

Food Engineering Series  
*Series Editor: Gustavo V. Barbosa-Cánovas*

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# Handbook of Food Processing Equipment

*Second Edition*

 Springer

# Handbook Of Food Processing Equipment Food Engineering Series

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## **Handbook Of Food Processing Equipment Food Engineering Series:**

**Handbook of Food Processing Equipment** George D. Saravacos, Athanasios E. Kostaropoulos, 2012-12-06 Recent publications in food engineering concern mainly food process engineering which is related to chemical engineering and deals primarily with unit operations and unit processes as applied to the wide variety of food processing operations. Relatively less attention is paid to the design and operation of food processing equipment which is necessary to carry out all of the food processes in the food plant. Significant technical advances on processing equipment have been made by the manufacturers as evidenced by the efficient modern food processing plants. There is a need to relate advances in process engineering to process equipment and vice versa. This book is an attempt to apply the established principles of transport phenomena and unit operations to the design, selection and operation of food processing equipment. Since food processing equipment is still designed empirically due to the complexity of the processes and the uncertainty of food properties, description of some typical industrial units is necessary to understand the operating characteristics. Approximate values and data are used for illustrative purposes since there is an understandable lack of published industrial data.

**Handbook of Food Processing Equipment** George Saravacos, Athanasios E. Kostaropoulos, 2015-12-29 This text covers the design of food processing equipment based on key unit operations such as heating, cooling and drying. In addition, mechanical processing operations such as separations, transport, storage and packaging of food materials as well as an introduction to food processes and food processing plants are discussed. 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. This research is based on the physical properties of food, the analytical expressions of transport phenomena and the description of typical equipment used in food processing. Illustrations that explain the structure and operation of industrial food processing equipment are presented. The materials of construction and fabrication of food processing equipment are covered here as well as the selection of the appropriate equipment for various food processing operations. Mechanical processing equipment such as size reduction, size enlargement, homogenization and mixing are discussed. Mechanical separations equipment such as filters, centrifuges, presses and solids air systems plus equipment for industrial food processing such as heat transfer, evaporation, dehydration, refrigeration, freezing, thermal processing and dehydration are presented. Equipment for novel food processes such as high pressure processing are discussed. The appendices include conversion of units, selected thermophysical properties, plant utilities and an extensive list of manufacturers and suppliers of food equipment.

**Handbook of Food Engineering Practice** Kenneth J. Valentas, Enrique Rotstein, R. Paul Singh, 1997-07-23 Food engineering has become increasingly important in the food industry over the years as food engineers play a key role in developing new food products and improved manufacturing

processes While other textbooks have covered some aspects of this emerging field this is the first applications oriented handbook to cover food engineering processes and manufacturing techniques A major portion of Handbook of Food Engineering Practice is devoted to defining and explaining essential food operations such as pumping systems food preservation and sterilization as well as freezing and drying Membranes and evaporator systems and packaging materials and their properties are examined as well The handbook provides information on how to design accelerated storage studies and determine the temperature tolerance of foods both of which are important in predicting shelf life The book also examines the importance of physical and rheological properties of foods with a special look at the rheology of dough and the design of processing systems for the manufacture of dough The final third of the book provides useful supporting material that applies to all of the previously discussed unit operations including cost profit analysis methods simulation procedures sanitary guidelines and process controller design The book also includes a survey of food chemistry a critical area of science for food engineers

**Handbook of Food Processing** Theodoros Varzakas,Constantina Tzia,2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Preservation presents the information necessary to design food processing operations and goes on to describe the equipment needed to carry them out in detail The book covers every step in the sequence of converting raw material to the final product It also discus

**Handbook of Food Processing, Two Volume Set** Theodoros Varzakas,Constantina Tzia,2015-11-04 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 It describes com

*Food Engineering: Integrated Approaches* Gustavo F. Gutiérrez-Lopez,Jorge Welti-Chanes,Efrén Parada-Arias,2008-02-29 This book presents a significant and up to date review of various integrated approaches to food engineering Distinguished food engineers and food scientists from key institutions worldwide have contributed chapters that provide a deep analysis of their particular subjects Emerging technologies and biotechnology are introduced and the book discusses predictive microbiology packing materials for foods and biodegradable films This book is mainly directed to academics and to undergraduate and postgraduate students in food engineering and food science and technology who will find a selection of topics

**Handbook Of Food Processing Equipment** George D. Saravacos,2006-06-01

**Food Physics** Ludger Figura,Arthur A. Teixeira,2007-08-24 This is the first textbook in this field of increasing importance for the food and cosmetics industries It is indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries It describes the principles of food physics starting with the very basics and focuses on the needs of practitioners without omitting important basic principles It will be indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries Food Physics deals with the physical properties of food food ingredients and their

measurement      *Handbook of Frozen Food Processing and Packaging* Da-Wen Sun, 2016-04-19 Consumer demand for a year round supply of seasonal produce and ready made meals remains the driving force behind innovation in frozen food technology Now in its second edition *Handbook of Frozen Food Processing and Packaging* explores the art and science of frozen foods and assembles essential data and references relied upon by scientists in univ      **Food Processing Technology** P.J. Fellows, 2022-06-18 *Food Processing Technology Principles and Practice* Fifth Edition includes emerging trends and developments in food processing The book has been fully updated to provide comprehensive up to date technical information For each food processing unit operation theory and principles are first described followed by equipment used commercially and its operating conditions the effects of the operation on micro organisms and the nutritional and sensory qualities of the foods concerned Part I describes basic concepts Part II describes operations that take place at ambient temperature Part III describes processing using heat Part IV describes processing by removing heat and Part V describes post processing operations This book continues to be the most comprehensive reference in the field covering all processing unit operations in a single volume The title brings key terms and definitions sample problems recommended further readings and illustrated processes Presents current trends on food sustainability environmental considerations changing consumer choices reduced packaging and energy use and functional and healthy plant based foods Includes highly illustrated line drawings and or photographs to show the principles of equipment operation and or examples of equipment that is used commercially Contains worked examples of common calculations      **Thermal Processing of Packaged Foods** S. Daniel Holdsworth, Ricardo Simpson, 2007-12-27 This is the second edition of Holdsworth and Simpson s highly practical work on a subject of growing importance in this age of convenience foods As before it discusses the physical and engineering aspects of the thermal processing of packaged foods and examines the methods which have been used to establish the time and temperature of processes to sterilize or pasteurize the food However there is lots of new material too Unlike other texts on thermal processing which cover very adequately the technology of the subject the unique emphasis of this text is on processing engineering and its relation to the safety of processed foods products      **Food Engineering Handbook** Theodoros Varzakas, Constantina Tzia, 2014-12-02 *Food Engineering Handbook* Food Engineering Fundamentals provides a stimulating and up to date review of food engineering phenomena Combining theory with a practical hands on approach this book covers the key aspects of food engineering from mass and heat transfer to steam and boilers heat exchangers diffusion and absorption A complement to *Food Engineering Handbook* Food Process Engineering this text Explains the interactions between different food constituents that might lead to changes in food properties Describes the characterization of the heating behavior of foods their heat transfer heat exchangers and the equipment used in each food engineering method Discusses rheology fluid flow evaporation and distillation and includes illustrative case studies of food behaviors Presenting cutting edge information *Food Engineering Handbook* Food Engineering Fundamentals is an essential reference on the

fundamental concepts associated with food engineering today

**Food Process Design** Zacharias B. Maroulis, George D. Saravacos, 2003-05-09 Utilizes simplified computer strategies to analyze develop and optimize industrial food processes Discusses the integration and economic evaluation of the entire processing plant including effective use of water energy and raw materials process profitability and wastewater reduction Offers detailed numerical examples for major food processes including heating cooling evaporation dehydration and thermal processing

**Food Engineering Handbook, Two Volume Set** Theodoros Varzakas, Constantina Tzia, 2014-12-12 Food Engineering Handbook Two Volume Set provides a stimulating and up to date review of food engineering phenomena It also addresses the basic and applied principles of food engineering methods used in food processing operations around the world Combining theory with a practical hands on approach this set examines the thermophysical properties

*Food Process Engineering Operations* George D. Saravacos, Zacharias B. Maroulis, 2011-04-11 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

**Food Plant Design** Antonio Lopez-Gomez, Gustavo V. Barbosa-Canovas, 2005-05-06 Although chemical engineering and food technology are subject areas closely related to food processing systems and food plant design coverage of the design of food plants is often sporadic and inadequately addressed in food technology and engineering books Some books have attempted to treat food engineering from this dual point of view but most have not achieved balanced

coverage of the two Focusing on food processing rather than chemical plants Food Plant Design presents precise design details with photos and drawings of different types of food processing plants including food processing systems refrigeration and steam systems conveying systems and buildings The authors discuss the subject in an ordered format that gives you the tools to produce food products with minimum cost Including modeling procedures for food processing systems and auxiliary systems they elucidate synthesis techniques and procedures Using a clear structure for different levels of information and data on different food processing alternatives the book outlines solutions to plant design problems in the context of overall optimization of an agro industrial system and corresponding food chain It provides the work procedures and techniques for solving the design problems of a food processing plant and in making a defined food product **Food Plant Economics**

Zacharias B. Maroulis, George D. Saravacos, 2007-08-02 Applying the proven success of modern process engineering economics to the food industry Food Plant Economics considers the design and economic analysis of food preservation food manufacturing and food ingredients plants with regard to a number of representative food processes Economic analysis of food plants requires the evaluation of quantitative data from the design and operation of food processes and processing plants Accompanying downloadable resources include prepared Excel spreadsheets for calculating various food plants scenarios by applying appropriate data regarding the cost of equipment and equipment sizing material and energy balances and plant operating costs Beginning with a thorough background in the economics of a food plant the first three chapters summarize recent advances in food process and research technology the structure of the food system in the US and EU and the principles of modern design in food processes processing equipment and processing plants The second three chapters discuss process economics in relation to the food industry by applying the concepts of capital cost operating cost and cash flow to estimations of plant profitability Detailed chapters cover estimations of capital investment and operating costs including statistical data empirical models and useful rules of thumb The remaining three chapters apply the techniques of the previous discussions to food preservation plants such as concentration canning and dehydration manufacturing plants including wine bread and yogurt as well as ingredients plants that produce sugars and oils A useful appendix contains a glossary tables conversions nomenclature food properties and heat transfer coefficients A practical and comprehensive treatment of process economics Food Plant Economics provides a complete introduction to the application of this efficient technique to the food industry **Handbook of Milk Production, Quality and Nutrition** Tanmoy Rana, 2025-05-15

Handbook of Milk Production Quality and Nutrition emphasizes new applications to promote healthy milk production processing and product development in the milk industry highlighting the role clean milk has in the prevention of health and disease Sections cover the general aspects of milk production and its environmental impact on animal health explain milk s global nutritional appeal and its role as a source of both macro and micronutrients for human health address issues of lactose intolerance and how this ailment is perceived globally and discuss milk s relevance on bone ocular and gut health Finally the

book brings awareness to milk's microbial pathogens, toxins and heavy metals and health concerns while also updating on regulatory health and nutrition claims and recent legislative developments. Discusses the nutritional, physiochemical and functional aspects of milk from farm to table. Highlights milk's role in bone, oral and gut health. Details safe and clean milk production, processing and quality management practices. Identifies various milk adulterations and their relevance to public health.

**Food Powders** Enrique Ortega-Rivas, Pablo Juliano, Hong Yan, 2006-04-04 This useful reference is the first book to address key aspects of food powder technology. It assembles organized and updated information on the physical properties, production and functionality of food powder previously unavailable in book form.

**Innovative Food Processing Technologies**, 2020-08-18 Food process engineering, a branch of both food science and chemical engineering, has evolved over the years since its inception and still is a rapidly changing discipline. While traditionally the main objective of food process engineering was preservation and stabilization, the focus today has shifted to enhance health aspects, flavour and taste, nutrition, sustainable production, food security and also to ensure more diversity for the increasing demand of consumers. The food industry is becoming increasingly competitive and dynamic and strives to develop high quality, freshly prepared food products. To achieve this objective, food manufacturers are today presented with a growing array of new technologies that have the potential to improve or replace conventional processing technologies to deliver higher quality and better consumer targeted food products which meet many if not all of the demands of the modern consumer. These new or innovative technologies are in various stages of development, including some still at the R & D stage and others that have been commercialised as alternatives to conventional processing technologies. Food process engineering comprises a series of unit operations traditionally applied in the food industry. One major component of these operations relates to the application of heat directly or indirectly to provide foods free from pathogenic microorganisms but also to enhance or intensify other processes such as extraction, separation or modification of components. The last three decades have also witnessed the advent and adaptation of several operations processes and techniques aimed at producing high quality foods with minimum alteration of sensory and nutritive properties. Some of these innovative technologies have significantly reduced the thermal component in food processing, offering alternative nonthermal methods. **Food Processing Technologies: A Comprehensive Review** Three Volume Set covers the latest advances in innovative and nonthermal processing such as high pressure, pulsed electric fields, radiofrequency, high intensity pulsed light, ultrasound, irradiation and new hurdle technology. Each section will have an introductory article covering the basic principles and applications of each technology and in-depth articles covering the currently available equipment and/or the current state of development, food quality and safety application to various sectors, food laws and regulations, consumer acceptance, advancements and future scope. It will also contain case studies and examples to illustrate state-of-the-art applications. Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories, e.g. meat, seafood, beverage, dairy, eggs, fruits and



vegetable products spices herbs among others

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