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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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Handbook of Food Processing, Two Volume Set 1st Edition by Theodoros Varzakas and Publisher routledge. Save up to 80% by choosing the eTextbook option for ISBN: 9781466582316, 1466582316. The print version of this textbook is ISBN: 9781466582309, 1466582308.

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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,

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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

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students. The chapters cover engineering and economic issues for all important steps in food processing.

~~Handbook of Food Processing Equipment |
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The Business Development, Food Processing and Rural Tourism Infrastructure schemes are now closed to new applications. 28 November 2017. The Growth Programme handbooks have been updated. 7 ...

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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.

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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

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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.

~~Handbook of Food Process Design, 2 Volume Set | Food ...~~

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.

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~~Food Processing Handbook (Vol. 1 and 2) |
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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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Buy Handbook of Food Processing: Food Safety, Quality, and Manufacturing Processes (Contemporary Food Engineering) 1 by Varzakas, Theodoros, Tzia, Constantina (ISBN: 9781498721776) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

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Authored by world experts, the Handbook of Food Processing and Engineering discusses the basic principles and applications of major commercial food processing technologies. The book's second volume, discusses various food preservation processes including blanching, pasteurization, chilling, freezing, aseptic packaging, and nonthermal food processing. The book describes common food engineering unit operations as well as preservation processes required to convert raw materials into final products. Also covered are topics surrounding food safety and quality.

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 com

Packed with case studies and problem calculations, Handbook of Food Processing: Food Safety, Quality, and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail. It covers the most common and new food manufacturing processes while addressing rele

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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. In so doing, the text covers in detail such techniques as post-harvest handling, thermal processing, evaporation and dehydration, freezing, irradiation, high-pressure processing, emerging technologies and packaging. Separation and conversion operations widely used in the food industry are also covered as are the processes of baking, extrusion and frying. In addition, it addresses current concerns about the safety of processed foods (including HACCP systems, traceability and hygienic design of plant) and control of food processes, as well as the impact of processing on the environment, water and waste treatment, lean manufacturing and the roles of nanotechnology and fermentation in food processing. This two-volume set is a must-have for scientists and engineers involved in food manufacture, research and development in both industry and academia, as well as students of food-related topics at undergraduate and postgraduate levels. From Reviews on the First Edition:

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"This work should become a standard text for students of food technology, and is worthy of a place on the bookshelf of anybody involved in the production of foods." Journal of Dairy Technology, August 2008 "This work will serve well as an excellent course resource or reference as it has well-written explanations for those new to the field and detailed equations for those needing greater depth." CHOICE, September 2006

The Handbook of Food Products Manufacturing is a definitive master reference, providing an overview of food manufacturing in general, and then covering the processing and manufacturing of more than 100 of the most common food products. With editors and contributors from 24 countries in North America, Europe, and Asia, this guide provides international expertise and a truly global perspective on food manufacturing.

Since Arnold Bender's classic Food processing and nutrition in 1978, there has been no single volume survey of the impact of processing on the nutritional quality of food. With its distinguished editors and international team of contributors, The nutrition handbook for food processors, fills that gap. It summarises the wealth of research in an area as important to the food industry as it is to health-conscious consumers. Part one provides the foundation for the rest of the book, looking at

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consumers and nutrition. After a discussion of surveys on what consumers eat, there are two reviews of research on the contribution of vitamins and minerals to health. Three further chapters discuss how nutrient intake is measured and at how nutrition information is presented to and interpreted by consumers. Part two looks at processing and nutritional quality. Two introductory chapters look at raw materials, discussing the nutritional enhancement of plant foods and meat respectively. The remaining chapters review the impact of processing, beginning with a general discussion of the stability of vitamins during processing. There are chapters on processes such as thermal processing, frying, freezing, packaging and irradiation. The book also covers newer processes such as microwave processing, ohmic heating and high pressure processing. Given the unprecedented attention on the impact of processing on the nutritional quality of food, The nutrition handbook for food processors is a standard work in its field. Summarises key findings on diet and nutrient intake, the impact of nutrients on health, and how food processing operations affect the nutritional quality of foods Examines consumers and nutrition, processing and nutritional quality, and nutritional enhancement of plant foods and meat, among other topics Reviews the wealth of recent research in an area as important to the food industry as it is to health-conscious

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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, transport, storage, and packaging of food materials, as well as an introduction to food processes and food processing plants are discussed.

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. This research is based on the physical properties of food, the analytical expressions of transport phenomena, and the description of typical equipment used in food processing.

Illustrations that explain the structure and operation of industrial food processing equipment are presented. style="font-size: 13.3333330154419px;">The materials of construction and fabrication of food processing equipment are covered here, as well as the selection of the appropriate equipment for various food processing operations. Mechanical processing equipment such as size reduction, size enlargement, homogenization, and mixing are discussed.

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Mechanical separations equipment such as filters, centrifuges, presses, and solids/air systems, plus equipment for industrial food processing such as heat transfer, evaporation, dehydration, refrigeration, freezing, thermal processing, and dehydration, are presented. Equipment for novel food processes such as high pressure processing, are discussed. The appendices include conversion of units, selected thermophysical properties, plant utilities, and an extensive list of manufacturers and suppliers of food equipment.

In the 21st Century, processing food is no longer a simple or straightforward matter. Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes. A highly interdisciplinary science, food process design draws upon the principles of chemical and mechanical engineering, microbiology, chemistry, nutrition and economics, and is of central importance to the food industry. Process design is the core of food engineering, and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption. 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,

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the book has been developed to be the most comprehensive guide to food process design ever published. Starting from first principles, the book provides a complete account of food process designs, including heating and cooling, pasteurization, sterilization, refrigeration, drying, crystallization, extrusion, and separation. Mechanical operations including mixing, agitation, size reduction, extraction and leaching processes are fully documented. Novel process designs such as irradiation, high-pressure processing, ultrasound, ohmic heating and pulsed UV-light are also presented. Food packaging processes are considered, and chapters on food quality, safety and commercial imperatives portray the role process design in the broader context of food production and consumption.

Many food ingredients are supplied in powdered form, as reducing water content increases shelf life and aids ease of storage, handling and transport. Powder technology is therefore of great importance to the food industry. The Handbook of food powders explores a variety of processes that are involved in the production of food powders, the further processing of these powders and their functional properties. Part one introduces processing and handling technologies for food powders and includes chapters on spray, freeze and drum drying, powder mixing in the production of food

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powders and safety issues around food powder production processes. Part two focusses on powder properties including surface composition, rehydration and techniques to analyse the particle size of food powders. Finally, part three highlights speciality food powders and includes chapters on dairy powders, fruit and vegetable powders and coating foods with powders. The Handbook of food powders is a standard reference for professionals in the food powder production and handling industries, development and quality control professionals in the food industry using powders in foods, and researchers, scientists and academics interested in the field. Explores the processing and handling technologies in the production of food powders Examines powder properties, including surface composition, shelf life, and techniques used to examine particle size Focusses on speciality powders such as dairy, infant formulas, powdered egg, fruit and vegetable, and culinary and speciality products

...an ideal information source for those involved in managing waste and recovering waste for use in products to produce revenue... (Food Science and Technology - review of Volume 1) This is a most welcome addition to the literature, likely to be essential study material for both technologists and process engineers. (The Chemical Engineer - review of Volume 1) Food

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processors are under pressure, both from consumers and legislation, to reduce the amount of waste they produce and to consume water and energy more efficiently. Handbook of waste management and co-product recovery in food processing provides essential information about the major issues and technologies involved in waste co-product valorisation, methods to reduce water and energy consumption, waste reduction in particular food industry sectors and end waste management. Opening chapters in Part one of Volume 2 cover economic and legislative drivers for waste management and co-product recovery. Part two discusses life cycle analysis and closed-loop production systems to minimise environmental impacts in food production. It also includes chapters on water and energy use as well as sustainable packaging. Part three reviews methods for exploiting co-products as food and feed ingredients, whilst the final part of the book discusses techniques for non-food exploitation of co-products from food processing. Provides essential information about the major issues and technologies involved in waste product valorisation Examines methods to reduce water and energy consumption in particular food industry sectors Discusses the economic and legislative drivers for waste management and co-product recovery

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