

CONTENTS

| | |
|--|-----|
| 1. INTRODUCTION | 1 |
| 2. FLUID FLOW | 25 |
| 3. HEAT TRANSFER | 69 |
| 4. DRYING | 137 |
| 5. EVAPORATION | 167 |
| 6. CONTACT EQUILIBRIUM SEPARATION PROCESSES | 191 |
| 7. MECHANICAL SEPARATIONS | 249 |
| 8. SIZE REDUCTION | 283 |
| 9. MIXING | 297 |
| 10. SOME APPLICATIONS OF PROCESS ENGINEERING IN THE FOOD INDUSTRY | 311 |