



food engineering book

By ZHONG GUO SHI PIN FA JIAO GONG YE YAN JIU YUAN ZHONG GUO HAI CHENG GONG CHENG KE JI GU FEN YOU XIAN GONG SI JIANG NAN DA XUE

paperback. Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment. Pages Number: 959 Publisher: China Light Industry Press Pub. Date: 2008-01. Volume I. Food Engineering describes unit operations of fluid flow. heat and mass transfer. mixing and emulsification. crystallization. cooling. adsorption and ion exchange of 13 chapters. including frozen concentrate. freeze drying. molecular distillation. supercritical extraction. membrane separation and ultra-fine powder. and other new technologies. Food Engineering book five characteristics: (1) a more systematic and comprehensive introduction to all aspects of food engineering. from plant design. material properties. unit operations. product packaging. to the factory management. food marketing. health and safety. regulations and standards. roll in hand. for a wide range of reference. (2) Food Engineering book. In addition to the preparation process see the latest information at home and abroad. special focus on applications in food production in the new technology. (3) In accordance with the principle of integrating theory with practice. Food Engineering book. The content of both basic theory and practical application. (4) food raw materials come from the agricultural. biological characteristics. and composition is very complex. with the process often occurs in a variety of biochemical...



Reviews

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