Handbook Of Food Processing Two Volume Set Handbook Of Food Processing Food Preservation Contemporary Food Engineering

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Authored by world experts, the Handbook of Food Processing, Two-Volume Set discusses the basic principles and applications of major commercial food processing technologies. The handbook discusses food preservation processes, including blanching, pasteurization, chilling, freezing, aseptic packaging, and non-thermal food processing. It describes common food engineering unit operations as well as preservation processes required to convert raw materials into final products.

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The second edition of the Food Processing Handbook presents a comprehensive review of technologies, procedures and innovations in food processing, stressing topics vital to the food industry today and pinpointing the trends in future research and development. Focusing on the technology involved, this handbook describes the principles and the equipment used as well as the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation.

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Focusing on the technology involved, this handbook describes the principles as well as the equipment used and the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation. In doing so the text covers in detail such techniques as post-harvest handling, thermal processing, evaporation and dehydration, freezing, irradiation, high pressure processing, emerging technologies, baking, extrusion, frying and ….

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Handbook of Food Processing Equipment is an essential reference for food engineers and food technologists working in the food process industries, as well as for designers of process plants. The book also serves as a basic reference for food process engineering students.The chapters cover engineering and economic issues for all important steps in food processing.

~~Handbook of Food Processing Equipment | George Saravacos ...~~

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Packed with case studies and problem calculations, Handbook of Food Processing: Food Preservation presents the information necessary to design food processing operations and goes on to describe the equipment needed to carry them out in detail. The book covers every step in the sequence of converting raw material to the final product.

~~Handbook of Food Processing - Routledge Handbooks~~

This text covers the design of food processing equipment based on key unit operations, such as heating, cooling, and drying. In addition, mechanical processing operations such as separations,...

~~Handbook of Food Processing Equipment: Edition 2 by George ...~~

Handbook of Food Process Design is a major new 2-volume work aimed at food engineers and the wider food industry. Comprising 46 original chapters written by a host of leading international food scientists, engineers, academics and systems specialists, the book has been developed to be the most comprehensive guide to food process design ever published.

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Food Processing Handbook (Vol. 1 and 2) Brennan J.G., Grandison A.S. (Eds.) 2nd Edition. — Wiley, 2012. — 790 p.Focusing on the technology involved, this handbook describes the principles and the equipment used as well as the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation.

~~Food Processing Handbook (Vol. 1 and 2) | Brennan J.G ...~~

The principles of mechanical design and construction of food processing equipment are similar to those for the equipment of the chemical and process industries. The basic engineering requirements of process equipment are the containment of the material, the strength of the components, the efficiency of the operation, and the transfer of energy during processing.

~~Design and Selection of Food Processing Equipment ...~~

Food processing involves the transformation of raw animal or plant materials into consumer-ready products, with the objective of stabilizing food products by preventing or reducing negative changes in quality. From: Emerging Technologies for Food Processing, 2005

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