

CONTENTS

CHAPTER	PAGE
1. AN INTRODUCTION TO FOOD ENGINEERING	1
2. THE MATERIAL AND ENERGY BALANCE	39
3. FLOW OF FLUID FOOD	54
4. TRANSFER OF HEAT	119
5. METHODS FOR THERMAL PROCESS EVALUATION	189
6. THE FREEZING AND THAWING OF FOODS	232
7. EVAPORATION	269
8. DEHYDRATION OF FOODS	294
9. FREEZE DRYING	405
10. DISTILLATION	430
11. EXTRACTION	460
12. MASS TRANSFER	483
13. FILTRATION AND CENTRIFUGATION	504
14. THE STRENGTH OF FOOD MATERIALS AND EQUIPMENT	537
15. KINETICS OF BIOLOGICAL REACTIONS	574
APPENDIX: FOOD ENGINEERING DATA	595
INDEX	623