



Fundamentals of Food Process Engineering (Paperback)

By Romeo T. Toledo

Springer-Verlag New York Inc., United States, 2010. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.Written for the upper level undergraduate, this updated book is also a solid reference for the graduate food engineering student and professional. This edition features the addition of sections on freezing, pumps, the use of chemical reaction kinetic data for thermal process optimization, and vacuum belt drying. New sections on accurate temperature measurements, microbiological inactivation curves, inactivation of microorganisms and enzymes, pasteurization, and entrainment are included, as are non-linear curve fitting and processes dependent on fluid film thickness. Other sections have been expanded. Softcover reprint of hardcover 3rd ed. 2007.



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