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Food Processing Handbook. Editor(s): James G. Brennan; First published: 21 November 2005. ... Professor Brennan is a member of the editorial board of the Journal of Food Engineering, author of two books and of several chapters in books and published around 30 review articles and over 120 papers in scientific journals.

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Handbook of Food Processing Equipment is an essential reference for food engineers and food technologists working in the food process industries, as well as for designers of process plants. The book also serves as a basic reference for food process engineering students.The chapters cover engineering and economic issues for all important steps in food processing.

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Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The Handbook of Food Science, Technology, and ...

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Authored by world experts, the Handbook of Food Processing, Two-Volume Set discusses the basic principles and applications of major commercial food processing technologies. The handbook discusses food preservation processes, including blanching, pasteurization, chilling, freezing, aseptic packaging, and non-thermal food processing.

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The first two chapters are devoted to the design of food processes and food processing plants and to the design and selection of respective equipment. Both chapters are complemented by a practical example with figures on capacity, costs, etc. and with a directory on where to find equipment companies and exhibitions.

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