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The principles of food engineering are embedded in physics, chemistry, mathematics and biology. A review of important concepts inherent to these foundational sciences is essential in the study of food engineering. Knowledge of dimensions and units is necessary to solve mathematical problems related to design and analysis of food processing systems.

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Ranging from basic engineering principles, based on fundamental physics, to several applications in food processing, this newly revised and updated edition of Introduction to Food Engineering continues to be a valuable teaching and professional reference tool. Within the first four chapters, the concepts of mass and energy balance, thermodynamics, fluid flow and heat transfer are introduced.

Introduction to Food Engineering (Food Science and ...

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Food engineering is a required class in food science programs, as outlined by the Institute for Food Technologists (IFT). The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality.

Introduction to Food Engineering by R. Paul Singh

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the fourth edition of Introduction to Food Engineering; a book that has had continu-ing success since its ? rst publication in 1984. Together, Drs. Singh and Heldman have many years of experience in teaching food engineering courses to students, both under-

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