

Fundamentals Of Food Process Engineering

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LIVE Session -1 : Thermal Operations in Food Process Engineering: Theory and Applications 7

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This course has been designed to impart the fundamental concepts of Food rheology, as well as thermal/non-thermal processing of foods. Drying being the most common technique followed for food preservation, a detailed discussion on drying has been incorporated. Food freezing has been covered and finally few important unit operations of food engineering are discussed.

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· Emerging food processing technologies include heating methods with microwave, radiofrequency, and pulse electricity, and high pressure processing. Each topic includes equations and example calculations to strengthen rigor for food engineering calculations.

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Fundamentals of Food Process Engineering Romeo T. Toledo , Rakesh K Singh , Fanbin Kong Since the publication of the first edition in 1981 and the second edition in 2001, this textbook has been widely adopted for Food Engineering courses worldwide.

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Food Engineering Handbook: Food Engineering Fundamentals provides a stimulating and up-to-date review of food engineering phenomena. Combining theory with a practical, hands-on approach, this book covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, diffusion, and absorption.

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Product considerations include (1) liquid or liquid plus particulates, (2) size of particulates, (3) product

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viscosity, and (4) thermal sensitivity of product color and flavor. Thermal process causes change in many quality-related factors in addition to the destruction of microorganisms.

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