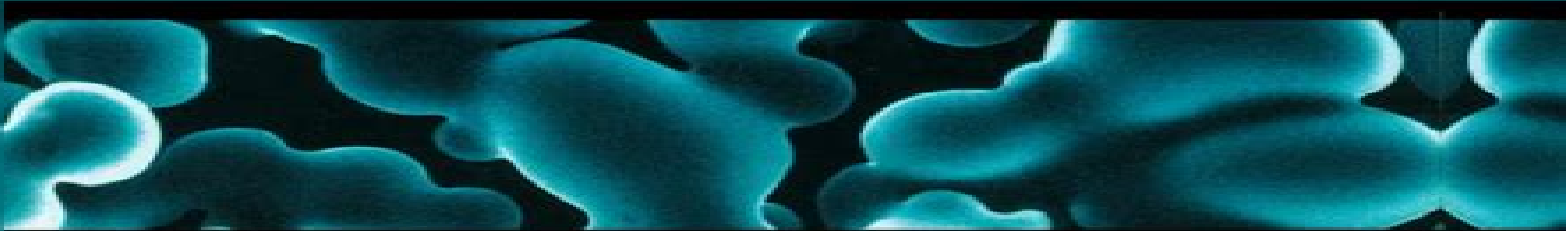


**MICROSTRUCTURAL
PRINCIPLES OF
FOOD PROCESSING
AND ENGINEERING**

SECOND EDITION



**JOSE MIGUEL AGUILERA
DAVID W. STANLEY**



AN ASPEN PUBLICATION

Microstructural Principles Of Food Processing And Engineering Food Engineering Series

Terry C. Jones



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 *Handbook of Food Processing Equipment* George D. Saravacos, Athanasios E. Kostaropoulos, 2012-12-06 Recent publications in food engineering concern mainly food process engineering which is related to chemical engineering and deals primarily with unit operations and unit processes as applied to the wide variety of food processing operations Relatively less attention is paid to the design and operation of food processing equipment which is necessary to carry out all of the food processes in the food plant Significant technical advances on processing equipment have been made by the manufacturers as evidenced by the efficient modern food processing plants There is a need to relate advances in process engineering to process equipment and vice versa This book is an attempt to apply the established principles of transport phenomena and unit operations to the design selection and operation of food processing equipment Since food processing equipment is still designed empirically due to the complexity of the processes and the uncertainty of food properties description of some typical industrial units is necessary to understand the operating characteristics Approximate values and data are used for illustrative purposes since there is an understandable lack of published industrial data Pulsed Electric Fields Technology for the Food Industry Javier Raso-Pueyo, Volker Heinz, 2010-04-30 In an attempt to improve or replace existing food processing methods several novel technologies have been investigated Some of these emerging technologies have become alternative means of developing new foods or improving the safety and quality of existing ones while reducing energy consumption for the food industry Among all emerging nonthermal technologies high intensity pulsed electric fields PEF is one of the most appealing due to its short treatment times and reduced heating effects Its capability to enhance extraction processes and to inactivate microorganisms at temperatures that do not cause any deleterious effect on flavor color or nutrient value of foods opens interesting possibilities for the food processing industry Pulsed Electric Fields Technology for the Food Industry presents the information accumulated on PEF during the last 15 years by experienced microbiologists biochemists food technologists and electrical and food engineers It offers to anyone interested in this subject a comprehensive knowledge in this field **Electronic Irradiation of Foods** R. B. Miller, 2005-07-06 This book is devoted to an examination of the technologies and practical implementation techniques

associated with food irradiation using accelerator sources of ionizing radiation specifically electron beams and x rays

Introductory chapters summarize the effects of ionizing radiation on biological organisms and the organic compounds comprising foods and gives an overview of the food irradiation process Subsequent chapters cover the details of the electron beam and x ray energy deposition electron accelerator technologies beam scanning systems material handling systems shielding design and process control considerations Important appendices cover radiation dosimetry induced radioactivity and ozone generation

Instant Controlled Pressure Drop (D.I.C.) in Food Processing Tamara Allaf, Karim Allaf, 2013-10-24

The use of Instant Controlled Pressure Drop D I C in food processing operations is relatively new when compared with other conventional or innovative technologies In addition to existing applications such as drying texturing and decontamination D I C technology has been shown to be highly appropriate for an ever growing number of uses and with a wide range of raw materials Some examples are post harvesting and drying of fruits and vegetables cereal steaming extraction of essential oils and active molecules where D I C may be combined with supercritical fluids ultrasound or microwaves and the hydrolysis of cellulose and the transesterification of lipids This book presents a complete picture of current knowledge on the use of D I C in food processing preservation and extraction It provides a comprehensive compilation summarizing the fundamentals of D I C technology current developments new research findings safety precautions and environmental impacts It will also contribute to widening the scope of D I C technology through the inclusion of some much needed examples of industrial applications Each chapter of the book is complementary to the other chapters They all are based on presentations of reputed international researchers and address the latest progress in the field Professor Karim ALLAF heads a research team working on the intensification of eco processes at La Rochelle University He is a physicist and an expert in the thermodynamics of instantaneity Dr Tamara ALLAF is the R D manager of ABCAR DIC Process Company A chemical engineer she obtained her Ph D in innovative extraction processes

Encyclopedia of Life Support Systems Gustavo V. Barbosa-Cánovas, 2005 With an increasing global population developing efficient methods for the mass production of food supplies has become crucial Food engineering provides a vital link between primary food production and final consumption As part of the online Encyclopedia of Life Support Systems EOLSS Food Engineering is a multi author work that provides a rich source of information on the fundamental aspects of food processing preservation production and consumption It discusses the basics underlying food transformation from both the standpoint of food technology and food engineering This publication is essential reading for educators university students professional practitioners and decision makers at all levels

Mathematical Modelling of Food Processing Operations Stuart Thorne, 1992 Modelling of meat processing modelling of membrane processes moisture transfer modelling of a liquid food droplet during drying modelling of water relations in fermentation processes the modelling of screw extrusion processes modelling the continuous sterilisation of particulate foods the application of time temperature indicator technology to food quality monitoring and perishable

inventory management **Design and Nature** C. A. Brebbia, Lance J. Sucharov, P. Pascolo, 2002 Proceedings of the First International Conference on Design and Nature held in Udine Italy Sept 2002 Pref *International Food Marketing & Technology*, 1992 **Encyclopedia of Food Science and Technology** Yiu H. Hui, 1992 *Handbook of Waste Management and Co-Product Recovery in Food Processing* K. Waldron, 2007-04-06 This comprehensive collection reviews research in the field covering optimisation of manufacturing procedures to decrease waste reduction of energy and water expenditure methods to valorise refuse by co product recovery and techniques to deal with wastewater and solid waste The intensification of agriculture and food production in recent years has led to an increase in the production of food co products and wastes Their disposal by incineration or landfill is often expensive as well as environmentally sensitive Methods to valorise unused co products and improve the management of wastes that cannot be reused as well as techniques to reduce the quantity of waste produced in the first place are increasingly important to the food industry With its distinguished editor and array of international contributors Waste management and co product recovery in food processing reviews the latest developments in this area and describes how they can be used to reduce waste The first section of the book provides a concise introduction to the field with a particular focus on legislation and consumer interests principle drivers of waste management Part 2 addresses the minimisation of biowaste and the optimisation of water and energy use in food processing The third section covers key technologies for co product separation and recovery such as supercritical fluid extraction and membrane filtration as well as important issues to consider when recovering co products such as waste stabilisation and microbiological risk assessment Part 4 offers specific examples of waste management and co product exploitation in particular sectors such as the red meat poultry dairy fish and fruit and vegetable industries The final part of the book summarises advanced techniques to dispose of waste products that cannot be reused and reviews state of the art technologies for wastewater treatment Waste management and co product recovery in food processing is a vital reference to all those in the food processing industry concerned with waste minimisation co product valorisation and end waste management **Proceedings of the ... Conference of Food Engineering**, 2001 **Food Structure**, 1990 Materials Science & Engineering, 2004 Book Review Index, 2003 Vols 8 10 of the 1965 1984 master cumulation constitute a title index *McGraw-Hill Yearbook of Science and Technology*, 1992 *The British National Bibliography* Arthur James Wells, 1974 **Australian Journal of Experimental Agriculture**, 1985 CJChE, 2002-08

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