

## Determination of Poisson's ratio and elastic modulus of African nutmeg (*Monodora myristica*)

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**A b s t r a c t.** An investigation into the Poisson's ratio and elastic modulus of African nutmeg as a function of moisture content and loading rate was carried out. Quasi-static compressive tests were conducted at moisture levels of 8, 11.2, 14, 17.4 and 28.7% (d.b.) in an axial loading orientation. Both unit lateral extension and unit normal compression values were determined. Average values of 0.512 to 0.275 were obtained for moisture levels of 8 to 28.7%, respectively. Effects of loading rates were also investigated and results show that Poisson's ratio increased from 0.136 to 0.334 at loading rates of 1 and 7 mm min<sup>-1</sup>, respectively. Elastic modulus was observed to decrease as moisture increased. Average values of 201.5 to 41.30 N mm<sup>-2</sup> were noted for moisture levels of 8 to 28.7%, respectively. A similar negative trend was observed with loading rate. These findings could therefore be useful in predicting the load deformation behaviour of African nutmeg.

**K e y w o r d s:** African nutmeg, Poisson's ratio, elastic modulus, moisture content

### INTRODUCTION

Knowledge of apparent elastic properties such as Poisson's ratio and elastic modulus of agricultural materials are important for the prediction of their load-deformation behaviour. These viscoelastic properties could be used to compare the relative strengths of different biomaterials and investigating these technological characteristics could aid in the design of process machines. This has led several investigators to study the Poisson's ratio and elastic modulus of various agricultural materials (Anold and Robert, 1969; Kang *et al.*, 1995). Research has shown that Poisson's ratio

for biological materials depends basically on moisture content, stress magnitude and loading rate (Finney, 1963). Poisson's ratio only varies from 0 to 0.5 for most materials (Mohsenin, 1970; Peleg, 1987). For gels it is 0.3 to 0.5 (Yano *et al.*, 1987), and for apple, potato, and water, it is 0.23, 0.49 and 0.50, respectively (Mohsenin, 1970).

Fridley *et al.* (1968) determined the force-deformation curves for peaches and pears. They observed that values of modulus of elasticity were 1.03 and 5.3 MPa for peaches and pears, respectively. It was also observed that the Poisson's ratio of both fruits was between 0.2 and 0.5. Misra and Young (1981) also studied the elastic modulus of soybean, though at a loading rate of 5 mm min<sup>-1</sup> and moisture content of 13% (w.b.). They observed that elastic modulus of soybean varied between 125 and 126 MPa.

African nutmeg, a berry that thrives well in the ever-green forests of Africa, is a condiment used in preparing both local and intercontinental cuisines. The seeds are both economically and medically important as they have been traditionally used to relieve constipation and to control passive uterine hemorrhage in women immediately after child birth (Udeala, 2006). However, there is paucity of information on viscoelastic properties, such as Poisson's ratio and modulus of elasticity, of African nutmeg to assist in the design of process machines.

Therefore the objective of this study was to determine the Poisson's ratio and elastic modulus as a function of moisture content and loading rate.

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MATERIALS AND METHODS

African nutmeg fruits were obtained from the Kalama gardens of Sabagreja, Nigeria, on August 3, 2006. They were manually processed and all unwanted and damaged seeds removed before storage.

The technique employed here for the determination of Poisson's ratio was that used by Sitkei (1986). Ten samples were investigated at each of the moisture content levels of 8, 11.2, 14, 17.4 and 28.7% (d.b.), and averages were taken for each moisture level. A similar experiment was conducted at loading rates of 1, 2.5, 4, 5.5, and 7 mm min<sup>-1</sup> at a constant moisture level of 8%. Prior to testing, both the original length and diameter of specimens were recorded using a digital caliper (Model CD 15CP – Mitutoyo, England). The specimens were axially loaded in a Universal Testing Machine (Model 4400, Instron Ltd, England) and quasi-statically compressed until the material failed. Axial and lateral deflections of the sample at the cracking limit of axial load were recorded again with the digital caliper. Poisson's ratio was then calculated using the formula (Sitkei, 1986):

$$\mu = \frac{\left(\frac{D_1 - D_0}{2}\right) / D_0}{(L_0 - L_1) / L_0}, \quad (1)$$

were:  $\mu$  – Poisson's ratio,  $D_0$  – original diameter of specimen (mm),  $D_1$  – diameter of specimen after deflection (mm),  $L_0$  – original length of specimen (mm),  $L_1$  – length of specimen after deflection (mm).

For the elastic modulus, tests were conducted at moisture levels of 8, 11.2, 14, 17.4 and 28.7% (d.b.). Also effects of loading rates on elastic modulus were performed at 1, 2.5, 4, 5.5 and 7 mm min<sup>-1</sup> as recommended by ASAE Standard S368.4 (2000) and as employed by Khazaei and Mann (2004) in investigating the elastic modulus of sea buckthorn berries. Ten samples were tested in the universal testing machine at each of the moisture levels and loading rates. Seeds were axially loaded and quasi-statically compressed. Data on the strength properties were automatically obtained from the integrator.

RESULTS AND DISCUSSION

Poisson's ratio

This property is the ratio of the unit lateral extension to unit normal compression. Poisson's ratio for biological materials has been believed to depend basically on moisture content and loading rate (Finney, 1963). Results on the Poisson's ratio of African nutmeg as a function of moisture content and loading rate is given in Tables 1 and 2. Generally, Poisson's ratio was observed to decrease as moisture level increased. An average value of 0.512 was obtained at 8% of moisture. This value then decreased to 0.275 at 28.7% moisture. Ultimately, an overall average of 0.301 was

**Table 1.** Values of Poisson's ratio as a function of moisture content

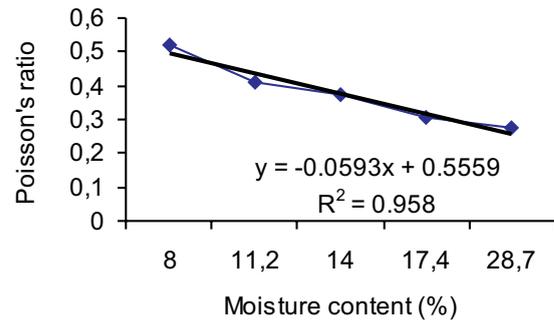
Original diameter $D_0$ (mm)	Diameter after $D_1$ (mm)	Original length $L_0$ (mm)	Length after $L_1$ (mm)	Poisson's ratio, $\mu$	$\mu_{av}$	
Moisture content 8%						
12.70	12.95	21.62	20.73	0.246	0.512	
12.74	12.75	19.86	19.51	0.018		
12.12	12.16	19.99	18.80	0.029		
12.83	13.07	17.60	16.82	0.211		
12.65	12.90	17.67	17.10	0.306		
10.87	11.00	16.83	16.28	0.183		
11.42	11.45	17.85	17.11	0.032		
12.32	12.83	17.48	16.81	0.038		
11.30	11.32	17.38	16.80	0.027		
12.50	12.88	15.62	14.75	0.273		
Moisture content 11.2%						
13.02	13.42	19.74	19.06	0.446		0.412
11.44	12.07	18.19	17.04	0.436		
12.53	12.62	17.61	17.28	0.064		
11.36	11.92	18.40	17.87	0.965		
12.45	12.86	18.24	17.42	0.366		
12.50	12.89	18.39	17.93	0.624		
13.59	14.18	17.72	16.78	0.409		
11.54	11.98	15.96	15.07	0.342		
10.69	11.23	15.45	13.62	0.213		
12.47	12.89	15.21	14.20	0.254		
Moisture content 14%						
11.60	11.87	17.88	16.75	0.184	0.374	
12.21	12.67	16.64	14.80	0.703		
11.42	11.64	13.67	13.08	0.223		
11.60	11.69	19.46	18.46	0.076		
11.76	12.51	19.91	18.62	0.492		
12.15	19.97	18.85	16.53	0.620		
12.40	12.64	16.14	15.13	0.155		
11.60	12.16	15.73	14.65	0.352		
12.89	13.31	15.95	15.30	0.340		
11.46	12.22	17.12	16.17	0.598		
Moisture content 17.4%						
13.19	14.22	18.98	17.61	0.552		0.309
12.35	13.34	17.22	15.59	0.423		
11.71	12.39	17.49	16.09	0.363		
11.75	11.87	17.42	16.58	0.106		
13.66	13.88	19.23	18.58	0.238		
11.31	11.56	18.43	16.70	0.118		
11.37	11.78	16.55	14.56	0.150		
11.72	12.45	17.04	15.75	0.411		
11.12	11.58	16.14	14.69	0.229		
10.20	11.51	18.45	16.10	0.504		
Moisture content 28.7%						
11.66	12.46	19.55	18.15	0.479	0.275	
10.95	11.95	19.90	17.88	0.585		
12.94	13.37	16.76	15.89	0.320		
11.92	12.78	18.66	15.71	0.228		
12.80	12.84	19.81	18.39	0.022		
11.54	11.85	18.41	16.54	0.104		
11.98	12.57	16.15	14.95	0.331		
12.35	13.11	17.38	16.24	0.469		
12.55	12.79	17.49	15.81	0.099		
11.55	11.80	19.87	18.09	0.115		

**Table 2.** Values of Poisson's ratio as a function of loading rates

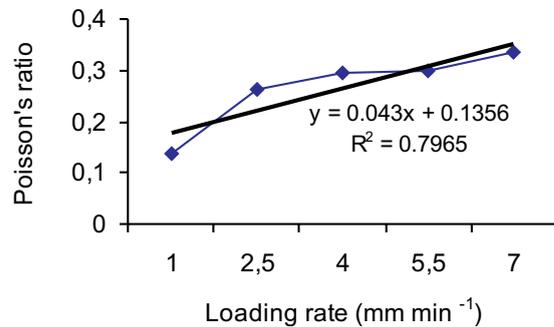
Original diameter $D_0$ (mm)	Diameter after $D_1$ (mm)	Original length $L_0$ (mm)	Length after $L_1$ (mm)	Poisson's ratio, $\mu$	$\mu_{av}$	
Loading rate 1 mm min <sup>-1</sup>						
11.34	11.43	15.94	15.55	0.162	0.136	
12.45	12.55	17.01	16.51	0.137		
12.35	13.33	15.87	15.38	0.285		
12.26	12.31	16.14	15.49	0.051		
11.40	11.55	15.91	15.61	0.349		
11.22	11.50	16.76	16.38	0.550		
11.05	11.34	18.67	17.86	0.303		
13.14	13.27	18.00	17.60	0.223		
10.70	10.97	18.52	18.22	0.779		
11.46	11.56	16.84	16.03	0.094		
Loading rate 2.5 mm min <sup>-1</sup>						
12.70	12.97	21.62	20.72	0.246		0.263
12.74	12.75	19.96	19.51	0.018		
12.12	12.16	19.99	18.80	0.029		
12.83	13.07	17.60	16.82	0.211		
12.65	12.90	17.67	17.10	0.306		
10.87	11.00	16.83	16.28	0.183		
11.42	11.45	17.85	17.11	0.032		
12.32	12.83	17.48	16.81	0.038		
11.30	11.32	17.38	16.80	0.027		
12.50	12.88	15.62	14.75	0.273		
Loading rate 4 mm min <sup>-1</sup>						
11.96	12.06	17.04	16.67	0.193	0.293	
11.73	12.52	18.43	17.13	0.477		
11.57	11.96	17.84	16.31	0.197		
11.08	11.20	17.73	16.81	0.104		
11.20	12.00	18.50	17.84	0.901		
12.01	12.14	17.24	16.48	0.123		
13.04	13.31	17.09	16.52	0.183		
12.21	12.96	17.01	15.49	0.344		
12.58	12.62	16.06	15.68	0.067		
13.34	13.42	16.39	15.26	0.044		
Loading rate 5.5 mm min <sup>-1</sup>						
13.51	13.84	16.59	15.58	0.201		0.297
11.42	11.57	16.06	15.66	0.264		
12.84	13.10	17.94	16.76	0.154		
10.90	11.09	18.07	16.49	0.100		
11.97	12.07	18.60	17.65	0.082		
11.99	12.40	19.92	18.88	0.328		
11.68	11.97	15.67	14.94	0.267		
11.81	12.37	16.90	16.29	0.657		
12.59	13.05	18.42	17.51	0.370		
12.41	12.79	19.21	18.67	0.545		
Loading rate 7 mm min <sup>-1</sup>						
10.59	10.78	18.85	18.16	0.245	0.334	
11.58	12.11	17.79	17.18	0.667		
11.24	11.45	18.20	17.38	0.207		
10.93	11.46	17.34	16.39	0.443		
12.20	12.79	16.93	15.44	0.275		
12.04	12.75	20.70	19.27	0.427		
12.10	12.15	15.40	14.92	0.066		
11.33	11.65	16.69	16.17	0.453		
11.97	12.45	16.11	14.68	0.226		
11.89	12.18	17.40	16.76	0.332		

obtained. This confirms the investigations of Mohsenin (1970) and Peleg (1987), and a regression relation between Poisson's ratio and moisture content of African nutmeg is shown in Fig. 1.

From Table 2, average Poisson's ratio values of 0.136 and 0.334 were obtained at loading rates of 1 and 7 mm min<sup>-1</sup>, respectively. Results reveal that the Poisson's ratio increased with increase in loading rate. However, an overall average of 0.265 was obtained. For prediction purposes, a regression equation between Poisson's ratio and loading rate is given in Fig. 2.



**Fig. 1.** Change of Poisson's ratio with moisture content.



**Fig. 2.** Change of Poisson's ratio with loading rate.

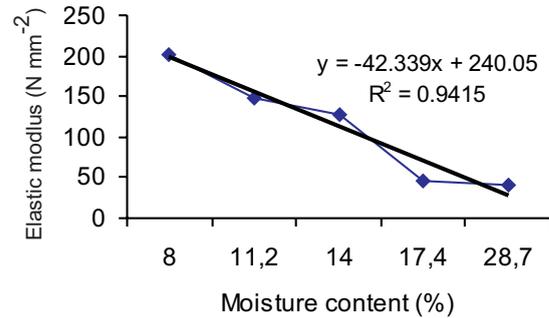
**Elastic modulus**

Data on this fundamental mechanical property as a function of moisture content and loading rates is shown in Tables 3 and 4. Table 3 reveals that, generally, elastic modulus of African nutmeg decreased with an increase in moisture level. An average value of 201.5 N mm<sup>-2</sup> was noted at a moisture level of 8%. It then decreased to 41.30 N mm<sup>-2</sup> at 28.7% moisture. A trend between elastic modulus and moisture is therefore given in Fig 3.

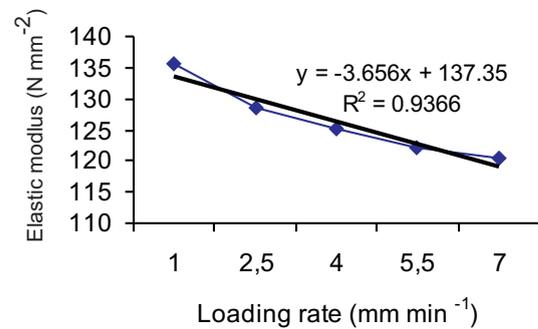
Similarly, a negative trend existed between elastic modulus and loading rate as depicted in Table 4. Results reveal that at 1 and 7 mm min<sup>-1</sup> average values of 135.51 and 120.46 N mm<sup>-2</sup> were respectively recorded. These results agree with the findings of Finney (1963). The correlation between both variables is shown in Fig. 4.

**Table 3.** Elastic modulus as a function of moisture content

Moisture level (%)	Average elastic modulus (N mm <sup>-2</sup> )	Standard deviation
8.0	201.50	4.03
11.2	148.37	3.61
14.0	128.59	5.82
17.4	45.38	2.87
28.7	41.30	1.95

**Fig. 3.** Change of elastic modulus with moisture content.**Table 4.** Elastic modulus as a function of loading rate

Moisture level (%)	Average elastic modulus (N mm <sup>-2</sup> )	Standard deviation
1.0	135.51	6.30
2.5	128.59	1.08
4.0	125.21	8.63
5.5	122.13	4.59
7.0	120.46	3.51

**Fig. 4.** Change of elastic modulus with loading rate.

### CONCLUSIONS

1. It can be concluded that for African nutmeg Poisson's ratio has a negative trend with moisture increase. Poisson's ratio values of 0.512 to 0.275 were observed at 8 and 28.7% of moisture, respectively.

2. A positive correlation was observed between Poisson's ratio and loading rate. Average values of 0.136 to 0.334 were also obtained at loading rates of 1 and 7 mm min<sup>-1</sup>, respectively.

3. Elastic modulus decreased generally with increase in both moisture content and loading rates, thereby confirming the works of Shelef and Mohsenin (1969).

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