

Librería
Bonilla y Asociados
desde 1950



Título: Math Concepts For Food Engineering

Autor: Hartel, Richard W/ Connelly, Robin K/ Howell Jr, Terry **Precio:** \$500.00
A. / H

Editorial: **Año:** 2008

Tema: **Edición:** 1ª

Sinopsis **ISBN:** 9781420055054

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

Librería
Bonilla y Asociados
desde 1950



Single interpolation
Double interpolation
Interpolation in charts
Graphs and Curve Fitting
Coordinate systems
Linear graphs
Logarithmic transformations
Calculus
Differentiation
Integration
Differential equations
Problem Solving
Gases and Vapors
Pressure
Gas laws
Gas mixtures
Mass Balances
Steady-state operation, no reaction
Steady-state operation, with chemical reaction
Unsteady-state operation, no reaction
Energy Balances
Steam tables
Enthalpy balances
Fluid Mechanics
Rheology
Fluid flow
Non-Newtonian fluid flow
Heat Transfer
Steady state
Unsteady-state heat transfer
Freezing
Radiation heat transfer
Mass Transfer
Psychrometrics
Molecular diffusion
Convective mass transfer
Unsteady-state mass transfer

Librería
Bonilla y Asociados
desde 1950



Appendix 1: Common Conversion Factors for Engineering Units

Appendix 2: Answers to Practice Problems

Appendix 3a: Quiz

Appendix 3b: Quiz with Answers