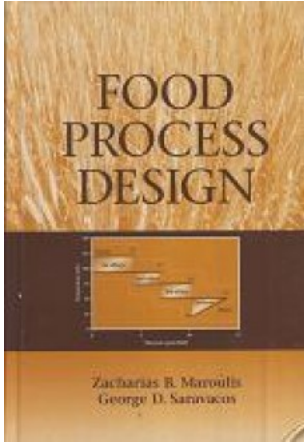


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**Título:** Food Process Design

**Autor:** Maroulis Zacharias/ Saravacos George

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**Sinopsis**

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Maroulis (National Technical U. of Athens, Greece) and Saravacos (Rutgers U.) explain how to apply computer spreadsheets to designing industrial food processes. They use fundamental engineering and economic relationships, and data from the literature on physical and transport properties of foods to model and simulate the most important food processes\_mainly heat and mass transfer. However for food mechanical processes\_such as mechanical processing and separations and packaging\_they still rely on empirical knowledge of equipment suppliers and food plant operators.