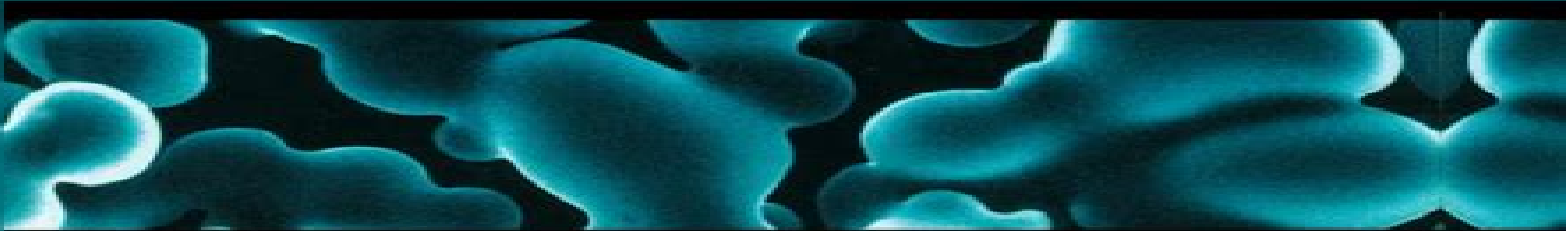


**MICROSTRUCTURAL
PRINCIPLES OF
FOOD PROCESSING
AND ENGINEERING**

SECOND EDITION



**JOSE MIGUEL AGUILERA
DAVID W. STANLEY**



AN ASPEN PUBLICATION

Microstructural Principles Of Food Processing And Engineering Food Engineering Series

José Miguel Aguilera, David W. Stanley



Microstructural Principles Of Food Processing And Engineering Food Engineering Series:

Microstructural Principles of Food Processing and Engineering José Miguel Aguilera, David W. Stanley, 1999-09-30
An Aspen Food Engineering Series Book This new edition provides a comprehensive reference on food microstructure emphasizing its interdisciplinary nature rooted in the scientific principles of food materials science and physical chemistry The book details the techniques available to study food microstructure examines the microstructure of basic food components and its relation to quality and explores how microstructure is affected by specific unit operations in food process engineering Descriptions of a number of food related applications provide a better understanding of the complexities of the microstructural approach to food processing Color plates

Microstructural Principles of Food Processing & Engineering José Miguel Aguilera, David W. Stanley, 1990
Saravacos, Athanasios E. Kostaropoulos, 2015-12-29 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 transport storage and packaging of food materials as well as an introduction to food processes and food processing plants are discussed Handbook of Food Processing Equipment is an essential reference for food engineers and food technologists working in the food process industries as well as for designers of process plants The book also serves as a basic reference for food process engineering students The chapters cover engineering and economic issues for all important steps in food processing This research is based on the physical properties of food the analytical expressions of transport phenomena and the description of typical equipment used in food processing Illustrations that explain the structure and operation of industrial food processing equipment are presented style font size 13 3333330154419px The materials of construction and fabrication of food processing equipment are covered here as well as the selection of the appropriate equipment for various food processing operations Mechanical processing equipment such as size reduction size enlargement homogenization and mixing are discussed Mechanical separations equipment such as filters centrifuges presses and solids air systems plus equipment for industrial food processing such as heat transfer evaporation dehydration refrigeration freezing thermal processing and dehydration are presented Equipment for novel food processes such as high pressure processing are discussed The appendices include conversion of units selected thermophysical properties plant utilities and an extensive list of manufacturers and suppliers of food equipment

Fruit Manufacturing Jorge E. Lozano, 2006-11-28 Emphasizing the products rather than the processes this is the first book to encompass quality changes during processing and storage of fruit in the food industry It presents the influence on a fruit product's quality in relation to the different processing methods from freezing to high temperature techniques It also discusses the origin of deterioration kinetics of negative reactions and methods for inhibition and control of the same

Food Microstructure and Its Relationship with Quality and Stability Sakamon Devahastin, 2017-12-20 Food Microstructure and Its Relationship with Quality and Stability is a comprehensive

overview of the effects that the properties of the underlying structures of food have on its perceived quality to the consumer. The book's first section consists of chapters outlining the fundamentals of food microstructure, food composition, molecular mobility of various food constituents and their relationships with food quality and stability. The role of various processing technologies in the production of specific microstructures for enhanced quality and stability is outlined. The second part of the book consists of various chapters devoted to microstructures, constituents and their relationship with quality, functionality and stability of selected foods, for example food hydrocolloids, frozen seafood, dried foods, extruded products and dietary fibers. This information is of paramount importance for both academic researchers in the areas of food quality, preservation and stability as well as for food developers and processors. Brings together leading experts from around the world to provide the latest information on a topic essential to the quality of food products. Includes dedicated chapters covering the microstructure of specific products and its relationship to quality and stability, making this book ideal for those working in industry. Provides a single reference source for a topic of great importance to a number of fields within both academic and industrial food sciences: food quality, stability, processing and engineering.

Evaporation Technology in Food Processing
Seid Mahdi Jafari, Esra Capanoglu, Guven, Asli Can Karaca, 2024-02-29. Evaporation Technology in Food Processing, Volume Nine in the Unit Operations and Processing Equipment in the Food Industry series, explains the processing operations and equipment necessary for recent invented non thermal processing of different food products including ozonation, plasma processing, pulsed electric fields, high pressure processing, irradiation and high frequency processing. These processes and unit operations are very important in terms of achieving favorable sensory properties and energy usage. Written by experts in the field of food engineering, this book targets Industrial Engineers working in the field of food processing and within food factories. Divided in four sections: Evaporation basics, Different types of evaporators, Application of evaporators in the food industry and Design, control and efficiency of evaporators, all chapters emphasize basic texts relating to experimental, theoretical, computational and/or applications of food engineering principles and the relevant processing equipment to evaporation unit operations. Thoroughly explores the processing operations and equipment necessary for the evaporation of different food products applying steam. Brings new opportunities in food processing through innovative evaporation processes. Covers the design, control and efficiency of evaporators.

Food Plant Economics
Zacharias B. Maroulis, 2007-08-02. Applying the proven success of modern process engineering economics to the food industry. Food Plant Economics considers the design and economic analysis of food preservation, food manufacturing and food ingredients plants with regard to a number of representative food processes. Economic analysis of food plants requires the evaluation of quantitative data from the design and operation of food processes and processing plants. Accompanying downloadable resources include prepared Excel spreadsheets for calculating various food plants scenarios by applying appropriate data regarding the cost of equipment and equipment sizing, material and energy balances and plant operating costs. Beginning

with a thorough background in the economics of a food plant the first three chapters summarize recent advances in food process and research technology the structure of the food system in the US and EU and the principles of modern design in food processes processing equipment and processing plants The second three chapters discuss process economics in relation to the food industry by applying the concepts of capital cost operating cost and cash flow to estimations of plant profitability Detailed chapters cover estimations of capital investment and operating costs including statistical data empirical models and useful rules of thumb The remaining three chapters apply the techniques of the previous discussions to food preservation plants such as concentration canning and dehydration manufacturing plants including wine bread and yogurt as well as ingredients plants that produce sugars and oils A useful appendix contains a glossary tables conversions nomenclature food properties and heat transfer coefficients A practical and comprehensive treatment of process economics Food Plant Economics provides a complete introduction to the application of this efficient technique to the food industry

Engineering and Food for the 21st Century Jorge Welte-Chanes, Jose Miguel Aguilera, 2002-03-25 Engineering and Food for the 21st Century presents important reviews and up to date discussions of major topics relating to engineering and food Internationally renowned contributors discuss a broad base of food engineering and related subjects including research and prospective industrial applications Intermittent and Nonstationary Drying Technologies Azharul Karim, Chung-Lim

Law, 2017-09-18 The first comprehensive book on intermittent drying Intermittent and Nonstationary Drying Technologies Principles and Applications demonstrates the benefits of this process and covers key issues including technologies effect of operating parameters mathematical modelling energy efficiency and product quality It discusses such topics as periodic drying conventional and intermittent food drying processes and food quality relationship among intermittency of drying microstructural changes and food quality microwave assisted pulsed fluidized and spouted bed drying and cellular level water distribution Aimed at food engineers chemical product engineers pharmaceutical engineers and technologists plant design engineers and researchers and students in these areas this useful reference helps readers **Microstructure of**

Dairy Products Mamdouh El-Bakry, Antonio Sanchez, Bhavbhuti M. Mehta, 2018-10-22 Provides the most recent developments in microscopy techniques and types of analysis used to study the microstructure of dairy products This comprehensive and timely text focuses on the microstructure analyses of dairy products as well as on detailed microstructural aspects of them Featuring contributions from a global team of experts it offers great insight into the understanding of different phenomena that relate to the functional and biochemical changes during processing and subsequent storage Structured into two parts Microstructure of Dairy Products begins with an overview of microscopy techniques and software used for microstructural analyses It discusses in detail different types of the following techniques such as light microscopy including bright field polarized and confocal scanning laser microscopy and electron microscopy mainly scanning and transmission electron microscopy The description of these techniques also includes the staining

procedures and sample preparation methods developed Emerging microscopy techniques are also covered reflecting the latest advances in this field Part 2 of the book focuses on the microstructure of various dairy foods dividing each into sections related to the microstructure of milk cheeses yogurts powders and fat products ice cream and frozen dairy desserts dairy powders and selected traditional Indian dairy products In addition there is a review of the localization of microorganism within the microstructure of various dairy products The last chapter discusses the challenges and future trends of the microstructure of dairy products Presents complete coverage of the latest developments in dairy product microscopy techniques Details the use of microscopy techniques in structural analysis An essential purchase for companies researchers and other professionals in the dairy sector Microstructure of Dairy Products is an excellent resource for food scientists technologists and chemists and physicists rheologists and microscopists who deal in dairy products

Formulation Engineering of Foods Jennifer E. Norton, Peter Fryer, Ian T. Norton, 2013-06-10 Formulation Engineering of Foods provides an in depth look at formulation engineering approaches to food processing and product development of healthier higher performance foods Through the use of eye catching examples such as low fat and low calorie chocolate and salt reduction strategies in products like cheese and sauces the book is at once easy to relate to and innovative Presenting new methods and techniques for engineering food products this book is cutting edge and as food formulation is a new method of food science this is a timely publication in the field All three editors are based in the University of Birmingham base of the largest Chemical Engineering based food research group in the UK incorporating research into structured foods flavour delivery and food hygiene Research in food processing is carried out in partnership with key companies such as Nestl Unilever and Cadbury as well as through funding from research councils and DEFRA Joint research and collaboration has been carried out with Food Science departments at Nottingham Leeds and Reading

Water Properties of Food, Pharmaceutical, and Biological Materials Maria del Pilar Buera, Jorge Welte-Chanes, Peter J. Lillford, Horacio R. Corti, 2006-01-13 Unique and informative Water Properties of Food Pharmaceutical and Biological Materials is based on lectures and papers given by leading international researchers at the 9th International Symposium of the Properties of Water in Foods ISOPW 9 that took place in September 2004 Each chapter presents an authoritative account of

Advances in Deep-Fat Frying of Foods Servet Gulum Sumnu, Serpil Sahin, 2008-12-17 Battered fried foods consistently remain in high demand despite concerns about their health aspects prompting food processors to develop new methods and alternative oils and batters in the name of healthy tasty fried foods and high performance cost effective frying oil With contributions from an international panel of food technology authorities

Conventional and Advanced Food Processing Technologies Suvendu Bhattacharya, 2014-09-26 Food processing technologies are an essential link in the food chain These technologies are many and varied changing in popularity with changing consumption patterns and product popularity Newer process technologies are also being evolved to provide the added advantages Conventional and Advanced Food Processing Technologies fuses the practical application

machinery theoretical model equation and cutting edge recent trends making it ideal for industrial academic and reference use It consists of two sections one covering conventional or well established existing processes and the other covering emerging or novel process technologies that are expected to be employed in the near future for the processing of foods in the commercial sector All are examined in great detail considering their current and future applications with added examples and the very latest data Conventional and Advanced Food Processing Technologies is a comprehensive treatment of the current state of knowledge on food processing technology In its extensive coverage and the selection of reputed research scientists who have contributed to each topic this book will be a definitive text in this field for students food professionals and researchers

Advances in Potato Chemistry and Technology Jaspreet Singh, Lovedeep Kaur, 2016-01-19 Advances in Potato Chemistry and Technology Second Edition presents the latest knowledge on potato chemistry including the identification analysis and uses of chemical components in potatoes Beginning with a brief description of potato components the book then delves into their role during processing then presenting information on strategies for quality optimization that provides students researchers and technologists working in the area of food science with recent information and updates on state of the art technologies The updated edition includes the latest information related to the identification analysis and use of chemical components of potatoes carbohydrate and non carbohydrate composition cell wall chemistry an analysis of glycoalkaloids phenolics and anthocyanins thermal processing and quality optimization In addition new and sophisticated methods of quality determination of potatoes and their products innovative and healthy potato based foods the future of genetically modified potatoes and the non food use of potatoes and their products is discussed Includes both the emerging non food uses of potato and potato by products as well as the expanding knowledge on the food focused use of potatoes Presents case studies on the problems factors proposed solutions and pros and cons of each allowing readers facing similar concerns and issues to effectively and efficiently identify an appropriate solution Written by a global collection of experts in both food and non food potato science

Food Properties Handbook M. Shafiur Rahman, 2009-05-28 Dramatically restructured more than double in size the second edition of the Food Properties Handbook has been expanded from seven to 24 chapters In the more than ten years since the publication of the internationally acclaimed and bestselling first edition many changes have taken place in the approaches used to solve problems in food preservat

Food Engineering: Integrated Approaches Gustavo F. Gutiérrez-Lopez, Jorge Weltri-Chanes, Efrén Parada-Arias, 2008-02-29 This book presents a significant and up to date review of various integrated approaches to food engineering Distinguished food engineers and food scientists from key institutions worldwide have contributed chapters that provide a deep analysis of their particular subjects Emerging technologies and biotechnology are introduced and the book discusses predictive microbiology packing materials for foods and biodegradable films This book is mainly directed to academics and to undergraduate and postgraduate students in food engineering and food science and technology who will find a selection of topics

Emerging Thermal and

Nonthermal Technologies in Food Processing Prem Prakash Srivastav, Deepak Kumar Verma, Ami R. Patel, Asaad Rehman Al-Hilphy, 2020-05-06 This new volume provides a comprehensive overview of thermal and nonthermal processing of food with new and innovative technologies Recent innovations in thermal as well as nonthermal technologies which are specifically applied for potable water and fluid foods milk juice soups etc are well documented for their high bioavailability of macro and micronutrients and are very promising This volume brings together valuable information on fluid and microbial characteristics and quality dynamics that facilitate the adoption of new technology for food processing Some new technologies and methods covered include the application of microwaves in heating drying pasteurization sterilization blanching baking cooking and thawing microwave assisted extraction of compounds using low electric fields alternation of temperature and pressure of supercritical carbon dioxide ultrasound assisted osmotic dehydration hydrodynamic cavitation high pressure processing gamma irradiation and more The nonthermal technologies discussed have been developed as an alternative to thermal processing while still meeting required safety or shelf life demands and minimizing the effects on nutritional and quality attributes

An Integrated Approach to New Food Product Development Howard R. Moskowitz, I. Sam Saguy, Tim Straus, 2009-06-24 Today's rapidly evolving consumer frequently changes eating habits tastes and diet Therefore to secure financial solvency food and beverage companies must continually define develop and market new products This comprehensive volume integrates all aspects of the physical food and beverage product development cycle and provides perspectives on how to optimize each component of the new product equation in the food industry It discusses both the technical and the marketing sides emphasizing the necessity for a combined focus of both the product process and the people market The inclusion of case studies makes the book suitable for a classroom text or a professional reference

Food Process Engineering Operations George D. Saravacos, Zacharias B. Maroulis, 2011-02-22 A unique and interdisciplinary field food processing must meet basic process engineering considerations such as material and energy balances as well as the more specialized requirements of food acceptance human nutrition and food safety Food engineering therefore is a field of major concern to university departments of food science and chem

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