

## Experiments In Food Process Engineering

The Definitive Reference for Food Scientists & Engineers The Second Edition of the Encyclopedia of Agricultural, Food, and Biological Engineering focuses on the processes used to produce raw agricultural materials and convert the raw materials into consumer products for distribution. It provides an improved understanding of the processes used in The tools and techniques used in Design of Experiments (DoE) have been proven successful in meeting the challenge of continuous improvement in many manufacturing organisations over the last two decades. However research has shown that application of this powerful technique in many companies is limited due to a lack of statistical knowledge required for its effective implementation. Although many books have been written on this subject, they are mainly by statisticians, for statisticians and not appropriate for engineers. Design of Experiments for Engineers and Scientists overcomes the problem of statistics by taking a unique approach using graphical tools. The same outcomes and conclusions are reached as through using statistical methods and readers will find the concepts in this book both familiar and easy to understand. This new edition includes a chapter on the role of DoE within Six Sigma methodology and also shows through the use of simple case studies its importance in the service industry. It is essential reading for engineers and scientists from all disciplines tackling all kinds of manufacturing, product and process quality problems and will be an ideal resource for students of this topic. Written in non-statistical language, the book is an essential and accessible text for scientists and engineers who want to learn how to use DoE Explains why teaching DoE techniques in the improvement phase of Six Sigma is an important part of problem solving methodology New edition includes a full chapter on DoE for services as well as case studies illustrating its wider application in the service industry

Advances in Thermal and Non-Thermal Food Preservation provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies. Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover: thermal food preservation techniques (e.g., retorting, UHT and aseptic processing), minimal thermal processing (e.g., sous-vide processing), and non-thermal food preservation techniques (e.g., high pressure processing and pulsed technologies). Editors Tewari and Juneja give special emphasis to the commercial aspects of non-conventional food preservation techniques. As the most comprehensive and contemporary resource of its kind, Advances in Thermal and Non-Thermal Food Preservation is the definitive standard in describing the inactivation of microorganisms through conventional and newer, more novel techniques.

This lab manual covers both principles and laboratory applications of food process engineering. \* Complete step-by-step

procedures for laboratory experiment \* Thorough description of necessary equipment, including proper operating procedures \* Work-out examples provided for important calculations (e.g., Poisson ratio, flex modulus, lethal rate, etc.) \* Several computer simulation tests provided and information on use of computer spreadsheets is also provided \* Each experiment is preceded by questions and objectives; each experiment followed by data analysis and interpretation for a complete treatment

Consumer expectations are systematically growing, with demands for foods with a number of attributes, which are sometimes difficult for manufacturers to meet. The engineering processes that are needed to obtain top-quality foods are a major challenge due to the diversity of raw materials, intermediates, and final products. As in any other enterprise, the food industry must optimize each of the steps in the production chain to attain the best possible results. There is no question that a very important aspect to take into consideration when developing a process, designing a food factory, or modifying existing facilities is the in-depth knowledge of the basic engineering aspects involved in a given project. Introduction to Food Process Engineering covers the fundamental principles necessary to study, understand, and analyze most unit operations in the food engineering domain. It was conceived with two clear objectives in mind: 1) to present all of the subjects in a systematic, coherent, and sequential fashion in order to provide an excellent knowledge base for a number of conventional and unconventional processes encountered in food industry processing lines, as well as novel processes at the research and development stages; 2) to be the best grounding possible for another CRC Press publication, Unit Operations in Food Engineering, Second Edition, by the same authors. These two books can be consulted independently, but at the same time, there is a significant and welcomed match between the two in terms of terminology, definitions, units, symbols, and nomenclature. Highlights of the book include: Dimensional analysis and similarities Physicochemistry of food systems Heat and mass transfer in food Food rheology Physical properties Water activity Thermal processing Chilling and freezing Evaporation Dehydration Extensive examples, problems, and solutions Food materials are processed prior to their consumption using different processing technologies that improve their shelf life and maintain their physicochemical, biological, and sensory qualities. Introduction to Advanced Food Process Engineering provides a general reference on various aspects of processing, packaging, storage, and quality control and assessment systems, describing the basic principles and major applications of emerging food processing technologies. The book is divided into three sections, systematically examining processes from different areas of food process engineering. Section I covers a wide range of advanced food processing technologies including osmo-concentration of fruits and vegetables, membrane technology, nonthermal processing, emerging drying technologies, CA and MA storage of fruits and vegetables, nanotechnology in food processing, and computational fluid dynamics modeling in food

processing. Section II describes food safety and various non-destructive quality assessment systems using machine vision systems, vibrational spectroscopy, biosensors, and chemosensors. Section III explores waste management, by-product utilization, and energy conservation in food processing industry. With an emphasis on novel food processes, each chapter contains case studies and examples to illustrate state-of-the-art applications of the technologies discussed. Papers from AIChE's National Meetings in Portland, OR, Aug. 1980 & Boston, Mass., Aug. 1979

The necessity of prediction and fine control in the food manufacturing process is becoming more important than ever before, and food researchers and engineers must confront difficulties arising from the specificity of food materials and the sensitivity of human beings to taste. Fortunately, an overview of world research reveals that the mechanisms of the many complex phenomena found in the food manufacturing process have been gradually elucidated by skilful experiments using new analytical tools, methods and theoretical analyses. This book, the proceedings of the 6th International Congress on Engineering and Food (ICEF6), held for the first time in Asia - in Chiba, Japan May 23 -27, 1993 - summarizes the frontiers of world food engineering in 1993. Congress was joined by the 4th International Conference on Fouling and Cleaning. There were 476 active members from 31 countries participating in the Congress. The editors hope that readers will find this book to be a useful review of the current state of food engineering, and will consider future developments in this research field. The editors extend thanks to the members of the organizing committee of ICEF6, and the advisors, Dr. Ryozi Toei, Professor Emeritus of Kyoto University and Dr. Masao Fujimaki, Professor Emeritus of the University of Tokyo. They also acknowledge the international advisory board members who helped the organizing committee in many ways, and the 10 foundations and 66 companies that financially supported the ICEF6. Finally, the editors are indebted to the reviewers of the manuscripts of these proceedings.

Statistics is a key characteristic that assists a wide variety of professions including business, government, and factual sciences. Companies need data calculation to make informed decisions that help maintain their relevance. Design of experiments (DOE) is a set of active techniques that provides a more efficient approach for industries to test their processes and form effective conclusions. Experimental design can be implemented into multiple professions, and it is a necessity to promote applicable research on this up-and-coming method. Design of Experiments for Chemical, Pharmaceutical, Food, and Industrial Applications is a pivotal reference source that seeks to increase the use of design of experiments to optimize and improve analytical methods and productive processes in order to use less resources and time. While highlighting topics such as multivariate methods, factorial experiments, and pharmaceutical research, this publication is ideally designed for industrial designers, research scientists, chemical engineers, managers, academicians, and students seeking current research on advanced and multivariate statistics. Introduction to rheology. Tube viscometry. Rotational viscometry. Extensional flow. Viscoelasticity.

## Bookmark File PDF Experiments In Food Process Engineering

This book covers design of experiments (DoE) applied in production engineering as a combination of manufacturing technology with applied management science. It presents recent research advances and applications of design experiments in production engineering and the chapters cover metal cutting tools, soft computing for modelling and optimization of machining, waterjet machining of high performance ceramics, among others.

Written by experts from all over the world, the book comprises the latest applications of mathematical and models in food engineering and fermentation. It provides the fundamentals on statistical methods to solve standard problems associated with food engineering and fermentation technology. Combining theory with a practical, hands-on approach, this book covers key aspects of food engineering. Presenting cutting-edge information, the book is an essential reference on the fundamental concepts associated with food engineering.

V1: Engineering aspect of food processing. mathematical modeling. optimization of unit operations in food processing. Energy. Mechanical properties of fruits and vegetables. Optical properties. Water activity. Developing of enzyme engineering. fermentation. Sucrose inversion. Commercial starch processing.

Designed as a hands-on guide for labs, the hobbyist, or for the industry professional, this book covers instructions and methods for doing experiments with currents and magnetism. The book includes 49 separate experiments on electricity, magnetism, currents, voltage, generators, transformers, relays, alternators, resistance, gaps, and more. Each experiment covers: the object, method, result, and questions with answers on the experiment under discussion. A separate chapter at the end of the book has over 175 questions with answers to test your knowledge of electricity and electronics. Features: •Covers the object, setup and method, result, and questions with answers for doing experiments with currents and magnetism •Includes 49 separate experiments on electricity, magnetism, currents, voltage, generators, transformers, relays, alternators, resistance, gaps, and more •Ends with a separate chapter containing over 175 questions with answers to test your general knowledge of electricity and electronics

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. These chapters are systematically organized to include the most relevant theoretical background pertaining to each unit operation, the objectives of the laboratory exercise, materials and methods . . . , expected results, examples, questions, and references. The experiments presented have been designed for use with generic equipment to facilitate the adoption of this manual . . . .

This book and the accompanying CD incorporates educational materials developed from results obtained from 30 years of research on selected computer applications in food processing. The CD contains software to conduct seventeen virtual experiments representing major food processes. The experiments may be used to augment existing laboratory courses, or as

contents of a stand-alone virtual laboratory course in the food science curriculum.

Fundamentals and Operations in Food Process Engineering deals with the basic engineering principles and transport processes applied to food processing, followed by specific unit operations with a large number of worked-out examples and problems for practice in each chapter. The book is divided into four sections: fundamentals in food process engineering, mechanical operations in food processing, thermal operations in food processing and mass transfer operations in food processing. The book is designed for students pursuing courses on food science and food technology, including a broader section of scientific personnel in the food processing and related industries.

This is the second publication stemming from the International Congress on Engineering in Food, the first being Food Engineering Interfaces, based on the last ICEF10. The theme of ICEF 11, held in Athens, Greece in May 2011, is "Food Process Engineering in a Changing World." The conference explored the ways food engineering contributes to the solutions of vital problems in a world of increasing population and complexity that is under the severe constraints of limited resources of raw materials, energy, and environment. The book, comprised of 32 chapters, features an interdisciplinary focus, including food materials science, engineering properties of foods, advances in food process technology, novel food processes, functional foods, food waste engineering, food process design and economics, modeling food safety and quality, and innovation management.

Engineering Principles of Unit Operations in Food Processing, volume 1 in the Woodhead Publishing Series, In Unit Operations and Processing Equipment in the Food Industry series, presents basic principles of food engineering with an emphasis on unit operations, such as heat transfer, mass transfer and fluid mechanics. Brings new opportunities in the optimization of food processing operations Thoroughly explores applications of food engineering to food processes Focuses on unit operations from an engineering viewpoint

Ten years after the publication of the first edition of Fundamentals of Food Process Engineering, there have been significant changes in both food science education and the food industry itself. Students now in the food science curriculum are generally better prepared mathematically than their counterparts two decades ago. The food science curriculum in most schools in the United States has split into science and business options, with students in the science option following the Institute of Food Technologists' minimum requirements. The minimum requirements include the food engineering course, thus students enrolled in food engineering are generally better than average, and can be challenged with more rigor in the course material. The food industry itself has changed. Traditionally, the food industry has been primarily involved in the canning and freezing of agricultural commodities, and a company's operations generally remain within a single commodity. Now, the industry is becoming more diversified, with many companies involved in operations involving more than one type of commodity. A number of formulated food products are now made where the commodity connection becomes obscure. The ability to solve problems is a valued asset in a technologist, and often, solving problems involves nothing more than applying principles learned in other areas to the problem at hand. A principle that may have been commonly used with one commodity may also be applied to another commodity to produce

unique products.

This textbook presents the scientific basis for understanding the nature of food and the principles of experimental methodology as applied to food. It reviews recent research findings and specific technological advances related to food. Taking an experimental approach, exercises are included at the end of each chapter to provide the needed experience in planning experiments.

Emphasizing the relationships between chemical and physical properties, basic formulas and procedures are included in the appendix. Demonstrates the relationships among composition, structure, physical properties, and functional performance in foods Suggested exercises at the end of each chapter provide students with needed experience in designing experiments Extensive bibliographies of food science literature Appendix of basic formulas and procedures

Written at the undergraduate level, *Cooking as a Chemical Reaction: Culinary Science with Experiments* provides experiments geared for students in culinary arts, nutrition, dietetics, food science and technology, and gastronomy programs. It is intended for students with limited scientific background who are studying different aspects of food preparation and processing. The text uses experiments and experiences from the kitchen, and other food preparation and processing areas, rather than theory, as the basic means of explaining the scientific facts and principles behind food preparation and processing. This textbook is designed so that students can first perform certain experiments and record their observations in tables provided in the book. The book then explains the science behind their observations. By conducting experiments and using experiences from the kitchen, and other food preparation and processing areas, this textbook engages students in their own learning process. Many concepts throughout the book are marked with a symbol that indicates the concept is one that they will come across frequently not just in this text, but in the kitchen and other food preparation and processing areas. A second symbol precedes the scientific explanation of the observation made during the experiments in the chapter. At the end of each chapter, students are presented with important points to remember, more ideas to try, and study questions to reinforce concepts that were presented in the chapter. The book is designed for each chapter to be read and studied in chronological order, as the concepts of each chapter will reoccur in subsequent chapters. With this book, students are able to make observations that they will frequently see in the kitchen and other food preparation and processing areas and learn the science behind these phenomena. Thus, they will understand how to control these phenomena, allowing them to create new food products, improve the quality and safety of their dishes, improve the culinary presentations of their food, and understand what goes wrong in the kitchen, and other food preparation and processing areas. Food engineering is a required class in food science programs, as outlined by the Institute for Food Technologists (IFT). The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality. The third edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing, in a unique blend of principles with applications. The authors use their many years of teaching to present food engineering concepts in a logical progression that covers the standard course curriculum. Each chapter describes the application of a particular principle followed by the quantitative relationships that define the related processes, solved

examples, and problems to test understanding. The subjects the authors have selected to illustrate engineering principles demonstrate the relationship of engineering to the chemistry, microbiology, nutrition and processing of foods. Topics incorporate both traditional and contemporary food processing operations.

Green Food Processing Techniques: Preservation, Transformation and Extraction advances the ethics and practical objectives of "Green Food Processing" by offering a critical mass of research on a series of methodological and technological tools in innovative food processing techniques, along with their role in promoting the sustainable food industry. These techniques (such as microwave, ultrasound, pulse electric field, instant controlled pressure drop, supercritical fluid processing, extrusion...) lie on the frontier of food processing, food chemistry, and food microbiology, and are thus presented with tools to make preservation, transformation and extraction greener. The Food Industry constantly needs to reshape and innovate itself in order to achieve the social, financial and environmental demands of the 21st century. Green Food Processing can respond to these challenges by enhancing shelf life and the nutritional quality of food products, while at the same time reducing energy use and unit operations for processing, eliminating wastes and byproducts, reducing water use in harvesting, washing and processing, and using naturally derived ingredients. Introduces the strategic concept of Green Food Processing to meet the challenges of the future of the food industry Presents innovative techniques for green food processing that can be used in academia, and in industry in R&D and processing Brings a multidisciplinary approach, with significant contributions from eminent scientists who are actively working on Green Food Processing techniques

Sustainability is becoming a major item for the food industry around the world, as resources become more restricted and demand grows. Food processing ensures that the resources required producing raw food materials and ingredients for food manufacturing are used most efficiently. Responding to the goals of sustainability requires the maximum utilization of all raw materials produced and integration of activities throughout all the production-to-consumption stages. To maximize the conversion of raw materials into consumer products, food engineering and food processing challenges should be met. Sustainable Food Processing and Engineering Challenges covers the most trend topics and challenges of sustainable food processing and food engineering, giving emphasis in engineering packaging for a sustainable food chain, food processing technologies, Industry 4.0 applied to food, food digestion engineering, sustainable alternative food processing technologies, physico-chemical aspects of food, cold plasma technology, refrigeration climate control, non-thermal pasteurisation and sterilization, nanotechnology and alternative processes requiring less resources, sustainable innovation in food product design etc. Edited by a multiple team of experts, the book is aimed at food engineers who are seeking to improve efficiency of production systems and also researchers, specialists, chemical engineers and professionals working in food processing. Covers the most trend topics and challenges of sustainable food processing and food engineering Brings developments in methods to reduce the carbon footprint of the food system Explores emerging topics such as Industry 4.0 applied to food and Food digestion engineering

A unique and interdisciplinary field, food processing must meet basic process engineering considerations such as material and energy balances, as well as the more specialized requirements of food acceptance, human nutrition, and food safety. Food engineering, therefore, is a field of major concern to university departments of food science, and chemical and biological engineering as well as engineers and

scientists working in various food processing industries. Part of the notable CRC Press Contemporary Food Engineering series, Food Process Engineering Operations focuses on the application of chemical engineering unit operations to the handling, processing, packaging, and distribution of food products. Chapters 1 through 5 open the text with a review of the fundamentals of process engineering and food processing technology, with typical examples of food process applications. The body of the book then covers food process engineering operations in detail, including theory, process equipment, engineering operations, and application examples and problems. Based on the authors' long teaching and research experience both in the US and Greece, this highly accessible textbook employs simple diagrams to illustrate the mechanism of each operation and the main components of the process equipment. It uses simplified calculations requiring only elementary calculus and offers realistic values of food engineering properties taken from the published literature and the authors' experience. The appendix contains useful engineering data for process calculations, such as steam tables, engineering properties, engineering diagrams, and suppliers of process equipment. Designed as a one or two semester textbook for food science students, Food Process Engineering Operations examines the applications of process engineering fundamentals to food processing technology making it an important reference for students of chemical and biological engineering interested in food engineering, and for scientists, engineers, and technologists working in food processing industries.

In chemical engineering and related fields, a unit operation is a basic step in a process. For example in milk processing, homogenization, pasteurization, chilling, and packaging are each unit operations which are connected to create the overall process. A process may have many unit operations to obtain the desired product. The book will cover many different unit operations as they apply to food processing. For nearly a century, scientific advances have fueled progress in U.S. agriculture to enable American producers to deliver safe and abundant food domestically and provide a trade surplus in bulk and high-value agricultural commodities and foods. Today, the U.S. food and agricultural enterprise faces formidable challenges that will test its long-term sustainability, competitiveness, and resilience. On its current path, future productivity in the U.S. agricultural system is likely to come with trade-offs. The success of agriculture is tied to natural systems, and these systems are showing signs of stress, even more so with the change in climate. More than a third of the food produced is unconsumed, an unacceptable loss of food and nutrients at a time of heightened global food demand. Increased food animal production to meet greater demand will generate more greenhouse gas emissions and excess animal waste. The U.S. food supply is generally secure, but is not immune to the costly and deadly shocks of continuing outbreaks of food-borne illness or to the constant threat of pests and pathogens to crops, livestock, and poultry. U.S. farmers and producers are at the front lines and will need more tools to manage the pressures they face. Science Breakthroughs to Advance Food and Agricultural Research by 2030 identifies innovative, emerging scientific advances for making the U.S. food and agricultural system more efficient, resilient, and sustainable. This report explores the availability of relatively new scientific developments across all disciplines that could accelerate progress toward these goals. It identifies the most promising scientific breakthroughs that could have the greatest positive impact on food and agriculture, and that are possible to achieve in the next decade (by 2030).

Food Process Engineering and Technology, Third Edition combines scientific depth with practical usefulness, creating a tool for graduate students and practicing food engineers, technologists and researchers looking for the latest information on transformation and preservation processes and process control and plant hygiene topics. This fully updated edition provides recent research and developments in the area, features sections on elements of food plant design, an introductory section on the elements of classical fluid mechanics, a section on non-

thermal processes, and recent technologies, such as freeze concentration, osmotic dehydration, and active packaging that are discussed in detail. Provides a strong emphasis on the relationship between engineering and product quality/safety Considers cost and environmental factors Presents a fully updated, adequate review of recent research and developments in the area Includes a new, full chapter on elements of food plant design Covers recent technologies, such as freeze concentration, osmotic dehydration, and active packaging that are discussed in detail

Experiments in Food Process Engineering Food Process Engineering Theory and Laboratory Experiments Wiley-Interscience

This long awaited second edition of a popular textbook has a simple and direct approach to the diversity and complexity of food processing. It explains the principles of operations and illustrates them by individual processes. The new edition has been enlarged to include sections on freezing, drying, psychrometry, and a completely new section on mechanical refrigeration. All the units have been converted to SI measure. Each chapter contains unworked examples to help the student gain a grasp of the subject, and although primarily intended for the student food technologist or process engineer, this book will also be useful to technical workers in the food industry

Widely regarded as a standard work in its field, this book introduces the range of processing techniques that are used in food manufacturing. It explains the principles of each process, the processing equipment used, operating conditions and the effects of processing on micro-organisms that contaminate foods, the biochemical properties of foods and their sensory and nutritional qualities. The book begins with an overview of important basic concepts. It describes unit operations that take place at ambient temperature or involve minimum heating of foods. Subsequent chapters examine operations that heat foods to preserve them or alter their eating quality, and explore operations that remove heat from foods to extend their shelf life with minimal changes in nutritional quality or sensory characteristics. Finally, the book reviews post-processing operations, including packaging and distribution logistics. The third edition has been substantially rewritten, updated and extended to include the many developments in food technology that have taken place since the second edition was published in 2000. Nearly all unit operations have undergone significant developments, and these are reflected in the large amount of additional material in each chapter. In particular, advances in microprocessor control of equipment, 'minimal' processing technologies, genetic modification of foods, functional foods, developments in 'active' or 'intelligent' packaging, and storage and distribution logistics are described. Developments in technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time.

Biosensors for Sustainable Food - New Opportunities and Technical Challenges addresses the challenges associated with sustaining the globally increasing demand for food that has been forecast for the next centuries and the immediate need for the food production system to adopt sustainable practices to protect the environment and human health. It provides a comprehensive overview of established, cutting-edge, and future trends in biosensor technology and its application in the agrifood sector. In particular, different biosensing advances are covered, outlining the newest research efforts in the cross-disciplines of chemistry, biology, and materials science with biosensing research, in order to develop novel detection principles, sensing mechanisms, and device engineering methods. Food production and consumption have a strong impact on the environment in terms of greenhouse gas emissions, water, and soil contamination, the

reduction of arable land, water consumption, and many other factors, which in turn, negatively affect human health. These issues have consequences for economic development, too. To address these challenges, it is necessary for scientists with different expertise, policymakers, and economists work together to develop new smart technologies and introduce them to the market, along with adequate regulations. In this regard, a sustainable food production system can be thought of as a chain of procedures with a low impact on the environment that guarantees a secured supply of healthier and fortified food while supporting economic growth. Presents an interdisciplinary approach to biosensor technology Profiles recent advances in synthetic biology, new material design (biohybrids), nanotechnology, micro/nanofluidics, and information technology Aims to facilitate the transfer of agrifood biosensor technology from the laboratory to the market

Explains the basics of food technology and new product development from initial planning through formulation, market research, manufacturing and product launch Carefully outlined test protocols plus quantified sensory, financial and feasibility analysis Recaps key technical concepts across the entire food science curriculum Developed as a comprehensive guide to how food products are planned, budgeted, manufactured and launched, this original textbook forms a cohesive introduction to all phases of food product development. A unique feature of the book is that it reviews the main concepts of food chemistry, ingredient functionality, additives, processing, quality control, safety, package labeling and more—virtually the entire food technology curriculum. With this specialized information as context, the book spells out the procedures needed to formulate, cost-justify and test market safe and profitable new products that meet regulatory guidelines and consumer expectations. The technical exposition is highlighted by case studies of novel food items introduced by U.S. companies. Syllabus-ready and furnished with back-of-chapter questions and projects, the volume is highly suited for university courses, including the capstone, as well as in-house and team training short courses in industry.

This book deals with the modeling of food processing using dimensional analysis. When coupled to experiments and to the theory of similarity, dimensional analysis is indeed a generic, powerful and rigorous tool making it possible to understand and model complex processes for design, scale-up and /or optimization purposes. This book presents the theoretical basis of dimensional analysis with a step by step detail of the framework for applying dimensional analysis, with chapters respectively dedicated to the extension of dimensional analysis to changing physical properties and to the use of dimensional analysis as a tool for scaling-up processes. It includes several original examples issued from the research works of the authors in the food engineering field, illustrating the conceptual approaches presented and strengthen the teaching of all. Discusses popular dimensional analysis for knowledge and scaling-up tools with detailed

case studies Emphasises the processes dealing with complex materials of a multiphase nature Introduces the concept of chemical or material similarity and a framework for analysis of the functional forms of the property

Rapid expansion of research on the development of novel food processes in the past decade has resulted in novel processes drawn from fields outside the traditional parameters of food processing. Providing a wealth of new knowledge, *Novel Food Processing: Effects on Rheological and Functional Properties* covers structural and functional changes at the micro level, and their implications at the macro level, in food exposed to new and emerging technologies. Contributions from an international panel with academic and professional credentials form the backbone of this work. They focus on the functional, rheological, and micro-structural changes that occur in foods when using emerging technologies such as high pressure processing, Ohmic heating, pulse electric fields, and ultraviolet radiation. The book examines new and innovative applications and presents the impact of these research findings on the nutritional aspects of protein and carbohydrate containing foods. It also considers the synergic effects of protein-starch components. Each chapter provides an in-depth analysis of a novel technology and its effect on food structure and function. New directions in food processing will continue to be influenced by diverse fields and used to respond to consumer concerns about food safety, quality, sensory attributes, and nutrition. Combining coverage of technological applications with the chemistry of food and biomaterials, this book illustrates in a very clear and concise fashion the structure-functionality relationship and how it is affected by newly developed and increasingly popular processing technologies.

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