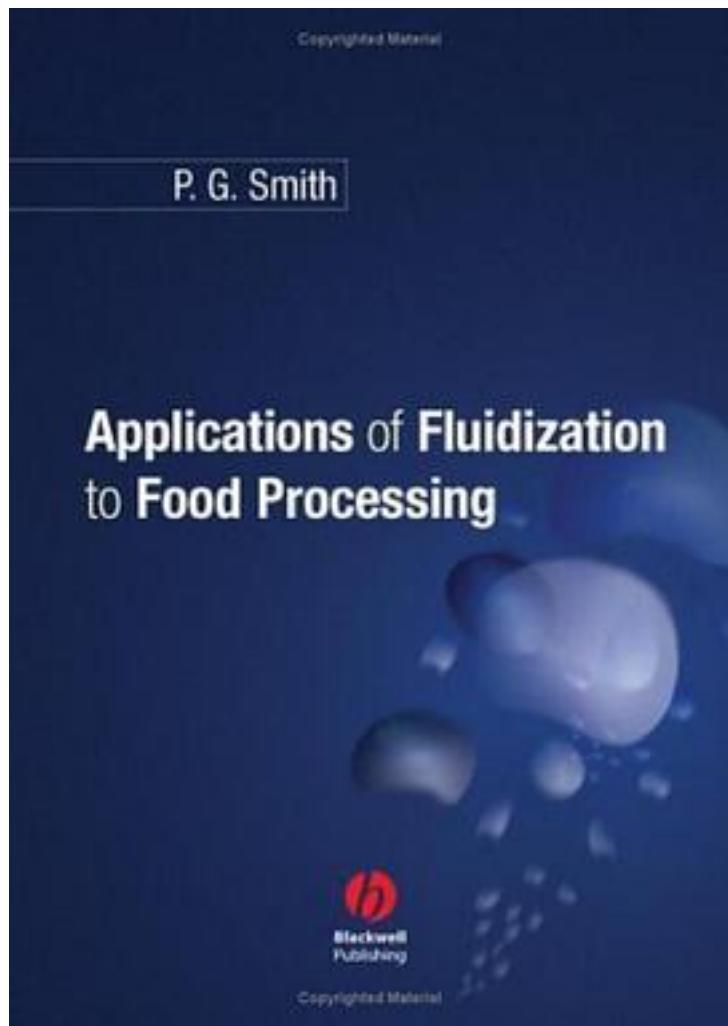


# Applications of Fluidization to Food Processing



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著者:Smith, Peter

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Fluidization is a technique that enables solid particles to take on some of the

properties of a fluid. Despite being very widely used within the food processing industry, understanding of this important technique is often limited. Applications of Fluidization to Food Processing sets out the established theory of fluidization and relates this to food processing applications, particularly in: Drying Freezing Mixing Granulation Fermentation This important and thorough book, written by Peter Smith, who has many years' experience teaching and researching in food processing, is an essential tool and reference for food scientists and technologists, and engineers working within the food industry. Libraries, and research and development groups within all universities and research establishments where food science, food studies, food technology, physics and engineering are studied and taught should have copies of this useful book.

作者介绍:

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