Transport Phenomena of Foods and Biological Materials: A Comprehensive Guide for Food Engineers

Overview

Transport phenomena is a branch of physics that deals with the transfer of mass, heat, and momentum. It is a fundamental science that has applications in many fields, including food engineering. Food engineers use transport phenomena to design and operate food processing equipment and systems, and to improve the quality and safety of food products.



Transport Phenomena of Foods and Biological Materials (Food Engineering & Manufacturing Book 2)

by Vassilis Gekas

★ ★ ★ ★ ★ 5 out of 5

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Print length: 256 pages



This book provides a comprehensive overview of transport phenomena as it relates to the field of food engineering. The content has been developed to meet the specific needs of food engineers who are responsible for the design, operation, and optimization of food processing equipment and systems.

The book is divided into three parts:

* Part 1: Fundamentals of Transport Phenomena * Part 2: Transport Phenomena in Food Processing * Part 3: Applications of Transport Phenomena in Food Engineering

Part 1 provides a foundation in the fundamentals of transport phenomena. This includes chapters on mass transfer, heat transfer, and fluid mechanics. Part 2 applies the fundamentals of transport phenomena to food processing. This includes chapters on food freezing, food drying, and food extrusion. Part 3 presents applications of transport phenomena in food engineering. This includes chapters on food packaging, food safety, and food quality.

Benefits of Reading This Book

This book is a valuable resource for food engineers who want to improve their understanding of transport phenomena. The book can be used as a textbook for a course on transport phenomena in food engineering, or as a reference book for practicing food engineers.

The benefits of reading this book include:

* A comprehensive overview of transport phenomena as it relates to food engineering * A solid foundation in the fundamentals of transport phenomena * Practical applications of transport phenomena in food processing * Insights into the design and operation of food processing equipment and systems * Improved understanding of food quality and safety

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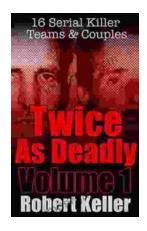
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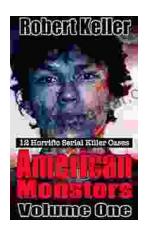
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