

CONTENTS

CHAPTER ONE	1
Food Extruders and Their Applications	
CHAPTER TWO	17
Engineering Aspects of Food Extrusion	
CHAPTER THREE	39
Instrumentation for Extrusion Processes	
CHAPTER FOUR	57
Scaleup, Experimentation, and Data Evaluation	
CHAPTER FIVE	91
Extrusion Plant Design	
CHAPTER SIX	157
Extrusion Cooking Modeling, Control, and Optimization	
CHAPTER SEVEN	205
Transport Properties of Food Doughs	
CHAPTER EIGHT	235
Extrusion Cooking in Bioconversions	
CHAPTER NINE	247
Extrusion Cooking of Starch and Starchy Products	
CHAPTER TEN	321
Protein Reactions During Extrusion Cooking	
CHAPTER ELEVEN	343
Extrusion Cooking of High-Moisture Protein Foods	
CHAPTER TWELVE	371
Color	
CHAPTER THIRTEEN	387
Flavor Formation and Retention During Extrusion	
CHAPTER FOURTEEN	399
Nutritional Properties of Extruded Foods	
CHAPTER FIFTEEN	435
Extrusion Cooking and Food Safety	
INDEX	463