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This course has been designed to impart the fundamental concepts of Food rheology, as well as thermal/non-thermal processing of foods. Drying being the most common technique followed for food preservation, a detailed discussion on drying has been incorporated. Food freezing has been covered and finally few important unit operations of food engineering are discussed.

Fundamentals of Food Process Engineering - Course

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Food Engineering Handbook: Food Engineering Fundamentals provides a stimulating and up-to-date review of food engineering phenomena. Combining theory with a practical, hands-on approach, this book covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, diffusion, and absorption.

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Product considerations include (1) liquid or liquid plus particulates, (2) size of particulates, (3) product viscosity, and (4) thermal sensitivity of product color and flavor. Thermal process causes change in many quality-related factors in addition to the destruction of microorganisms.

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