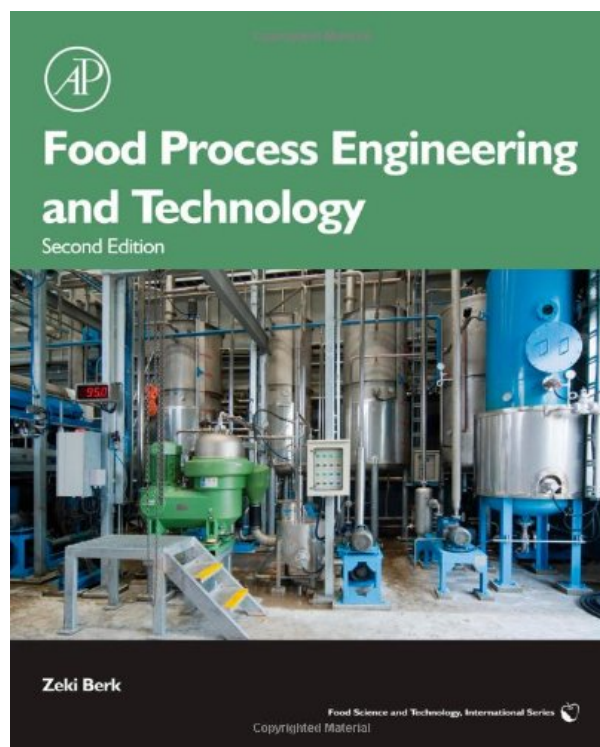
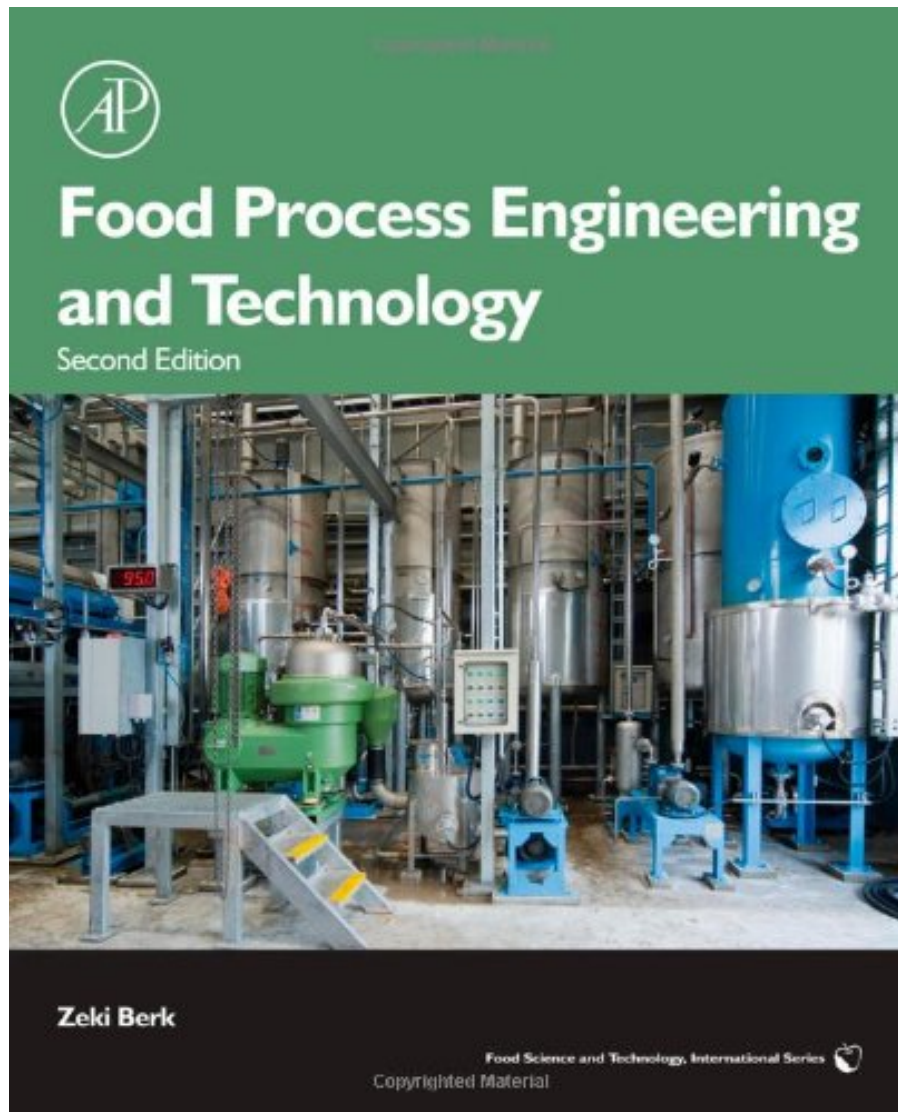


FOOD PROCESS ENGINEERING AND TECHNOLOGY, SECOND EDITION (FOOD SCIENCE AND TECHNOLOGY) BY ZEKI BERK



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Review

"Berk (biotechnology & food engineering, Technion Israel Institute of Technology, Israel) presents this detailed textbook on the science and engineering of food processing. The first several chapters cover physical and thermal properties of food materials and kinetics of especially enzymatic transformations...Cost and materials efficiency is emphasized throughout, and appendices offer additional technical data." -- ProtoView.com, February 2014

From the Back Cover

Combining scientific depth with practical usefulness, this book serves as a valuable tool for practicing food engineers, technologists and researchers as well as advanced-level students looking for the latest information on engineering processes, process control and plant hygiene topics.

Beginning with a brief introductory session covering the applicable essentials, Food Process Engineering and Technology examines the relevant basics of physics, chemistry, biology, biochemistry and core engineering sciences. Focusing on their applicability to food processing, the book uses a unit structure organized into transformation processes and preservation processes.

Providing a balanced approach to understanding the range of responsibilities held by today's food process engineers, this book is designed in view of that versatility. It is largely based on food engineering courses taught by the author at the Technion, MIT and the Ecole Nationale Supérieure des Industries Agroalimentaires (ENSIA) in Massy, France, as well as his 40 years of experience as a practicing food engineer.

FEATURES:

* Engineering/design aspects illustrated with easy-to-understand numerical examples

* Application examples included with the most descriptive technology chapters to aid readers in understanding aspects of the design

* Individual chapter for process control and plant hygiene two of the most important areas of food plant engineering

About the Author

Dr. Berk is a chemical engineer and food scientist with a long history of work in food engineering, including appointments as a professor at Technion IIT, MIT, and Agro-Paris and as a consultant at UNIDO, FAO, the Industries Development Corporation, and Nestle. He is the recipient of the International Association of Food and Engineering Life Achievement Award (2011), and has written 6 books (3 with Elsevier) and numerous papers and reviews. His main research interests include heat and mass transfer and kinetics of deterioration.

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The past 30 years have seen the establishment of food engineering both as an academic discipline and as a profession. Combining scientific depth with practical usefulness, this book serves as a tool for graduate students as well as practicing food engineers, technologists and researchers looking for the latest information on transformation and preservation processes as well as process control and plant hygiene topics.

- Strong emphasis on the relationship between engineering and product quality/safety
- Links theory and practice
- Considers topics in light of factors such as cost and environmental issues

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- 720 pages

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