Food Process Engineering and Technology

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New India Publishing Agency, 2011. Hardcover. Book Condition: New. Food Process Engineering focuses on the design, operation and maintenance of chemical and other process manufacturing activities. The development of "Agro Processing" will spur agricultural diversification. There are several benefits of promoting small scale agro-processing units rather large scale for the promotion of rural entrepreneurship. Appropriate post harvest management and value addition to agricultural products, in their production catchments, will lead to employment and income generation in the rural sector and minimize the losses of harvested biomass. Adoption of suitable technology plays a vital role in fixing the cost of the final product and consequently makes the venture, a profitable one. It is observed that imported agro-processing machines or their imitations are used for preparing food products. Actually, the working of these machines should be critically studied in context of the energy input and the quality of the finished product Contents Foreword Preface Acknowledgement Chapter 1: Introduction. Chapter 2: Material and energy balances. Chapter 3: Heat transfer and its application. Chapter 4: Thermal processing. Chapter 5: Psychrometry. Chapter 6: Drying and dehydration. Chapter 7: Evaporation. Chapter 8: Refrigeration and freezing. Chapter 9: Separation processes. Chapter 10: Milk processing. Glossary Appendices References...



Reviews

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