

Introduction To Food Process Engineering

[DOWNLOAD HERE](#)

Preface.- 1. An introduction to food process technology.- 2. Dimensions, quantities and units.- 3. Thermodynamics and equilibrium.- 4. Material and energy balances.- 5. The fundamentals of rate processes.- 6. The flow of food fluids.- 7. Heat processing of foods.- 8. Mass Transfer.- 9. Psychrometry.- 10. Thermal processing of foods.- 11. Low temperature preservation.- 12. Evaporation and drying.- 13. Solids processing and particle manufacture.- 14. Mixing and separation.- 15. Mass transfer operations.- 16. Minimal processing technology.- Appendix A: List of unit prefixes; Greek alphabet.- Appendix B: Fundamental and derived SI units; Conversion factors.- Appendix C: Derivation of a dimensionless correlation for film heat transfer coefficients.- Appendix D: Properties of saturated water and water vapour.- Appendix E: Derivation of logarithmic mean temperature difference.- Appendix F: Derivation of Fourier's first law of conduction.- Answers to problems.- Index. EAN/ISBN : 9781441976628 Publisher(s): Springer, Berlin, Springer Science & Business Media Format: ePub/PDF Author(s): Smith, P. G.

[DOWNLOAD HERE](#)

Similar manuals:

[Introduction To Food Process Engineering](#)