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Título: Math Concepts For Food Engineering

Autor: Hartel, Richard W/ Connelly, Robin K/ Howell Jr, Terry
A. / H

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Sinopsis

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A Supplement for Food Science & Engineering Students Who Need to Improve Their Mathematical Skills

A remedial textbook for understanding mathematical theories and formulas, Math Concepts for Food Engineering, Second Edition helps students improve their mathematical skills so that they can succeed in food engineering courses. The text illustrates the importance of mathematical concepts and relates them to the study of food engineering.

New to the Second Edition

- Straightforward explanations of basic balance and transport principles used in food engineering
- Various exercises throughout that use spreadsheets, which are available on the publisher's website
- A chapter on mass transfer
- A mathematical skills screening quiz
- A simple units-conversion page

Contents.

Algebra

Variables and constants

Equations

Linear and nonlinear equations

Multiple linear equations

Interpolation of Data in Tables and Charts

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Single interpolation
Double interpolation
Interpolation in charts
Graphs and Curve Fitting
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Appendix 1: Common Conversion Factors for Engineering Units

Appendix 2: Answers to Practice Problems

Appendix 3a: Quiz

Appendix 3b: Quiz with Answers