

*Librería*  
***Bonilla y Asociados***  
*desde 1950*



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**Autor:** Barbosa-Canovas G. V. / Barletta. B

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**Sinopsis**

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From the preface the purpose of this laboratory manual is to facilitate the understanding of the most relevant unit operations in food engineering. The first chapter presents information on how to approach laboratory experiments; topics covered include safety, preparing for a laboratory exercise, effectively performing an experiment, properly documenting data, and preparation of laboratory reports. The following eleven chapters cover unit operations centered on food applications: dehydration . . . , thermal processing, friction losses in pipes, freezing, extrusion, evaporation, and physical separations.