

Apv Heat Transfer Handbook

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Completely revised and updated to reflect current advances in heat exchanger technology, Heat Exchanger Design Handbook, Second Edition includes enhanced figures and thermal effectiveness charts, tables, new chapter, and additional topics--all while keeping the qualities that made the first edition a centerpiece of information for practicing engine

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. A complement to

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

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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. 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. 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.

Food Engineering Handbook, Two-Volume Set provides a stimulating and up-to-date review of food engineering phenomena. It also addresses the basic and applied principles of food engineering methods used in food processing operations around the world. Combining theory with a practical, hands-on approach, this set examines the thermophysical properties and modeling of selected processes such as chilling, freezing, and dehydration, and covers the key aspects of food engineering, from mass and

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heat transfer to steam and boilers, heat exchangers, diffusion, and absorption. Comprised of Food Engineering Handbook: Food Engineering Fundamentals and Food Engineering Handbook: Food Process Engineering, this comprehensive resource: Explains the interactions between different food constituents that might lead to changes in food properties Describes the characterization of the heating behavior of foods, their heat transfer, heat exchangers, and the equipment used in each food engineering method Discusses rheology, fluid flow, evaporation, distillation, size reduction, mixing, emulsion, and encapsulation Provides case studies of solid-liquid and supercritical fluid extraction and food behaviors Explores fermentation, enzymes, fluidized-bed drying, and more Presenting cutting-edge information on new and emerging food engineering processes, Food Engineering Handbook, Two-Volume Set offers a complete reference on the fundamental concepts, modeling, quality, safety, and technologies associated with food engineering and processing operations today.

With over 2900 references, tables, and drawings, this book covers a wide variety of conventional and potential food preservation techniques. Emphasizing practical, cost-effective, and safe strategies, the book facilitates the selection of the best food ingredients and preservation techniques. It covers postharvest handling, explains conventional preservation methods, details the use of natural antimicrobials, antioxidants, edible coating, nitrites, food packaging, and HACCP in food safety. Highlighting the effects of preservation methods on the functional and sensory properties of foods, the book also features the exact mode or mechanisms involved in each preservation method.

As the demand for safe, nutritious, convenient foods

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continues to rise, and the capabilities of molecular biology and nutritional biochemistry continue to expand, the need for up-to-date engineering information becomes ever more critical. The application of innovative engineering concepts enables scientific breakthroughs to be utilized in the manufacture of the highest quality food products at the lowest possible cost. Handbook of Food Engineering, Second Edition assembles the most recent information available for the efficient design and development of processes used in the manufacturing of food products, along with traditional background and fundamental information. In keeping with the comprehensive and informative style of the original, this second edition focuses on the thermophysical properties of food and the rate constants of change in food components during processing. It highlights the use of these properties and constants in process design. Beginning with a review of the properties of food and food ingredients and the traditional unit operations associated with food manufacture, the book moves on to discuss specific points associated with freezing, concentration, dehydration, thermal processing, and extrusion. Key chapters cover basic concepts of the transport and storage of liquids and solids, as well as important topics in packaging, cleaning, and sanitation. New information on membrane processes addresses not only liquid concentration, but also other applications for membranes in food processing. The chapters on mass transfer in foods and food packaging have been extensively revised. Delineating the concepts of engineering as they are applied to the latest advancements in food manufacture, Handbook of Food Engineering, Second Edition contributes to the evolution of food engineering as an interface between engineering and other food sciences.

This book on frozen food, as its title suggests, is written for

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the food technologist and food scientist in the frozen food industry, which includes both food and equipment manufacturers. The information will also be useful for other disciplines within the food industry as a whole, and for students of food technology. The book, the aim of which is to provide an up-to-date review of the technology of the frozen food industry, has been divided into two parts, dealing with generic industry issues and specific product areas, respectively. The first section opens with a chapter on the physics and chemistry of freezing, including a review of glassy states. The practical realisation of freezing is covered in the next chapter, which also covers frozen distribution and storage. Chapter 3 deals with packaging and packaging machinery, a sector where there has recently of product safety is been considerable technological progress. The key area discussed in detail in chapter 4, and includes microbiology and hygienic factory design, as well as consumer reheating, particularly microwave reheating. Health and dietary considerations have become much more important to consumers, and chapter 5 reviews the current nutritional status of frozen foods and their role in a modern diet. The driving force for scientific and technological change in frozen foods is the massive market for its products and the consequent competitive pressures, and the first part of the book concludes with a chapter on development of new frozen products, and how to apply the technical knowledge, both generic and product specific, to innovate in a consumer-driven market.

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

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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, 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.

Plant engineers are responsible for a wide range of industrial activities, and may work in any industry. This means that breadth of knowledge required by such professionals is so wide that previous books addressing plant engineering have either been limited to only certain subjects or cursory in their treatment of topics. The Plant Engineering Handbook offers comprehensive coverage of an enormous range of subjects which are of vital interest to the plant engineer and anyone connected with industrial operations or maintenance. This

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handbook is packed with indispensable information, from defining just what a Plant Engineer actually does, through selection of a suitable site for a factory and provision of basic facilities (including boilers, electrical systems, water, HVAC systems, pumping systems and floors and finishes) to issues such as lubrication, corrosion, energy conservation, maintenance and materials handling as well as environmental considerations, insurance matters and financial concerns. One of the major features of this volume is its comprehensive treatment of the maintenance management function; in addition to chapters which outline the operation of the various plant equipment there is specialist advice on how to get the most out of that equipment and its operators. This will enable the reader to reap the rewards of more efficient operations, more effective employee contributions and in turn more profitable performance from the plant and the business to which it contributes. The Editor, Keith Mobley and the team of expert contributors, have practiced at the highest levels in leading corporations across the USA, Europe and the rest of the world. Produced in association with Plant Engineering magazine, this book will be a source of information for plant engineers in any industry worldwide. * A Flagship reference work for the Plant Engineering series * Provides comprehensive coverage on an enormous range of subjects vital to plant and industrial engineer * Includes an international perspective including dual units and regulations

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