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**Título:** Handbook Of Food Processing Equipment

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**Precio:** \$2712.00

**Editorial:**

**Año:** 2002

**Tema:**

**Edición:** 1ª

**Sinopsis**

**ISBN:** 9780306472763

This book covers the design, selection, and operation of industrial equipment, used in the processing, storage and packaging of foods. Equipment design is based on the principles of transport phenomena and unit operations of Process Engineering, and the physical and transport properties of foods. Food quality and food safety aspects, related to food processing equipment, are emphasized.

Food processing equipment is classified and described according to the basic unit operations, including mechanical transport, mechanical processing and separations, heat transfer operations, evaporation, dehydration, thermal processing, refrigeration/freezing, and mass transfer. Special equipment used in food packaging and novel food processing is also described. Typical numerical examples illustrate the sizing and selection of some important food processing equipment. Selected equipment suppliers are also listed.