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science programs, as outlined by the Institute for Food Technologists (IFT). The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality. The third edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing, in a unique blend of principles with applications. The authors use their many years of teaching to present food engineering concepts in a logical progression that covers the standard course curriculum. Each chapter describes the

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application of a particular principle followed by the quantitative relationships that define the related processes, solved examples, and problems to test understanding. The subjects the authors have selected to illustrate engineering principles demonstrate the relationship of engineering to the chemistry, microbiology, nutrition and processing of foods. Topics incorporate both traditional and contemporary food processing operations.

Ten years after the publication of the first edition of Fundamentals of Food Process

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Engineering, there have been significant changes in both food science education and the food industry itself. Students now in the food science curriculum are generally better prepared mathematically than their counterparts two decades ago. The food science curriculum in most schools in the United States has split into science and business options, with students in the science option following the Institute of Food Technologists' minimum requirements. The minimum requirements include the food engineering course, thus students enrolled in food engineering are generally better than

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average, and can be challenged with more rigor in the course material. The food industry itself has changed. Traditionally, the food industry has been primarily involved in the canning and freezing of agricultural commodities, and a company's operations generally remain within a single commodity. Now, the industry is becoming more diversified, with many companies involved in operations involving more than one type of commodity. A number of formulated food products are now made where the commodity connection becomes obscure. The ability to solve problems is a valued asset in a

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technologist, and often, solving problems involves nothing more than applying principles learned in other areas to the problem at hand. A principle that may have been commonly used with one commodity may also be applied to another commodity to produce unique products.

The primary mission of the third edition of Handbook of Food Engineering is to provide the information needed for efficient design and development of processes used in the manufacturing of food products, along with supplying the traditional background on these

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processes. The new 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. In addition to chapters on the properties of food and food ingredients, the book has a new chapter on nano-scale science in food processing. An additional chapter focuses on basic concepts of mass transfer in foods.

Widely regarded as a standard work in its field, this book introduces the range of

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processing techniques that are used in food manufacturing. It explains the principles of each process, the processing equipment used, operating conditions and the effects of processing on micro-organisms that contaminate foods, the biochemical properties of foods and their sensory and nutritional qualities. The book begins with an overview of important basic concepts. It describes unit operations that take place at ambient temperature or involve minimum heating of foods. Subsequent chapters examine operations that heat foods to preserve them or alter their eating quality, and explore operations

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that remove heat from foods to extend their shelf life with minimal changes in nutritional quality or sensory characteristics. Finally, the book reviews post-processing operations, including packaging and distribution logistics. The third edition has been substantially rewritten, updated and extended to include the many developments in food technology that have taken place since the second edition was published in 2000. Nearly all unit operations have undergone significant developments, and these are reflected in the large amount of additional material in each chapter. In

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particular, advances in microprocessor control of equipment, 'minimal' processing technologies, genetic modification of foods, functional foods, developments in 'active' or 'intelligent' packaging, and storage and distribution logistics are described.

Developments in technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time.

Now in dynamic full color, SI ENGINEERING

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FUNDAMENTALS: AN INTRODUCTION TO ENGINEERING, 5e helps students develop the strong problem-solving skills and solid foundation in fundamental principles they will need to become analytical, detail-oriented, and creative engineers. The book opens with an overview of what engineers do, an inside glimpse of the various areas of specialization, and a straightforward look at what it takes to succeed. It then covers the basic physical concepts and laws that students will encounter on the job. Professional Profiles throughout the text highlight the work of practicing engineers

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from around the globe, tying in the fundamental principles and applying them to professional engineering. Using a flexible, modular format, the book demonstrates how engineers apply physical and chemical laws and principles, as well as mathematics, to design, test, and supervise the production of millions of parts, products, and services that people use every day. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

The Second Edition of Food Process

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Engineering by Dr. Dennis Heldman, my former student, and co-author Paul Singh, his former student, attests to the importance of the previous edition. In the Foreword to the First Edition, I noted the need for people in all facets of the food processing industry to consider those variables of design of particular importance in engineering for the food processing field. In addition to recognizing the many variables involved in the biological food product being handled from production to consumption, the engineer must oftentimes adapt equations developed for non-biological materials. As more and more

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research is done, those equations are appropriately modified to be more accurate or new equations are developed specifically for designing to process foods. This Edition updates equations used. This book serves a very important need in acquainting engineers and technologists, particularly those with a mathematics and physics background, with the information necessary to provide a more efficient design to accomplish the objectives. Of prime importance, at present and in the future, is to design for efficient use of energy. Now, it is often economical to put considerably more money into first costs

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for an efficient design than previously, when energy costs were a much smaller proportion of the total cost of process engineering.

Heat Transfer is important in food processing. This edited book presents a review of ongoing activities in a broad perspective.

The opportunity that tissue engineering provides for medicine is extraordinary. In the United States alone, over half-a-trillion dollars are spent each year to care for patients who suffer from tissue loss or

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dysfunction. Although numerous books and reviews have been written on tissue engineering, none has been as comprehensive in its defining of the field. Principles of Tissue Engineering combines in one volume the prerequisites for a general understanding of tissue growth and development, the tools and theoretical information needed to design tissues and organs, as well as a presentation of applications of tissue engineering to diseases affecting specific organ systems. The first edition of the book, published in 1997, is the definite reference in the field. Since that time, however, the discipline has

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grown tremendously, and few experts would have been able to predict the explosion in our knowledge of gene expression, cell growth and differentiation, the variety of stem cells, new polymers and materials that are now available, or even the successful introduction of the first tissue-engineered products into the marketplace. There was a need for a new edition, and this need has been met with a product that defines and captures the sense of excitement, understanding and anticipation that has followed from the evolution of this fascinating and important field. Key Features

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* Provides vast, detailed analysis of research on all of the major systems of the human body, e.g., skin, muscle, cardiovascular, hematopoietic, and nerves *

Essential to anyone working in the field *

Educates and directs both the novice and advanced researcher *

Provides vast, detailed analysis of research with all of the major systems of the human body, e.g. skin, muscle, cardiovascular, hematopoietic, and nerves *

Has new chapters written by leaders in the latest areas of research, such as fetal tissue engineering and the universal cell *

Considered the definitive reference in the

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field * List of contributors reads like a "who's who" of tissue engineering, and includes Robert Langer, Joseph Vacanti, Charles Vacanti, Robert Nerem, A. Hari Reddi, Gail Naughton, George Whitesides, Doug Lauffenburger, and Eugene Bell, among others

Food Process Engineering and Technology, Third Edition combines scientific depth with practical usefulness, creating a tool for graduate students and practicing food engineers, technologists and researchers looking for the latest information on transformation and preservation processes and

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process control and plant hygiene topics. This fully updated edition provides recent research and developments in the area, features sections on elements of food plant design, an introductory section on the elements of classical fluid mechanics, a section on non-thermal processes, and recent technologies, such as freeze concentration, osmotic dehydration, and active packaging that are discussed in detail. Provides a strong emphasis on the relationship between engineering and product quality/safety
Considers cost and environmental factors
Presents a fully updated, adequate review of

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recent research and developments in the area Includes a new, full chapter on elements of food plant design Covers recent technologies, such as freeze concentration, osmotic dehydration, and active packaging that are discussed in detail

Ten years have passed since this reference's last edition – making Engineering Properties of Foods, Third Edition the must-have resource for those interested in food properties and their variations. Defined are food properties and the necessary theoretical background for each. Also evaluated is the

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usefulness of each property in the design and operation of important food processing equipment. Of particular importance is that this latest edition offers seven new chapters – many of which introduce information on groundbreaking new properties. These chapters, along with the inclusion of two revised chapters from previous editions, result in a text that offers nine out of sixteen chapters of new material. This long-awaited third edition concentrates on a clear, comprehensive explanation of properties and their variations supplemented by abundant, representative information. By

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providing data in such a succinct and cogent manner, this comprehensive reference allows you to fully immerse in its depth and breadth of scope, while fully holding interest in the text.

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