

CONTENTS

CHAPTER	PAGE
1. PHYSICAL AND CHEMICAL PROPERTIES OF FOOD PRODUCTS AND HANDLING MATERIALS,	1
2. MECHANICAL HARVESTING OF FRUITS AND VEGETABLES	28
3. THERMAL PROCESSING	45
4. COOLING AND REFRIGERATION	91
5. FREEZING AND COOLING APPLICATION	118
6. BAKERY PRODUCTS	154
7. EVAPORATING AND DRYING EQUIPMENT	181
8. SEPARATORS AND SEPARATING	216
9. GRINDING AND SIZE REDUCTION	228
10. HOMOGENIZATION	245
11. EXTRUDERS AND EXTRACTORS	263
12. IRRADIATION OF FOOD	272
13. CEREAL GRAIN PROCESSING	285
14. CHURNING AND BUTTER HANDLING EQUIPMENT	295
15. CHEESE PLANT EQUIPMENT	304
16. POTATOES	318
17. CANDY AND CONFECTIONERY MANUFACTURING SYSTEMS	332
18. EGG PROCESSING	345
19. MEAT PROCESSING AND PACKAGING	359
20. FRUIT AND VEGETABLE PROCESSING SYSTEMS	381
21. CANNING AND FILLING	405
22. FOOD PACKAGING	431
23. AUTOMATION AND MATERIALS HANDLING	474
24. SANITATION AND WATER SUPPLY	518
25. SAFETY AND OCCUPATIONAL SAFETY AND HEALTH ADMINISTRATION	541
APPENDIX	549
INDEX	601