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The fundamentals of food engineering.

Author(s) : [Charm, S. E.](#)

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Book : [The fundamentals of food engineering.](#) 1978 No.Ed. 3 pp.xvi + 646pp. ref

Abstract : The 3rd edition of this well-known textbook retains the basic material and approach and the same 15 chapter topics as the 2nd edition, viz. Introduction and thermodynamics); Material and energy balance; Flow of fluid food; Transport Methods for thermal process evaluation; Freezing and thawing of foods; Evaporation; Dehydration of foods; Freeze drying; Distillation; Extraction; Mass transfer; Filtration and centrifugation; Strength of food materials and equipment; Kinetics of biological processes plus an appendix of food engineering data and a subject index. The author

superficial knowledge of engineering is no longer adequate for food scientists and technologists, but nevertheless there are special relations between engineering principles and food chemistry, microbiology, nutrition and flavour; consequently the design is based on mathematical solutions of problems which involve several facets and requirements. In this edition increased coverage is given of engineering aspects of expected industrial development of new laboratory processes e.g. immobilized use of enzymes and antibodies to detect trace materials in foods and quantitative measurement of textural properties.

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