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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,...

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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.

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Food Processing Handbook (Vol. 1 and 2)
Brennan J.G., Grandison A.S. (Eds.) 2nd Edition. — Wiley, 2012. — 790 p. Focusing on

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The principles of mechanical design and construction of food processing equipment are similar to those for the equipment of the chemical and process industries. The basic engineering requirements of process equipment are the containment of the material, the strength of the components, the efficiency of the operation, and the transfer of energy during processing.

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Food processing involves the transformation of raw animal or plant materials into consumer-ready products, with the objective of stabilizing food products by preventing or reducing negative changes in quality. From: Emerging Technologies for Food Processing, 2005

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