

Food Engineering Series

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Handbook of Food Processing Equipment

Second Edition

 Springer

Handbook Of Food Processing Equipment

James G. Brennan, Alistair S. Grandison



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Handbook of Food Processing Equipment George D. Saravacos, Athanasios E. Kostaropoulos, 2012-12-06 Recent publications in food engineering concern mainly food process engineering which is related to chemical engineering and deals primarily with unit operations and unit processes as applied to the wide variety of food processing operations. Relatively less attention is paid to the design and operation of food processing equipment which is necessary to carry out all of the food processes in the food plant. Significant technical advances on processing equipment have been made by the manufacturers as evidenced by the efficient modern food processing plants. There is a need to relate advances in process engineering to process equipment and vice versa. This book is an attempt to apply the established principles of transport phenomena and unit operations to the design, selection and operation of food processing equipment. Since food processing equipment is still designed empirically due to the complexity of the processes and the uncertainty of food properties, description of some typical industrial units is necessary to understand the operating characteristics. Approximate values and data are used for illustrative purposes since there is an understandable lack of published industrial data.

Handbook of Food Processing Equipment George D. Saravacos, Athanasios E. Kostaropoulos, 2012-09-21 Recent publications in food engineering concern mainly food process engineering which is related to chemical engineering and deals primarily with unit operations and unit processes as applied to the wide variety of food processing operations. Relatively less attention is paid to the design and operation of food processing equipment which is necessary to carry out all of the food processes in the food plant. Significant technical advances on processing equipment have been made by the manufacturers as evidenced by the efficient modern food processing plants. There is a need to relate advances in process engineering to process equipment and vice versa. This book is an attempt to apply the established principles of transport phenomena and unit operations to the design, selection and operation of food processing equipment. Since food processing equipment is still designed empirically due to the complexity of the processes and the uncertainty of food properties, description of some typical industrial units is necessary to understand the operating characteristics. Approximate values and data are used for illustrative purposes since there is an understandable lack of published industrial data.

Handbook of Food Processing Equipment George Saravacos, Athanasios E. Kostaropoulos, 2018-03-30 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

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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 Food Processing Handbook, 2 Volume Set James G. Brennan, Alistair S. Grandison, 2011-12-19 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 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

Handbook of Food Products Manufacturing Nirmal Sinha, 2007-04-23 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

Food Processing Technology P.J. Fellows, 2022-06-18 Food Processing Technology Principles and Practice Fifth Edition includes emerging trends and developments in food processing The book has been fully updated to provide comprehensive up to date technical information For each food processing unit operation theory and principles are first described followed by equipment used commercially and its operating conditions the effects of the operation on micro organisms and the nutritional and sensory qualities of the foods concerned Part I describes basic concepts Part II describes operations that take place at ambient temperature Part III describes processing using heat Part IV describes processing by removing heat and Part V describes post processing operations This book continues to be the most comprehensive reference in the field covering all processing unit operations in a single volume The title brings key terms and definitions sample problems recommended further readings and illustrated processes Presents current trends on food sustainability environmental considerations changing consumer choices reduced packaging and energy use and functional and healthy plant based foods Includes highly illustrated line drawings and or photographs to show the principles of equipment operation and or examples of equipment that is used commercially Contains worked examples of common calculations

Handbook of Food Preservation M. Shafiur Rahman, 1999-01-21 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

Handbook of Food Science, Technology, and Engineering Yiu H. Hui, 2006

Handbook of Food Engineering Practice Kenneth J. Valentas, Enrique Rotstein, R. Paul Singh, 1997-07-23 Food engineering has become increasingly important in the food industry over the years as food engineers play a key role in developing new food products and improved manufacturing processes While other textbooks have covered some aspects of this emerging field this is the first applications oriented handbook to cover food engineering processes and manufacturing techniques A major portion of Handbook of Food Engineering Practice is devoted to defining and explaining essential food operations such as pumping systems food preservation and sterilization as well as freezing and drying Membranes and evaporator systems and packaging materials and their properties are examined as well The handbook provides information on how to design accelerated storage studies and determine the temperature tolerance of foods both of which are important in predicting shelf life The book also examines the importance of physical and rheological properties of foods with a special look at the rheology of dough and the design of processing systems for the manufacture of dough The final third of the book provides useful supporting material that applies to all of the previously discussed unit

operations including cost profit analysis methods simulation procedures sanitary guidelines and process controller design The book also includes a survey of food chemistry a critical area of science for food engineers

Handbook of Food Processing Theodoros Varzakas,Constantina Tzia,2015-10-22 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 *Food Process Engineering Operations* George D. Saravacos,Zacharias B. Maroulis,2011-04-11 A unique and interdisciplinary field food processing must meet basic process engineering considerations such as material and energy balances as well as the more specialized requirements of food acceptance human nutrition and food safety Food engineering therefore is a field of major concern to university departments of food science and chemical and biological engineering as well as engineers and scientists working in various food processing industries Part of the notable CRC Press Contemporary Food Engineering series Food Process Engineering Operations focuses on the application of chemical engineering unit operations to the handling processing packaging and distribution of food products Chapters 1 through 5 open the text with a review of the fundamentals of process engineering and food processing technology with typical examples of food process applications The body of the book then covers food process engineering operations in detail including theory process equipment engineering operations and application examples and problems Based on the authors long teaching and research experience both in the US and Greece this highly accessible textbook employs simple diagrams to illustrate the mechanism of each operation and the main components of the process equipment It uses simplified calculations requiring only elementary calculus and offers realistic values of food engineering properties taken from the published literature and the authors experience The appendix contains useful engineering data for process calculations such as steam tables engineering properties engineering diagrams and suppliers of process equipment Designed as a one or two semester textbook for food science students Food Process Engineering Operations examines the applications of process engineering fundamentals to food processing technology making it an important reference for students of chemical and biological engineering interested in food engineering and for scientists engineers and technologists working in food processing industries

Encyclopedia of Dairy Sciences ,2011-03-25 Dairy Science Four Volume Set includes the study of milk and milk derived food products examining the biological chemical physical and microbiological aspects of milk itself as well as the technological processing aspects of the transformation of milk into its various consumer products including beverages fermented products concentrated and dried products butter and ice cream This new edition includes information on the possible impact of genetic modification of dairy animals safety concerns of raw milk and raw milk products peptides in milk dairy based allergies packaging and shelf life and other topics of importance and interest to those in dairy research and industry Fully reviewed revised and updated with the latest

developments in Dairy Science Full color inserts in each volume illustrate key concepts Extended index for easily locating information

Food Plant Economics Zacharias B. Maroulis, George D. Saravacos, 2007-08-02 Applying the proven success of modern process engineering economics to the food industry Food Plant Economics considers the design and economic analysis of food preservation food manufacturing and food ingredients plants with regard to a number of representative food processes Economic analysis of food plants requires the evaluation of quantitative data from the design and operation of food processes and processing plants Accompanying downloadable resources include prepared Excel spreadsheets for calculating various food plants scenarios by applying appropriate data regarding the cost of equipment and equipment sizing material and energy balances and plant operating costs Beginning with a thorough background in the economics of a food plant the first three chapters summarize recent advances in food process and research technology the structure of the food system in the US and EU and the principles of modern design in food processes processing equipment and processing plants The second three chapters discuss process economics in relation to the food industry by applying the concepts of capital cost operating cost and cash flow to estimations of plant profitability Detailed chapters cover estimations of capital investment and operating costs including statistical data empirical models and useful rules of thumb The remaining three chapters apply the techniques of the previous discussions to food preservation plants such as concentration canning and dehydration manufacturing plants including wine bread and yogurt as well as ingredients plants that produce sugars and oils A useful appendix contains a glossary tables conversions nomenclature food properties and heat transfer coefficients A practical and comprehensive treatment of process economics Food Plant Economics provides a complete introduction to the application of this efficient technique to the food industry

Food Science and Technology Oluwatosin Ademola Ijabadeniyi, 2020-12-07 Food Science and Technology Trends and Future Prospects presents different aspects of food science i e food microbiology food chemistry nutrition process engineering that should be applied for selection preservation processing packaging and distribution of quality food The authors focus on the fundamental aspects of food and also highlight emerging technology and innovations that are changing the food industry The chapters are written by leading researchers lecturers and experts in food chemistry food microbiology biotechnology nutrition and management This book is valuable for researchers and students in food science and technology and it is also useful for food industry professionals food entrepreneurs and farmers

Food Drying Science and Technology Yiu H. Hui, 2008 A guide to the major food drying techniques and equipment It features technologies for meats fruits vegetables and seafood It covers microbial issues and safety It includes designs for drying systems and manufacturing lines and information on microbial safety preservation and packaging

Water Activity in Foods Gustavo V. Barbosa-Cánovas, Anthony J. Fontana, Jr., Shelly J. Schmidt, Theodore P. Labuza, 2020-05-14 This second edition of Water Activity in Foods furnishes those working within food manufacturing quality control and safety with a newly revised guide to water activity and its role in the preservation and processing of food items With clear instructional prose and

illustrations the book's international team of contributors break down the essential principles of water activity and water food interactions delineating water's crucial impact upon attributes such as flavor appearance texture and shelf life The updated and expanded second edition continues to offer an authoritative overview of the subject while also broadening its scope to include six newly written chapters covering the latest developments in water activity research Exploring topics ranging from deliquescence to crispness these insightful new inclusions complement existing content that has been refreshed and reconfigured to support the food industry of today

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