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concepts are  
more dif? cult  
than other food  
science  
concepts, but  
food engi-  
neering is based

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of equations,  
and the  
quantitative  
manipulation of  
those equations  
to solve  
problems.

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clearer  
understanding of  
the respective  
problems may be  
attained.

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2013, Dr.

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are introduced.

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understanding  
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formulas and  
numerical values  
better.

Demonstrates how

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are produced and  
includes many  
sample questions  
and exercises  
for which the  
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obtained from  
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Enriches  
understanding of  
the basic  
concepts and

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subsequently  
further deepens  
the level of  
understanding  
via other  
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rewarding. As  
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man has been

first; in the

future, the



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Food system must be  
?rst. (Frederick  
Winslow Taylor,  
The Principles  
of Scientific  
Management,  
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the study of the  
interaction  
between people  
and machines and  
the factors that  
affect the

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interaction. Its purpose is to improve the ...

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(IFT). The  
concepts and  
applications are  
also required  
for  
professionals in  
food processing  
and  
manufacturing to  
attain the  
highest  
standards of  
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followed by the  
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that define the  
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processes,  
solved examples,  
and problems to  
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understanding.  
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concepts and  
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used in food



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processes

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sedimentation,

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consideration  
when developing  
a process,  
designing a food  
factory, or  
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lines, as well  
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processes at the  
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technologies,  
such as freeze

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which treats the  
principles of  
processing in a  
scientifically  
rigorous yet

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Food in a concise manner, and which can be used as a lead in to more specialized texts for higher study. It is equally relevant to those in the food industry who desire a greater understanding of the principles



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Food the food processes with which they work. This text is written from a quantitative and mathematical perspective and is not simply a descriptive treatment of food processing. The aim is to give readers the

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confidence to use mathematical and quantitative analyses of food processes and most importantly there are a large number of worked examples and problems with solutions. The mathematics necessary to read this book

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students'  
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understanding of  
Solutions  
complicated

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also gives them  
hands-on

practice in  
solving food  
engineering  
problems. The  
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and drying.

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questions in the  
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problems, semi-  
solved problems,  
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solved using a  
computer. The  
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the solution.

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of change in food components during processing. It highlights the use of these properties and constants in process design. In addition to chapters on the properties of food and food ingredients, the

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comprehensively the fundamental unit operations through the

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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  
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analysis and  
similarities  
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of food systems  
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