 0°C. The solid concentration was expressed
108 in mass concentration (C), which is defined as the mass percentage of solute per
109 unit mass of solution. The conductivity of the samples was measured using a
110 portable conductivity meter, CM-135 (Crison, Spain). The relationship between
111 conductivity and C is represented by the equation, $C = 6.69 \times 10^{-2} \cdot k \text{ (g/g)}$, ($R^2 = 0.998$).
112 The calibration curve was obtained from the solutions at 1.10, 5.17, 11.17, 16.89,
113 22.13, 28.43, 34.17, 39.97, 98.97, 162.60, and 231.00 mg/L, and measuring the
114 mass fraction of salt using the method of weight loss proposed by Mandri et al. [19].
115 The measurements were performed in triplicate.

116
117 2.2 Methods

118 Two techniques of freeze concentration and one technique of solute recovery were
119 studied following the flowchart of freeze concentration tests reported by Moreno et
120 al. [8]. The initial solution was freeze concentrated by the falling film freeze
121 concentration (FFFC) technique, and the resulting ice was melted in ten fractions to
122 study the recovery of the retained solutes. Finally, the diluted fractions obtained
123 during the thawing process were freeze concentrated by the block freeze
124 concentration (BFC) technique in order to increase the amount of pure water. Each
125 technique was studied individually and based on the results a global process was
126 proposed.

127 2.2.1 Falling Film Freeze Concentration Tests

128

129 In each test, 800 mL of saline solutions of different concentrations (0.5, 1.5, 2.5, 3.5,
130 6.0, and 8.5% (w/w)) was concentrated by the falling film freeze concentration
131 technique according to the protocol reported by Moreno et al. [20]. The experimental
132 setup is shown in Fig. 1a). The solution flows as a falling film on a refrigerated plate
133 (1), inside which circulates an aqueous solution of ethylene glycol at -20°C provided
134 from a circulated bath (Polystat, Cole Parmer, USA). The bath was temperature
135 controlled at an interval from -35°C to $150^{\circ}\text{C} \pm 0.01^{\circ}\text{C}$. The bath pumped the heat
136 exchange fluid to the plate. The solution was collected in a tank (3) and again
137 circulated by a peristaltic pump, VGC-400 (Seditesa, Spain), with a frequency meter
138 (VFD007L2 Seditesa, Spain) (2) to control the speed of the pump. The saline
139 solutions flux was fixed at $8 \times 10^{-5} \text{ m}^3 \cdot \text{s}^{-1}$. The ice produced (4) was collected to be
140 later recovered fractionally. Each experiment was performed between 40 and 80 min
141 (less time was spent at lower initial concentrations) to obtain an ice sheet between
142 290 and 340 g, which correspond to an ice width between 12 and 14 mm. The salinity
143 of the concentrated solution was measured every 20 min during the experiment and
144 at the end of the process, by a portable conductivity meter (CM-135, Crison, Spain).
145 The experiments were carried out in triplicate at room temperature around 20°C . The
146 energy consumption of the cooling stage was measured by a bifilar single phase
147 meter (@meter, Colombia).

148 2.2.2 Fractionated Thawing Tests

149

150 The thawing experiments were performed according to the method described by
151 Gulfo et al. [17]. The plates obtained in the previous step (as the product of the seven
152 different initial concentrations of FFFC in triplicate) were used to carry out the
153 fractional thawing. One sample of 30% of the ice sheets was taken and thawed
154 according to the configuration in Fig. 1b). The experimental configuration consisted
155 of a cubic thermally insulated chamber (volume: 0.5 m³) (2). The camera had a
156 temperature control system (1) (Pie Electro Dit, model 11551, 0-300 W). Thawing
157 was carried out at 20 ± 1°C and the plates were placed vertically. The product of
158 melting ice was collected by a funnel (3) in fractions of 10% of the mass of the plate
159 with a scale (4) (Ohaus PA3102, USA). The conductivity of each sample was
160 measured and expressed in mass concentration by the calibration equation reported
161 in section 2.1.

162

163 2.2.3 Block Freeze Concentration Tests

164

165 The process of BFC is shown in Fig. 1c). BFC was carried out with solutions of initial
166 concentration ranging between the diluted fractions obtained in the fractionated
167 thawing tests. The solution (160 g) at concentrations of 0.5, 1.5, 2.5, and 3.5% of salt
168 were placed into a cylindrical vessel with a double jacket of 5.2 cm diameter and 8.5
169 cm high (1). The refrigerant circulating in the inner cylinder and the outer jacket was
170 a mixture of ethylene glycol and water (53% w/w) from two baths (Polystat, Cole
171 Parmer, USA) with temperature control (-35 to 150°C ± 0.01°C). The cooling fluid
172 temperature of the tests was -20°C. This fluid was passed by the inner cylinder to
173 freeze the solution after it reached the cooling temperature. The ice growth occurred
174 from ice formed on the inner wall of the container towards the outer wall. When the
175 sample introduced was completely frozen, the solutes were recovered by pumping
176 fluid from the heating bath (2) at 40°C through the outer jacket. A valve located at
177 the bottom of the container and near the outer wall was opened, and 10 liquid

178 fractions of the same mass were recovered above a scale (Ohaus PA3102, USA)
179 with a precision of 0.01 g. The salt concentration of each fraction was measured by
180 a conductivity meter (900P, Bante, China). The tests were performed in triplicate.

181

182 2.2.4 Data analysis

183

184 2.2.4.1 Thawing fraction (f). The thawing fraction was defined as the ratio between
185 the thawed mass and the mass of the initial solution, as indicated in Equation 1 [8,18,
186 21].

$$187 \quad f = \frac{m_{liq}}{m_0} \quad (1)$$

189 where f is the thawing fraction, m_{liq} is the mass of the liquid fraction, and m_0 is the
190 initial mass.

191

192 2.2.4.2 Removal efficiency (RE). The freeze salt removal efficiency is defined as the
193 percentage of salt removed during freeze desalination. It was calculated by Equation
194 2 [22]. The removal efficiency is equivalent to the salt rejection or the desalination
195 rate [23, 24].

196

$$197 \quad RE = \left(1 - \frac{C_{ice}}{C_0}\right) * 100 \quad (2)$$

199 where C_{ice} is the salt concentration in the ice fraction and C_0 is the salt concentration
200 in the initial solution.

201

202 2.2.4.3 Concentration index (CI). The concentration index was calculated as the
203 concentration of solids in the recovered liquid fraction over the concentration of
204 solids in the initial solution [8, 25].

$$205 \quad CI = \frac{C_{liq}}{C_0} \quad (3)$$

206
207 where CI is the concentration index, C_{liq} is the solid mass percentage in the fraction
208 recovered, and C_0 is the solid mass percentage in the initial solution.

209
210 2.2.4.4 Average distribution coefficient (\bar{K}). The average distribution coefficient is
211 defined as the proportion of salt mass fraction in ice, relative to the salt mass fraction
212 in the concentrated liquid. It is calculated by Equation 4 [8, 21, 25].

$$213 \quad \bar{K} = \frac{C_{ice}}{C_{liq}} \quad (4)$$

214
215 where K is the average distribution coefficient, C_{ice} is the salt concentration in the
216 diluted fraction, and C_{liq} is the salt concentration in the concentrated fraction.

217
218
219 2.2.4.5 Statistical analysis. The experimental results obtained in this study were fitted
220 to different models with linear and nonlinear regression procedures using Excel 2016
221 software. The goodness of fit was assessed using the linear regression coefficient,
222 R^2 . All experiments were performed in triplicate. Averages, mean values, and
223 standard derivations were also reported. Differences among variables within each
224 test were calculated by the ANOVA method at a significance level of $\alpha = 0.05$.

225 **3. Results and discussion**

226

227 **3.1 Falling Freeze Film Concentration**

228 A concentrated fraction (liquid) and diluted fraction (ice) were obtained after the
229 falling film freeze concentration tests. The salt concentrations of the concentrated
230 and diluted fractions, as a function of the initial solution are presented in Fig. 2. The
231 increase of the final concentration of the concentrated fraction presented a linear
232 behaviour described by the Equation 5. This linear behaviour has already been
233 identified in food matrices such as orange juice, apple juice, pear juice, and coffee
234 [10, 13, 15, 20]. A final diluted solution with 1.66% salt concentration was obtained
235 for a solution with the typical salt concentration of seawater. This reduction
236 represents a salt removing efficiency of 52 %. The concentrated fraction contained
237 remaining water, which also had to be separated. For this reason, It is necessary to
238 understand the behaviour of the concentration of the separated fraction from
239 solutions with higher salt concentration.

$$240 \quad C_{liq}^F = 1.289 * C_0^F \quad R^2 = 0.9985 \quad (5)$$

241 The main response variables of freeze concentration during the falling film tests are
242 presented in Table 1. The CI and K varied from 1.2 to 1.6 and from 0.11 to 0.44,
243 respectively. Those values are in the same order as those reported for food fluids
244 [10, 20, 26]. The salt concentration increased significantly at each stage of FFFC.
245 The achieved concentration index decreased, the average distribution coefficient
246 increased, and the removal efficiency decreased at the second stage of FFFC.
247 These results indicate that the occlusion of solutes in the ice increases with the initial
248 concentration. Consequently, the salt removal efficiency decreases. Ice growth
249 occurs by the diffusion of water molecules to the ice surface and the counter-
250 diffusion of salts to the liquid phase. The diffusion rate of the salt decreases when
251 the initial concentration increases, due to the interactions between the molecules;
252 consequently, the achieved concentration decreases [20, 23, 27, 28]. This behaviour
253 occurs in food matrices such as coffee [20], whey [15], and fruit juices [10]. However,
254 from the second initial concentration, no statistically significant differences were
255 found. These results indicate that for the highest concentration, which included the
256 typical concentration of seawater, the removal efficiency remains constant. This
257 behaviour is contrary to those reported for food fluids in which the concentration

258 efficiency decreases considerably with the initial solute concentration. It is possible
259 that the size of salt allows relatively easy removal, even at high salt concentrations.
260 On the other hand, the ice fraction decreases with the concentration due to the
261 supercooling required by the high salt concentration solutions. In this sense, a
262 decrease of temperature can be applied to produce more ice.

263

264 3.2 Fractionated Thawing (FT)

265 The fractionated thawing process was evaluated, considering that one of the main
266 advantages of the thawing process is the increase in separation efficiency due to the
267 migration of occluded solutes in the previous stage (FFFC) [17, 20]. The samples
268 obtained from each FFFC experiment were fractionally thawed in ten parts of equal
269 mass. The concentration index (CI) was calculated in order to follow up the
270 separation (Fig. 3). The values of CI greater than 1 indicated that the first thawed
271 fractions are more concentrated than the remaining ice. Consequently, a purification
272 of the ice can be achieved. The largest amount of solutes was occluded in the first
273 layer of ice formed in the freeze concentration process, because the crystalline
274 structure of the first layer was disordered and rapidly formed by subcooling effects
275 [10, 20, 29-31]. In the middle of the ice sheet, the structure was more rigid since the
276 rate of crystal formation was lower; therefore, this ice was the purest. Finally, in the
277 part of the ice sheet farthest from the cooling plate also occlusion of solutes occurs
278 as in the zone of the plate closest to the wall of the cooling plate, but to a smaller
279 extent. The formed ice structure (pore size and crystal distribution) affects the rate
280 of FT. The elution of solute from the frozen ice to the thawed drops recovered during
281 FT allows the recovery of the occluded salt and increases the water purification.

282 The CI value descended with the thawing fraction. When the CI reaches a value of
283 1, two fractions, one concentrated and the other diluted, can be separated. The ice
284 can be purified by this procedure. The response variables calculated when the CI
285 reached a value of 1 are shown in Table 2. The concentration of the liquid and ice
286 fractions was statistically different among the FT. As expected, the ice fraction was
287 the same for all the tested concentrations, with the value around 50%. A

288 concentration index from 1.3 to 1.9 was achieved with the FT. The concentration of
289 the liquid fraction after the thawing stage can be predicted by Equation 6.

$$290 \quad C_{liq}^T = 1.62 * C_0^T \quad R^2 = 0.920 \quad (6)$$

291

292 This procedure enables the increase in water purification with RE from 35% to 77%.
293 The diluted fraction for the lowest initial concentration was 0.09%, which is close to
294 the requirement for potable water. However, an additional purification step is
295 needed; therefore, block freeze concentration was studied as presented in section
296 3.3. The results show the fractionated thawing step as a useful technique to increase
297 the purity of the ice obtained in the FFFC stage.

298 3.3 Block Freeze Concentration

299 The results of the block freeze concentration tests are presented in Figs. 4 and 5.
300 The highest concentration indices were obtained for the first thawed fractions. During
301 block FC, the elution of the salt to the thawed drops of the solution descending from
302 the ice block during the thawing stage allows separation of the most concentrated
303 fractions initially [7, 21]. The values of CI obtained were in the range 3–7, and show
304 a good salt separation compared to food fluids, in which the CI of BFC were around
305 3 [7]. This result is due to the lower size of salt than other molecules [32]. The
306 removal efficiency during BFC is shown in Fig. 5. The highest REs were obtained for
307 the lowest salt concentrations. For example, at the lowest initial concentration of
308 0.4%, 80% of the salt was separated within the two first thawed fractions
309 corresponding to 20% of the initial mass. These results show the suitability of the
310 BFC technique for increasing ice purity at low salt concentrations.

311 The CI decreased with f , and was less than 1 for $f^{B_{liq}}$ values from 0.2 to 0.4. At this
312 value of $CI = 1$, two fractions can be separated, one with lower and another with
313 higher concentration than the initial concentration. By this separation, the
314 desalination process is possible. The response variables were calculated at this f
315 when $CI = 1$ and listed in Table 3. It is remarkable that the concentration of the diluted
316 fraction was lower than the requirements for drinkable water [19, 22, 33]. The RE

317 was around 70%. The concentration of the concentrated liquid fraction can be
318 predicted by Equations (7) and (8).

$$319 \quad C_{\text{liq}}^T = 35.26 * C_0^T + 0.212 * C^T + 0.023 \quad R^2 = 1.000 \quad (7)$$

$$320 \quad C_{\text{ice}}^T = -5.125 * C_0^T + 0.481 * C^T - 0.0008 \quad R^2 = 0.999 \quad (8)$$

321 This result indicates that BFC is an efficient method for the removal of the occluded
322 salt in the lowest tested concentrations. On the other hand, FFFC is more effective
323 to separate salt faster than BFC. The relationship between the concentration index
324 and the experimental energy consumption of the cooling stage was calculated to
325 compare the behavior of the block and the falling film techniques. This value
326 expressed by CI/Kwh was related to the operational time. The higher its value, the
327 higher the energy efficiency. The FFFC technique obtained values between 1.6 and
328 5 units of concentrations per kwh. Meanwhile, the BFC technique obtained values
329 between 0.1 and 0.2. This result confirm that FFFC is more efficient to separate the
330 salt than BFC. The BFC requires a higher energy consumption, but with high purity
331 ice separation.

332 3.4. Proposal of an integrated process

333

334 An integrated process is proposed based on the results of the three groups of tests
335 performed. The FFFC technique enabled the separation at high initial concentrations
336 [20]. Fractionated thawing allows the separation of salt occluded in the ice. Finally,
337 block freeze concentration was useful to increase the purity of ice and to achieve
338 concentrations lower than the requirements for drinkable water. Therefore, an
339 integration of the FFFC, FT, and BFC techniques was proposed to obtain water at
340 same salinity as required for drinking water. The process is shown in Fig. 6.
341 Equations 5–8 were used to calculate the concentrations of each solution in the
342 process. The process began with 1,000 kg/h of seawater at 3.5% salt concentration
343 as the calculation base. Firstly, five stages of FFFC are used to increase the
344 concentration of the initial water. 256.9 kg/h of a brine with 13.4% of salt is obtained.
345 This technique allows to remove 98.9% of the amount of the salt contained in the
346 initial seawater. Secondly, the ice obtained in the FFFC is thawed partially to recover

347 two solutions, one diluted and the other concentrated. By this step, an effluent with
348 1% of salt concentration is obtained from a mixture of the diluted fractions of FT.
349 Finally, three block freeze concentration stages can be applied to this solution in
350 order to reduce this concentration until drinkable water requirements are met. At the
351 end of the process, 743.1 kg/h of water with 0.05% of salt can be obtained. This final
352 effluent complies with the standard of salinity for drinkable water [19, 22, 33]. The
353 overall process achieves a salt removal efficiency of 98.46% which is high value
354 compared with other systems [34].

355

356 The energy consumption was analysed in terms of the heat transferred and the
357 energy used per kg of feed or per 1,000 kg of water removed. The basic load is the
358 heat consumed to convert 1 kg of feed into an appropriate mixture of ice and residual
359 solution [35]. In the continuous system of FFFC proposed in Fig. 6, the theoretical
360 conversion of 1,000 kg/h of feed (salt solution at 3.5 % w/w) into 743.1 kg/h of
361 desalinated water (0.05%) can produce and melt around 5,126 kg/h of pure ice.

362 Analysis of the available data showed that energy can be saved in cryoconcentration
363 technology by reducing the temperature difference between the evaporating and
364 condensing refrigerant [36, 37]. In order to save energy by increasing the system
365 COP, ice can be formed to condense at low temperature, typically at 10°C. As the
366 freezing point of the salt solution at concentration of 1 and 10% w/w varies between
367 -0.5 and -7°C, the operating temperature of the refrigerant in the evaporator will be
368 -10°C, while melting ice in a continuous system requires a condensing temperature
369 of 10°C [38]. A Carnot COP of 13.15 was calculated for -10°C evaporation and 10°C
370 condensation temperatures. In practice, real cycles tend to have 60% efficiency
371 compared to the theoretical performance [5]. Therefore, an actual COP of 7.9 is
372 possible for a compressor operating between -10 and 10°C [39. Rodriguez, et al.
373 [40] suggested that a COP above 8 can be reached in the cryoconcentration of
374 wastewater treatment in a FFFC system.

375 If we assume that the heat of crystallization of ice is 334 kJ/kg, theoretically, 474
376 kWh of thermal energy is needed in the integrated system proposed in Fig. 6. If a
377 COP of 8 is adopted, the electrical consumption is 59.2 kWh. This value corresponds

378 to 11.5 kWh per 1,000 kg of ice produced. In similar equipment to that presented in
379 this study, the specific energy consumption of 23.33 kWh for 1,000 kg of ice in a
380 batch falling film CC was reported when coffee and orange juice extract were treated
381 [40]. Other studies in China [41] showed a specific energy consumption of about
382 21.3 kWh per 1,000 kg of ice removed by cryoconcentration in wastewater treatment.
383 The HybridICE technology [42] applied to desalination has energy consumption
384 between 21 and 26 kWh for 1,000 kg of ice. In addition, some studies suggested that
385 the use of a heat pump can reduce the energy consumption in FFFC, which can
386 reach a value of 10 kWh for 1,000 kg of ice [5, 39]. Finally, another alternative to
387 reduce the energy consumption is to use a process without recirculation. In this case,
388 the concentrated fractions of the fractionated thawing and block FC stages are not
389 recirculated to the process. With this strategy, 269 kg/h of water at 0.05% of salt
390 concentration is obtained. In addition, 99.4 kg/h of brine at 12.4% is obtained, and
391 an effluent of 603 kg/h at 3.7% can be returned to the water source. The energy
392 consumption decreases to 23.1 kWh for the overall the process. This correspond
393 to a reduction of 95% of the energy consumption. Several strategies between the two
394 points of energy consumption, with or without recirculation, can be studied. A further
395 optimization process will be useful to establish the optimal point of recirculation.

396

397 **Conclusions**

398 A process to desalinate water by the integration of the falling film technique, the
399 fractionated thawing, and the block freeze concentration was proposed. A fraction of
400 74% of the initial mass can be obtained at a final salt concentration of 0.05%, suitable
401 as drinkable water. The process consists of five stages of FFFC and FT and three
402 stages of BFC. A salt removal efficiency of 98.5% can be obtained with the process.
403 A theoretical energy consumption of 59.2 kWh was calculated for the process, for
404 1000 kg of initial water. An alternative process without recycling can be used to
405 reduce energy consumption, obtaining 29.6% of the initial water at 0.05% salt with
406 23.1 kWh of energy consumption for 1000 kg of initial water. An optimization of the
407 process is required to establish an adequate strategy for recycling. FFFC seems to
408 be appropriate to separate salt even at high initial concentrations. The FT method is

409 useful to recover the occluded salt in the ice layers obtained in FFFC and to increase
410 the ice purity. BFC is an effective technique to purify the diluted fractions in order to
411 attain the concentrations of drinkable water.

412

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414

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418

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- 537
- 538

Highlights

A process of freeze desalination was proposed

A final effluent with 0.05% of salt was achieved

Overall salt removal efficiency of 98%

Alternatives for process configuration are analysed

30 Keywords: cryoconcentration, seawater, freezing, falling film

31 **Nomenclature**

32

33 C Concentration (%w/w)

34 CI Concentration index (unitless)

35 f mass fraction of ice or liquid (unitless)

36 K Average distribution coefficient (unitless)

37 m mass

38 RE Removal efficiency (%)

39 COP Coefficient of performance

40

41 Subindex

42

43 0 Initial

44 ice Ice (diluted fraction)

45 liq Liquid (concentrated fraction)

46

47 Superindex

48

49 F Falling Film Freeze Concentration (FFFC)

50 T Fractionated Thawing (FT)

51 B Block Freeze Concentration (BFC)

52

53 **1. Introduction.**

54 The availability of drinking water is a global necessity [1-3]. According to a UNICEF
55 report, 780 million people lack access to this resource and about 40% of the
56 population cannot afford sanitation [4]. Potable water and irrigation water are among
57 the basic needs of humans, and unfortunately expected to decline due to population
58 growth and climate change. Meanwhile, approximately 50.5% of the population lives

59 at a distance less than 10 km from the sea. Thus, the desalination of seawater is an
60 interesting alternative to generate potable water from an abundant resource.

61 Desalination can be achieved using technologies based on the principle of
62 evaporation of water such as multiple-effect evaporation, membrane distillation,
63 pervaporation, or solar distillation. Other technologies are membrane technologies,
64 such as reverse osmosis [5]. Evaporation technologies have some disadvantages
65 such as the high cost associated with the latent heat of evaporation of water.
66 Membranes have a good yield separation but must be periodically changed due to
67 the phenomenon of solute obstruction called 'fouling'. An alternative that has been
68 explored in an attempt to reduce operating costs is freeze concentration [6].

69 Freeze concentration is a method of removing water from a solution through the
70 formation and separation of ice crystals of high purity [7]. Maintaining a solution at
71 temperatures below the freezing point generates the phenomena of elution mass
72 transfer and heat that can separate a liquid phase with a higher solute concentration
73 relative to the solid phase; even under suitable conditions, it is possible to remove
74 all the solutes present and have pure water [8]. In terms of water purification, the
75 freeze concentration technique has proved to be viable for removing highly toxic
76 metal ions like Chromium VI present in natural waters such as ocean water [9].
77 Although the freeze concentration process has several advantages over other
78 techniques of concentration, there are still problems associated with the separation
79 yield that do not yield a highly pure effluent.

80 Freeze concentration can be carried out by three techniques: suspension, falling film
81 freeze concentration (FFFC), and block freeze concentration (BFC). Suspension is
82 a technology available worldwide in the food industry [10]. Other techniques are
83 being studied, such as block and falling film for food applications, biotechnology, and
84 water treatment processes; these demonstrate high efficiencies compared with the
85 suspension technique and require simple and inexpensive equipment [8], [10-14].

86 In falling film freeze concentration (FFFC), the solution is in contact with a cooled
87 plate upon which the ice forms as a single layer [15]. Flesland [16] proposed a multi-
88 stage FFFC coupled with reverse osmosis for water desalination, which afforded

89 efficient water elimination. More recently, the recovery of solutes from sucrose
90 solutions retained in ice was attempted by the fractionated thawing of ice [17,18]. In
91 the block freeze concentration technique (BFC), the solution is frozen and partially
92 thawed to separate diluted and concentrated fractions [11]. The viability of this
93 technique was primarily demonstrated for low solid concentrations [7]. However,
94 there are no viable commercial processes for the application of FFFC or BFC to
95 desalination. The future of the freeze desalination depends on the study of new
96 hybrid systems that enables the profitable operation of falling film and block freeze
97 concentration [6]. The aim of this work is to study the use of falling film concentration
98 coupled with block freeze concentration for water desalination and to propose an
99 integrated process of FFFC, fractionated thawing, and BFC to obtain desalinated
100 water.

101 **2. Materials and methods**

102
103 2.1 Materials

104
105 The solutions were prepared from commercial grade salt (Refisal, Colombia) and
106 distilled water at 20°C, and stirred for 10 min at 300 rpm. The samples were
107 refrigerated to achieve a temperature of 0°C. The solid concentration was expressed
108 in mass concentration (C), which is defined as the mass percentage of solute per
109 unit mass of solution. The conductivity of the samples was measured using a
110 portable conductivity meter, CM-135 (Crison, Spain). The relationship between
111 conductivity and C is represented by the equation, $C = 6.69 \text{ E-}2 \cdot k \text{ (g/g)}$, ($R^2 = 0.998$).
112 The calibration curve was obtained from the solutions at 1.10, 5.17, 11.17, 16.89,
113 22.13, 28.43, 34.17, 39.97, 98.97, 162.60, and 231.00 mg/L, and measuring the
114 mass fraction of salt using the method of weight loss proposed by Mandri et al. [19].
115 The measurements were performed in triplicate.

116
117 2.2 Methods

118 Two techniques of freeze concentration and one technique of solute recovery were
119 studied following the flowchart of freeze concentration tests reported by Moreno et
120 al. [8]. The initial solution was freeze concentrated by the falling film freeze
121 concentration (FFFC) technique, and the resulting ice was melted in ten fractions to
122 study the recovery of the retained solutes. Finally, the diluted fractions obtained
123 during the thawing process were freeze concentrated by the block freeze
124 concentration (BFC) technique in order to increase the amount of pure water. Each
125 technique was studied individually and based on the results a global process was
126 proposed.

127 2.2.1 Falling Film Freeze Concentration Tests

128

129 In each test, 800 mL of saline solutions of different concentrations (0.5, 1.5, 2.5, 3.5,
130 6.0, and 8.5% (w/w)) was concentrated by the falling film freeze concentration
131 technique according to the protocol reported by Moreno et al. [20]. The experimental
132 setup is shown in Fig. 1a). The solution flows as a falling film on a refrigerated plate
133 (1), inside which circulates an aqueous solution of ethylene glycol at -20°C provided
134 from a circulated bath (Polystat, Cole Parmer, USA). The bath was temperature
135 controlled at an interval from -35°C to $150^{\circ}\text{C} \pm 0.01^{\circ}\text{C}$. The bath pumped the heat
136 exchange fluid to the plate. The solution was collected in a tank (3) and again
137 circulated by a peristaltic pump, VGC-400 (Seditesa, Spain), with a frequency meter
138 (VFD007L2 Seditesa, Spain) (2) to control the speed of the pump. The saline
139 solutions flux was fixed at $8 \times 10^{-5} \text{ m}^3 \cdot \text{s}^{-1}$. The ice produced (4) was collected to be
140 later recovered fractionally. Each experiment was performed between 40 and 80 min
141 (less time was spent at lower initial concentrations) to obtain an ice sheet between
142 290 and 340 g, which correspond to an ice width between 12 and 14 mm. The salinity
143 of the concentrated solution was measured every 20 min during the experiment and
144 at the end of the process, by a portable conductivity meter (CM-135, Crison, Spain).
145 The experiments were carried out in triplicate at room temperature around 20°C . The
146 energy consumption of the cooling stage was measured by a bifilar single phase
147 meter (@meter, Colombia).

148 2.2.2 Fractionated Thawing Tests

149

150 The thawing experiments were performed according to the method described by
151 Gulfo et al. [17]. The plates obtained in the previous step (as the product of the seven
152 different initial concentrations of FFFC in triplicate) were used to carry out the
153 fractional thawing. One sample of 30% of the ice sheets was taken and thawed
154 according to the configuration in Fig. 1b). The experimental configuration consisted
155 of a cubic thermally insulated chamber (volume: 0.5 m³) (2). The camera had a
156 temperature control system (1) (Pie Electro Dit, model 11551, 0-300 W). Thawing
157 was carried out at $20 \pm 1^\circ\text{C}$ and the plates were placed vertically. The product of
158 melting ice was collected by a funnel (3) in fractions of 10% of the mass of the plate
159 with a scale (4) (Ohaus PA3102, USA). The conductivity of each sample was
160 measured and expressed in mass concentration by the calibration equation reported
161 in section 2.1.

162

163 2.2.3 Block Freeze Concentration Tests

164

165 The process of BFC is shown in Fig. 1c). BFC was carried out with solutions of initial
166 concentration ranging between the diluted fractions obtained in the fractionated
167 thawing tests. The solution (160 g) at concentrations of 0.5, 1.5, 2.5, and 3.5% of salt
168 were placed into a cylindrical vessel with a double jacket of 5.2 cm diameter and 8.5
169 cm high (1). The refrigerant circulating in the inner cylinder and the outer jacket was
170 a mixture of ethylene glycol and water (53% w/w) from two baths (Polystat, Cole
171 Parmer, USA) with temperature control (-35 to $150^\circ\text{C} \pm 0.01^\circ\text{C}$). The cooling fluid
172 temperature of the tests was -20°C . This fluid was passed by the inner cylinder to
173 freeze the solution after it reached the cooling temperature. The ice growth occurred
174 from ice formed on the inner wall of the container towards the outer wall. When the
175 sample introduced was completely frozen, the solutes were recovered by pumping
176 fluid from the heating bath (2) at 40°C through the outer jacket. A valve located at
177 the bottom of the container and near the outer wall was opened, and 10 liquid

178 fractions of the same mass were recovered above a scale (Ohaus PA3102, USA)
179 with a precision of 0.01 g. The salt concentration of each fraction was measured by
180 a conductivity meter (900P, Bante, China). The tests were performed in triplicate.

181

182 2.2.4 Data analysis

183

184 2.2.4.1 Thawing fraction (f). The thawing fraction was defined as the ratio between
185 the thawed mass and the mass of the initial solution, as indicated in Equation 1 [8,18,
186 21].

$$187 \quad f = \frac{m_{liq}}{m_0} \quad (1)$$

189 where f is the thawing fraction, m_{liq} is the mass of the liquid fraction, and m_0 is the
190 initial mass.

191

192 2.2.4.2 Removal efficiency (RE). The freeze salt removal efficiency is defined as the
193 percentage of salt removed during freeze desalination. It was calculated by Equation
194 2 [22]. The removal efficiency is equivalent to the salt rejection or the desalination
195 rate [23, 24].

196

$$197 \quad RE = \left(1 - \frac{C_{ice}}{C_0}\right) * 100 \quad (2)$$

199 where C_{ice} is the salt concentration in the ice fraction and C_0 is the salt concentration
200 in the initial solution.

201

202 2.2.4.3 Concentration index (CI). The concentration index was calculated as the
203 concentration of solids in the recovered liquid fraction over the concentration of
204 solids in the initial solution [8, 25].

$$205 \quad CI = \frac{C_{liq}}{C_0} \quad (3)$$

206
207 where CI is the concentration index, C_{liq} is the solid mass percentage in the fraction
208 recovered, and C_0 is the solid mass percentage in the initial solution.

209
210 2.2.4.4 Average distribution coefficient (\bar{K}). The average distribution coefficient is
211 defined as the proportion of salt mass fraction in ice, relative to the salt mass fraction
212 in the concentrated liquid. It is calculated by Equation 4 [8, 21, 25].

$$213 \quad \bar{K} = \frac{C_{ice}}{C_{liq}} \quad (4)$$

214
215 where K is the average distribution coefficient, C_{ice} is the salt concentration in the
216 diluted fraction, and C_{liq} is the salt concentration in the concentrated fraction.

217
218
219 2.2.4.5 Statistical analysis. The experimental results obtained in this study were fitted
220 to different models with linear and nonlinear regression procedures using Excel 2016
221 software. The goodness of fit was assessed using the linear regression coefficient,
222 R^2 . All experiments were performed in triplicate. Averages, mean values, and
223 standard derivations were also reported. Differences among variables within each
224 test were calculated by the ANOVA method at a significance level of $\alpha = 0.05$.

225 **3. Results and discussion**

226

227 **3.1 Falling Freeze Film Concentration**

228 A concentrated fraction (liquid) and diluted fraction (ice) were obtained after the
229 falling film freeze concentration tests. The salt concentrations of the concentrated
230 and diluted fractions, as a function of the initial solution are presented in Fig. 2. The
231 increase of the final concentration of the concentrated fraction presented a linear
232 behaviour described by the Equation 5. This linear behaviour has already been
233 identified in food matrices such as orange juice, apple juice, pear juice, and coffee
234 [10, 13, 15, 20]. A final diluted solution with 1.66% salt concentration was obtained
235 for a solution with the typical salt concentration of seawater. This reduction
236 represents a salt removing efficiency of 52 %. The concentrated fraction contained
237 remaining water, which also had to be separated. For this reason, It is necessary to
238 understand the behaviour of the concentration of the separated fraction from
239 solutions with higher salt concentration.

$$240 \quad C_{liq}^F = 1.289 * C_0^F \quad R^2 = 0.9985 \quad (5)$$

241 The main response variables of freeze concentration during the falling film tests are
242 presented in Table 1. The CI and K varied from 1.2 to 1.6 and from 0.11 to 0.44,
243 respectively. Those values are in the same order as those reported for food fluids
244 [10, 20, 26]. The salt concentration increased significantly at each stage of FFFC.
245 The achieved concentration index decreased, the average distribution coefficient
246 increased, and the removal efficiency decreased at the second stage of FFFC.
247 These results indicate that the occlusion of solutes in the ice increases with the initial
248 concentration. Consequently, the salt removal efficiency decreases. Ice growth
249 occurs by the diffusion of water molecules to the ice surface and the counter-
250 diffusion of salts to the liquid phase. The diffusion rate of the salt decreases when
251 the initial concentration increases, due to the interactions between the molecules;
252 consequently, the achieved concentration decreases [20, 23, 27, 28]. This behaviour
253 occurs in food matrices such as coffee [20], whey [15], and fruit juices [10]. However,
254 from the second initial concentration, no statistically significant differences were
255 found. These results indicate that for the highest concentration, which included the
256 typical concentration of seawater, the removal efficiency remains constant. This
257 behaviour is contrary to those reported for food fluids in which the concentration

258 efficiency decreases considerably with the initial solute concentration. It is possible
259 that the size of salt allows relatively easy removal, even at high salt concentrations.
260 On the other hand, the ice fraction decreases with the concentration due to the
261 supercooling required by the high salt concentration solutions. In this sense, a
262 decrease of temperature can be applied to produce more ice.

263

264 3.2 Fractionated Thawing (FT)

265 The fractionated thawing process was evaluated, considering that one of the main
266 advantages of the thawing process is the increase in separation efficiency due to the
267 migration of occluded solutes in the previous stage (FFFC) [17, 20]. The samples
268 obtained from each FFFC experiment were fractionally thawed in ten parts of equal
269 mass. The concentration index (CI) was calculated in order to follow up the
270 separation (Fig. 3). The values of CI greater than 1 indicated that the first thawed
271 fractions are more concentrated than the remaining ice. Consequently, a purification
272 of the ice can be achieved. The largest amount of solutes was occluded in the first
273 layer of ice formed in the freeze concentration process, because the crystalline
274 structure of the first layer was disordered and rapidly formed by subcooling effects
275 [10, 20, 29-31]. In the middle of the ice sheet, the structure was more rigid since the
276 rate of crystal formation was lower; therefore, this ice was the purest. Finally, in the
277 part of the ice sheet farthest from the cooling plate also occlusion of solutes occurs
278 as in the zone of the plate closest to the wall of the cooling plate, but to a smaller
279 extent. The formed ice structure (pore size and crystal distribution) affects the rate
280 of FT. The elution of solute from the frozen ice to the thawed drops recovered during
281 FT allows the recovery of the occluded salt and increases the water purification.

282 The CI value descended with the thawing fraction. When the CI reaches a value of
283 1, two fractions, one concentrated and the other diluted, can be separated. The ice
284 can be purified by this procedure. The response variables calculated when the CI
285 reached a value of 1 are shown in Table 2. The concentration of the liquid and ice
286 fractions was statistically different among the FT. As expected, the ice fraction was
287 the same for all the tested concentrations, with the value around 50%. A

288 concentration index from 1.3 to 1.9 was achieved with the FT. The concentration of
289 the liquid fraction after the thawing stage can be predicted by Equation 6.

$$290 \quad C_{\text{liq}}^T = 1.62 * C_0^T \quad R^2 = 0.920 \quad (6)$$

291

292 This procedure enables the increase in water purification with RE from 35% to 77%.
293 The diluted fraction for the lowest initial concentration was 0.09%, which is close to
294 the requirement for potable water. However, an additional purification step is
295 needed; therefore, block freeze concentration was studied as presented in section
296 3.3. The results show the fractionated thawing step as a useful technique to increase
297 the purity of the ice obtained in the FFFC stage.

298 3.3 Block Freeze Concentration

299 The results of the block freeze concentration tests are presented in Figs. 4 and 5.
300 The highest concentration indices were obtained for the first thawed fractions. During
301 block FC, the elution of the salt to the thawed drops of the solution descending from
302 the ice block during the thawing stage allows separation of the most concentrated
303 fractions initially [7, 21]. The values of CI obtained were in the range 3–7, and show
304 a good salt separation compared to food fluids, in which the CI of BFC were around
305 3 [7]. This result is due to the lower size of salt than other molecules [32]. The
306 removal efficiency during BFC is shown in Fig. 5. The highest REs were obtained for
307 the lowest salt concentrations. For example, at the lowest initial concentration of
308 0.4%, 80% of the salt was separated within the two first thawed fractions
309 corresponding to 20% of the initial mass. These results show the suitability of the
310 BFC technique for increasing ice purity at low salt concentrations.

311 The CI decreased with f , and was less than 1 for $f^{B_{\text{liq}}}$ values from 0.2 to 0.4. At this
312 value of $CI = 1$, two fractions can be separated, one with lower and another with
313 higher concentration than the initial concentration. By this separation, the
314 desalination process is possible. The response variables were calculated at this f
315 when $CI = 1$ and listed in Table 3. It is remarkable that the concentration of the diluted
316 fraction was lower than the requirements for drinkable water [19, 22, 33]. The RE

317 was around 70%. The concentration of the concentrated liquid fraction can be
318 predicted by Equations (7) and (8).

$$319 \quad C_{\text{liq}}^T = 35.26 * C_0^T + 0.212 * C^T + 0.023 \quad R^2 = 1.000 \quad (7)$$

$$320 \quad C_{\text{ice}}^T = -5.125 * C_0^T + 0.481 * C^T - 0.0008 \quad R^2 = 0.999 \quad (8)$$

321 This result indicates that BFC is an efficient method for the removal of the occluded
322 salt in the lowest tested concentrations. On the other hand, FFFC is more effective
323 to separate salt faster than BFC. The relationship between the concentration index
324 and the experimental energy consumption of the cooling stage was calculated to
325 compare the behavior of the block and the falling film techniques. This value
326 expressed by CI/Kwh was related to the operational time. The higher its value, the
327 higher the energy efficiency. The FFFC technique obtained values between 1.6 and
328 5 units of concentrations per kwh. Meanwhile, the BFC technique obtained values
329 between 0.1 and 0.2. This result confirm that FFFC is more efficient to separate the
330 salt than BFC. The BFC requires a higher energy consumption, but with high purity
331 ice separation.

332 3.4. Proposal of an integrated process

333

334 An integrated process is proposed based on the results of the three groups of tests
335 performed. The FFFC technique enabled the separation at high initial concentrations
336 [20]. Fractionated thawing allows the separation of salt occluded in the ice. Finally,
337 block freeze concentration was useful to increase the purity of ice and to achieve
338 concentrations lower than the requirements for drinkable water. Therefore, an
339 integration of the FFFC, FT, and BFC techniques was proposed to obtain water at
340 same salinity as required for drinking water. The process is shown in Fig. 6.
341 Equations 5–8 were used to calculate the concentrations of each solution in the
342 process. The process began with 1,000 kg/h of seawater at 3.5% salt concentration
343 as the calculation base. Firstly, five stages of FFFC are used to increase the
344 concentration of the initial water. 256.9 kg/h of a brine with 13.4% of salt is obtained.
345 This technique allows to remove 98.9% of the amount of the salt contained in the
346 initial seawater. Secondly, the ice obtained in the FFFC is thawed partially to recover

347 two solutions, one diluted and the other concentrated. By this step, an effluent with
348 1% of salt concentration is obtained from a mixture of the diluted fractions of FT.
349 Finally, three block freeze concentration stages can be applied to this solution in
350 order to reduce this concentration until drinkable water requirements are met. At the
351 end of the process, 743.1 kg/h of water with 0.05% of salt can be obtained. This final
352 effluent complies with the standard of salinity for drinkable water [19, 22, 33]. The
353 overall process achieves a salt removal efficiency of 98.46% which is high value
354 compared with other systems [34].

355

356 The energy consumption was analysed in terms of the heat transferred and the
357 energy used per kg of feed or per 1,000 kg of water removed. The basic load is the
358 heat consumed to convert 1 kg of feed into an appropriate mixture of ice and residual
359 solution [35]. In the continuous system of FFFC proposed in Fig. 6, the theoretical
360 conversion of 1,000 kg/h of feed (salt solution at 3.5 % w/w) into 743.1 kg/h of
361 desalinated water (0.05%) can produce and melt around 5,126 kg/h of pure ice.

362 Analysis of the available data showed that energy can be saved in cryoconcentration
363 technology by reducing the temperature difference between the evaporating and
364 condensing refrigerant [36, 37]. In order to save energy by increasing the system
365 COP, ice can be formed to condense at low temperature, typically at 10°C. As the
366 freezing point of the salt solution at concentration of 1 and 10% w/w varies between
367 -0.5 and -7°C, the operating temperature of the refrigerant in the evaporator will be
368 -10°C, while melting ice in a continuous system requires a condensing temperature
369 of 10°C [38]. A Carnot COP of 13.15 was calculated for -10°C evaporation and 10°C
370 condensation temperatures. In practice, real cycles tend to have 60% efficiency
371 compared to the theoretical performance [5]. Therefore, an actual COP of 7.9 is
372 possible for a compressor operating between -10 and 10°C [39. Rodriguez, et al.
373 [40] suggested that a COP above 8 can be reached in the cryoconcentration of
374 wastewater treatment in a FFFC system.

375 If we assume that the heat of crystallization of ice is 334 kJ/kg, theoretically, 474
376 kWh of thermal energy is needed in the integrated system proposed in Fig. 6. If a
377 COP of 8 is adopted, the electrical consumption is 59.2 kWh. This value corresponds

378 to 11.5 kWh per 1,000 kg of ice produced. In similar equipment to that presented in
379 this study, the specific energy consumption of 23.33 kWh for 1,000 kg of ice in a
380 batch falling film CC was reported when coffee and orange juice extract were treated
381 [40]. Other studies in China [41] showed a specific energy consumption of about
382 21.3 kWh per 1,000 kg of ice removed by cryoconcentration in wastewater treatment.
383 The HybridICE technology [42] applied to desalination has energy consumption
384 between 21 and 26 kWh for 1,000 kg of ice. In addition, some studies suggested that
385 the use of a heat pump can reduce the energy consumption in FFFC, which can
386 reach a value of 10 kWh for 1,000 kg of ice [5, 39]. Finally, another alternative to
387 reduce the energy consumption is to use a process without recirculation. In this case,
388 the concentrated fractions of the fractionated thawing and block FC stages are not
389 recirculated to the process. With this strategy, 269 kg/h of water at 0.05% of salt
390 concentration is obtained. In addition, 99.4 kg/h of brine at 12.4% is obtained, and
391 an effluent of 603 kg/h at 3.7% can be returned to the water source. The energy
392 consumption decreases to 23.1 kWh for the overall the process. This correspond to
393 a reduction of 95% of the energy consumption. Several strategies between the two
394 points of energy consumption, with or without recirculation, can be studied. A further
395 optimization process will be useful to establish the optimal point of recirculation.

396

397 **Conclusions**

398 A process to desalinate water by the integration of the falling film technique, the
399 fractionated thawing, and the block freeze concentration was proposed. A fraction of
400 74% of the initial mass can be obtained at a final salt concentration of 0.05%, suitable
401 as drinkable water. The process consists of five stages of FFFC and FT and three
402 stages of BFC. A salt removal efficiency of 98.5% can be obtained with the process.
403 A theoretical energy consumption of 59.2 kWh was calculated for the process, for
404 1000 kg of initial water. An alternative process without recycling can be used to
405 reduce energy consumption, obtaining 29.6% of the initial water at 0.05% salt with
406 23.1 kWh of energy consumption for 1000 kg of initial water. An optimization of the
407 process is required to establish an adequate strategy for recycling. FFFC seems to
408 be appropriate to separate salt even at high initial concentrations. The FT method is

409 useful to recover the occluded salt in the ice layers obtained in FFFC and to increase
410 the ice purity. BFC is an effective technique to purify the diluted fractions in order to
411 attain the concentrations of drinkable water.

412

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414

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418

419 **6. References**

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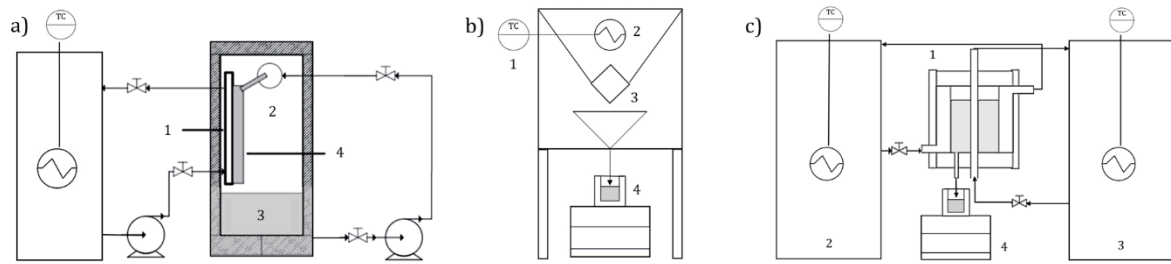


Fig. 1. Experimental setup for Freeze Concentration Tests. (a) Falling Film Freeze Concentration; (b) Fractionated Thawing and (c) Block Freeze Concentration

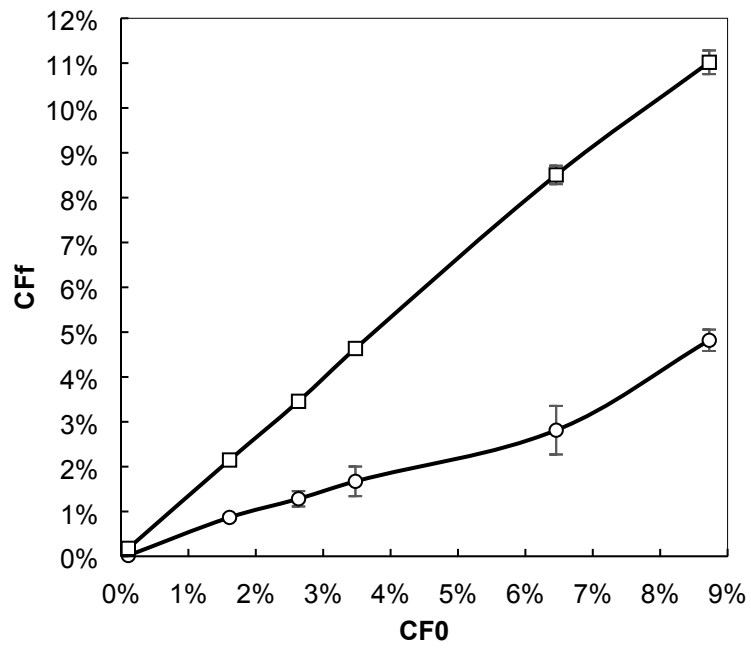


Fig.2. Final solid concentration (C_f^f) in liquid (o) and ice (□) from solutions with different initial salt concentrations (C_0^f) of FFFC.

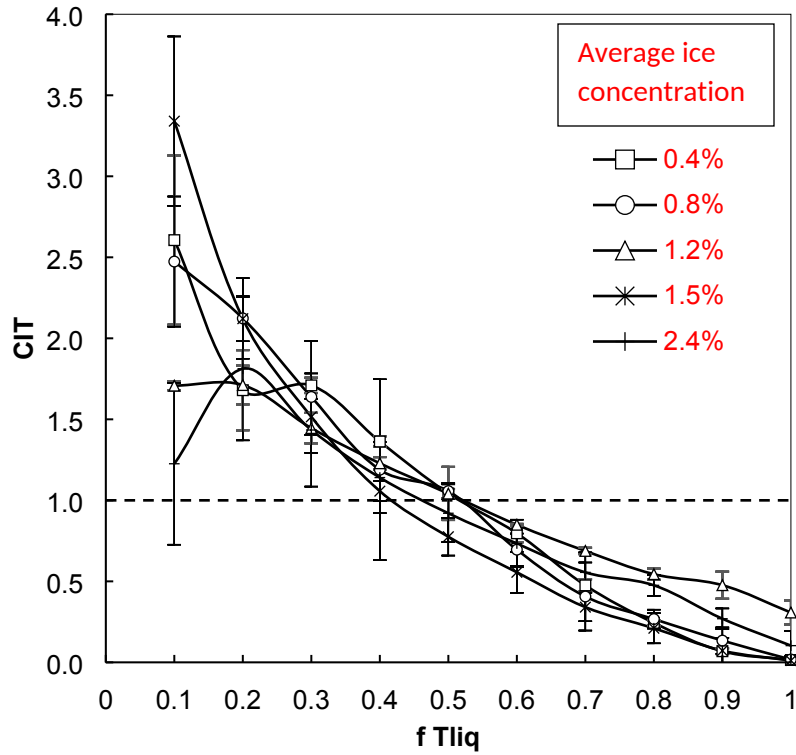


Fig. 3. Concentration index (CIT) as a function of the thawing fraction (f_{Tliq}^T) at different average concentration of the ice: (\square) 0.4%; (\circ) 0.8%; (Δ) 1.2%; ($*$) 1.5%; and ($+$) 2.4%.

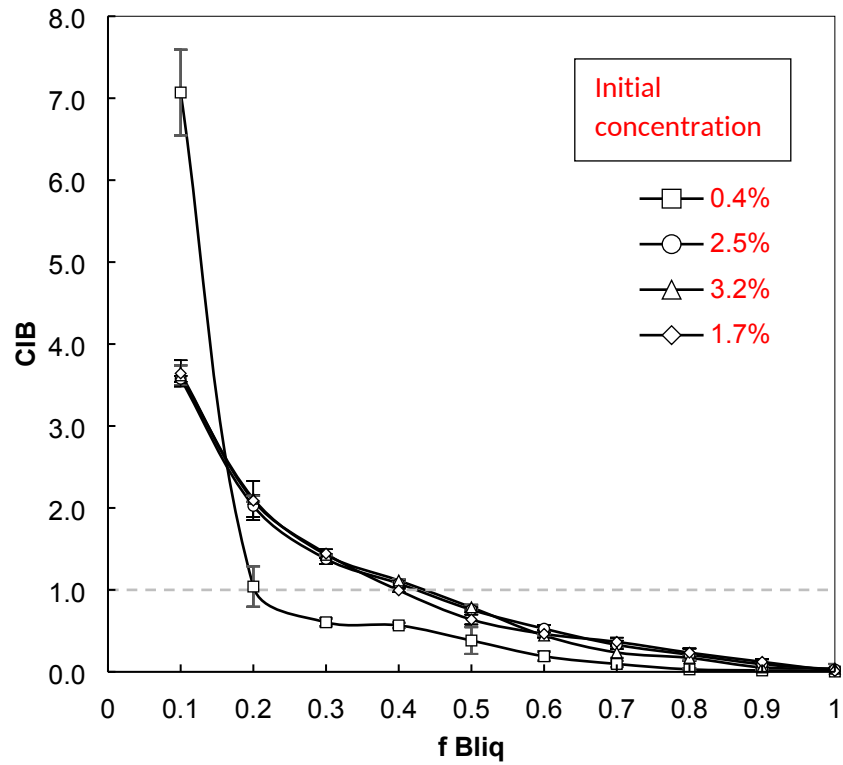


Fig.4. Concentration index (CIB) after block freeze concentration at different initial concentration: (□) 0.4%; (◇) 1.7%; (○) 2.5%; and (△) 3.5%.

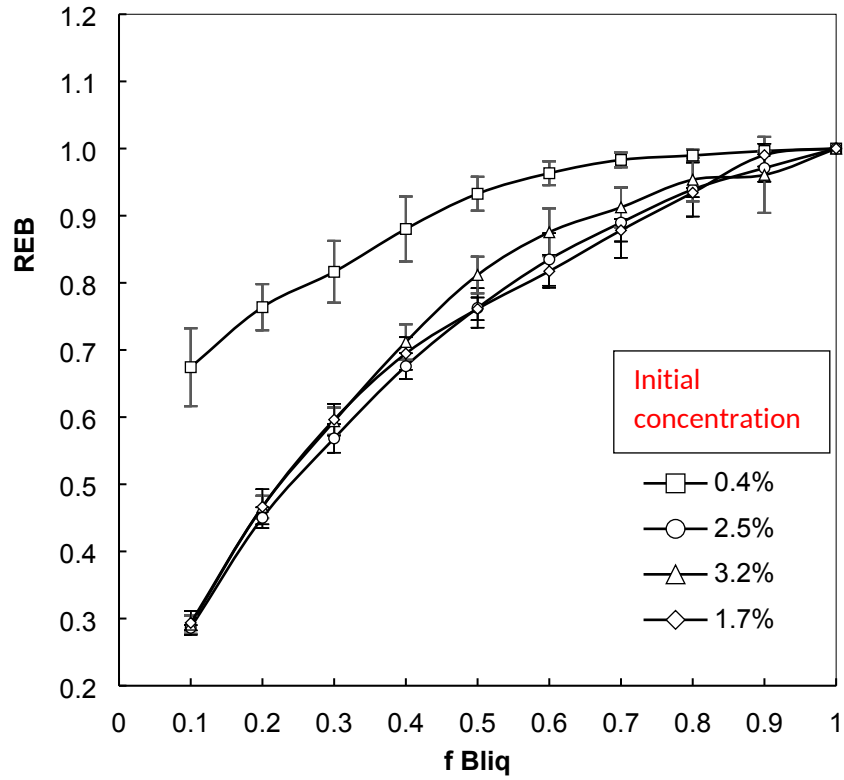


Fig. 5. Removal efficiency (REB) after block freeze concentration at different initial concentrations: (□) 0.4%; (◇) 1.7%; (○) 2.5%; and (Δ) 3.5%.

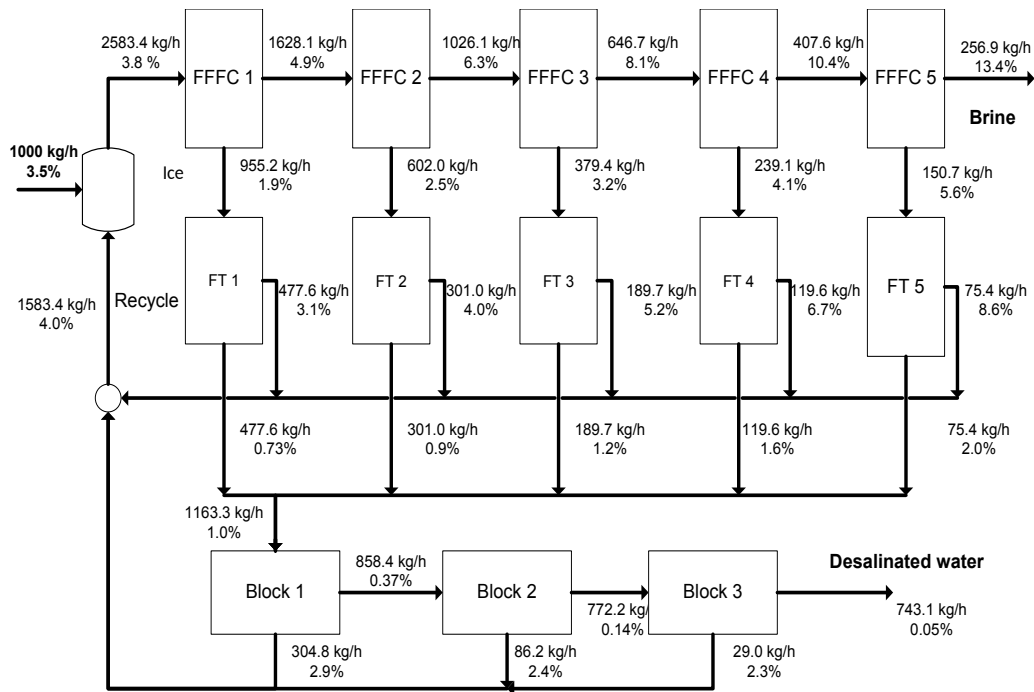


Fig. 6. Flow diagram of the integrated process for the freeze desalination of water using Falling Film Freeze Concentration (FFFC), Fractionated Thawing (FT), and Block Freeze Concentration (BFC) with recirculation.

Table 1. Descriptors of the FFFC performance solutions at different initial concentrations. Initial salt solid concentration (C^F_0), concentration index (CIF), average distribution coefficient (KF), ice fraction (f^F_{ice}), and removal efficiency (REF).

| C^F_0 (%) | CIF | KF | f^F_{ice} | REF (%) |
|-------------------|-------------------|-----------------------|-------------------------|--------------------|
| 0.11 ± 0.01^a | 1.63 ± 0.05^g | 0.11 ± 0.01^i | 0.43 ± 0.02^l | 83 ± 2.4^o |
| 1.61 ± 0.01^b | 1.33 ± 0.01^h | $0.40 \pm 0.03^{j,k}$ | $0.42 \pm 0.03^{l,m}$ | $46 \pm 4.4^{p,q}$ |
| 2.63 ± 0.02^c | 1.31 ± 0.04^h | $0.37 \pm 0.07^{j,k}$ | $0.38 \pm 0.01^{l,m,n}$ | $51 \pm 6.1^{p,q}$ |
| 3.48 ± 0.11^d | 1.33 ± 0.06^h | $0.36 \pm 0.07^{j,k}$ | $0.39 \pm 0.04^{l,m,n}$ | $52 \pm 8.1^{p,q}$ |
| 6.46 ± 0.08^e | 1.32 ± 0.03^h | 0.33 ± 0.07^j | 0.36 ± 0.02^n | 56 ± 8.2^p |
| 8.73 ± 0.10^f | 1.26 ± 0.04^h | 0.44 ± 0.02^k | $0.37 \pm 0.05^{m,n}$ | 45 ± 3.3^q |

Different letters indicate statistically significant differences ($p < 0.05$).

Table 2. Descriptors of FT performance solutions when CIT = 1 at different initial concentrations. Initial salt solid concentration (C_{T_0}), concentration index of the concentrated fraction (CIT) at CIT = 1, portion of mass recovered in the diluted thawing fraction at CI = 1 (f_{ice}^T), salt concentration in the diluted FT fraction (C_{ice}^T) at CIT = 1, salt concentration in the concentrated FT fraction (C_{liq}^T) at CIT = 1, and removal efficiency (RET) at CIT = 1.

| C_{T_0} (%) | CIT | f_{ice}^T | C_{ice}^T (%) | C_{liq}^T (%) | RET (%) |
|-------------------|-----------------------|-------------------|-----------------------|-------------------|-----------------------|
| 0.40 ± 0.03^a | 1.90 ± 0.25^f | 0.53 ± 0.06^h | 0.09 ± 0.07^i | 0.74 ± 0.05^k | 77.2 ± 15.3^o |
| 0.80 ± 0.12^b | 1.81 ± 0.15^f | 0.53 ± 0.03^h | 0.23 ± 0.04^i | 1.47 ± 0.33^l | $71.2 \pm 8.13^{o,p}$ |
| 1.17 ± 0.06^c | 1.30 ± 0.16^g | 0.45 ± 0.06^h | $0.76 \pm 0.14^{i,j}$ | 1.53 ± 0.24^l | 35.0 ± 12.4^p |
| 1.45 ± 0.15^d | 1.96 ± 0.33^f | 0.58 ± 0.04^h | 0.50 ± 0.25^i | 2.88 ± 0.73^m | $71.8 \pm 29.3^{o,p}$ |
| 2.41 ± 0.28^e | $1.55 \pm 1.55^{f,g}$ | 0.50 ± 0.19^h | 1.47 ± 0.94^j | 3.70 ± 0.24^n | $56.1 \pm 29.0^{o,p}$ |

Table 3. Descriptors of BFC performance solutions at CI = 1. Initial salt solid concentration (CB₀), portion of mass recovered in the diluted thawing fraction (fB_{ice}), salt concentration in the diluted T fraction (CB_{ice}), salt concentration in the concentrated fraction (CB_{liq}), concentration index of the concentrated fraction (CIB), and removal efficiency (REB).

| CB ₀ (%) | f ^B _{ice} | CB _{ice} (%) | CB _{liq} (%) | CI ^B | RE ^B |
|--------------------------|-------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 0.43 ± 0.01 ^a | 0.85 ± 0.07 ^e | 0.12 ± 0.01 ^g | 2.46 ± 1.11 ^j | 5.70 ± 2.46 ⁿ | 73 ± 1.7% ^p |
| 1.65 ± 0.28 ^b | 0.63 ± 0.06 ^f | 0.57 ± 0.16 ^h | 3.62 ± 1.05 ^k | 2.17 ± 0.25 ^o | 66 ± 3.6% ^q |
| 2.51 ± 0.02 ^c | 0.60 ± 0.00 ^f | 0.81 ± 0.04 ⁱ | 5.05 ± 0.11 ^l | 2.01 ± 0.03 ^o | 68 ± 1.9% ^{p,q} |
| 3.24 ± 0.09 ^d | 0.60 ± 0.00 ^f | 0.94 ± 0.11 ⁱ | 6.70 ± 0.06 ^m | 2.07 ± 0.04 ^o | 71 ± 2.6% ^p |