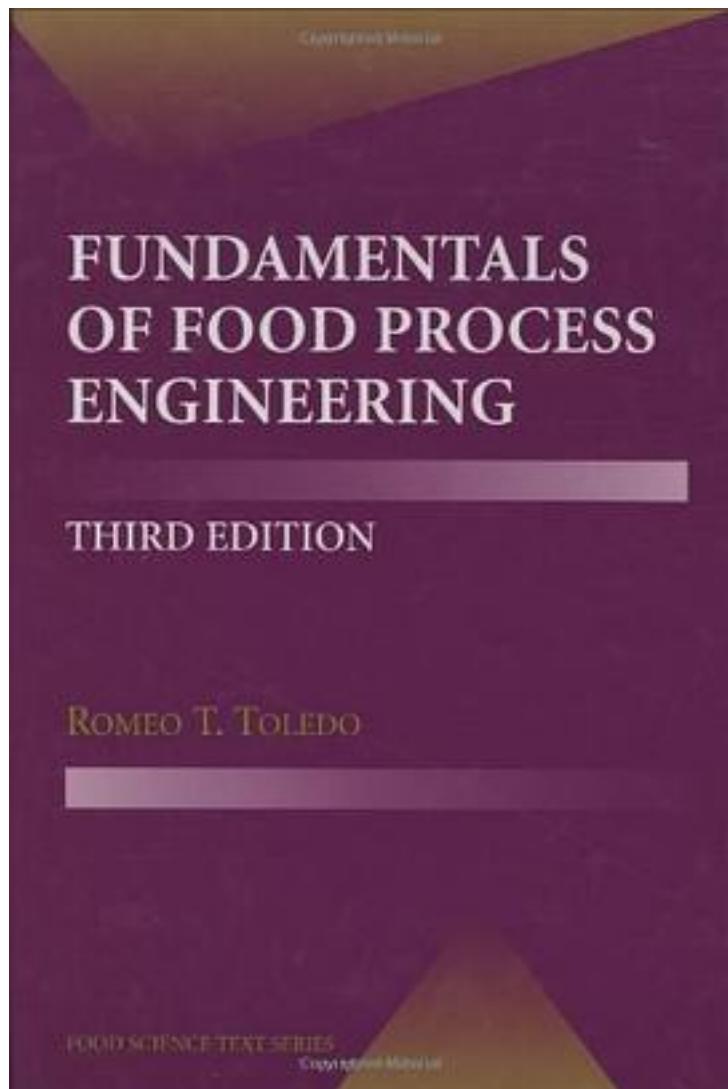


# Fundamentals of Food Process Engineering



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著者:Toledo, Romeo T.

出版者:Kluwer Academic Print on Demand

出版时间:1991-1

装帧:HRD

isbn:9780834213159

Written for the upper level undergraduate, this updated book is also a solid reference for the graduate food engineering student and professional. This edition features the addition of sections on freezing, pumps, the use of chemical reaction kinetic date for thermal process optimization, and vacuum belt drying. New sections on accurate temperature measurements, microbiological inactivation curves, inactivation of microorganisms and enzymes, pasteurization, and entrainment are included, as are non-linear curve fitting and processes dependent on fluid film thickness. Other sections have been expanded.

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目录:

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