

Chapter 14 Falling Film Evaporation Thermal Engineering

This book presents discussions regarding the design of the main components for steam generation plants, such as evaporators, steam generators for fossil-fuelled and nuclear power plants, waste heat boilers for chemical and related field plants, and auxiliary components in steam cycle plants. Information regarding the manufacturing and operational phases of the plants, as well as quality control procedures and environmental requirements, is included. The book features the most advanced technology, in addition to special skills and tricks based on the field experience of some of the leading scientific and technical people in the field. Plant manufacturing and operation engineers, engineering companies, and instructors teaching advanced courses in mechanical and chemical engineering will find this text essential reading.

This text covers the design of food processing equipment based on key unit operations, such as heating, cooling, and drying. In addition, mechanical processing operations such as separations, transport, storage, and packaging of food materials, as well as an introduction to food processes and food processing plants are discussed. Handbook of Food Processing Equipment is an essential reference for food engineers and food technologists working in the food process industries, as well as for designers of process plants. The book also serves as a basic reference for food process engineering students. The chapters cover engineering and economic issues for all important steps in food processing. This research is based on

the physical properties of food, the analytical expressions of transport phenomena, and the description of typical equipment used in food processing. Illustrations that explain the structure and operation of industrial food processing equipment are presented. The materials of construction and fabrication of food processing equipment are covered here, as well as the selection of the appropriate equipment for various food processing operations. Mechanical processing equipment such as size reduction, size enlargement, homogenization, and mixing are discussed. Mechanical separations equipment such as filters, centrifuges, presses, and solids/air systems, plus equipment for industrial food processing such as heat transfer, evaporation, dehydration, refrigeration, freezing, thermal processing, and dehydration, are presented. Equipment for novel food processes such as high pressure processing, are discussed. The appendices include conversion of units, selected thermophysical properties, plant utilities, and an extensive list of manufacturers and suppliers of food equipment.

Food Processing Technology Principles and Practice Woodhead Publishing

Principles and Practices

Dairy Ingredients for Food Processing

Transport Phenomena in Multiphase Systems

A Comprehensive Handbook in Four Volumes

Research and Development Progress Report

Engineering Tools in the Beverage Industry

A unique and interdisciplinary field, food processing must

meet basic process engineering considerations such as material and energy balances, as well as the more specialized requirements of food acceptance, human nutrition, and food safety. Food engineering, therefore, is a field of major concern to university departments of food science, and chemical and biological engineering as well as engineers and scientists working in various food processing industries. Part of the notable CRC Press Contemporary Food Engineering series, Food Process Engineering Operations focuses on the application of chemical engineering unit operations to the handling, processing, packaging, and distribution of food products. Chapters 1 through 5 open the text with a review of the fundamentals of process engineering and food processing technology, with typical examples of food process applications. The body of the book then covers food process engineering operations in detail, including theory, process equipment, engineering operations, and application examples and problems. Based on the authors' long teaching and research experience both in the US and

Greece, this highly accessible textbook employs simple diagrams to illustrate the mechanism of each operation and the main components of the process equipment. It uses simplified calculations requiring only elementary calculus and offers realistic values of food engineering properties taken from the published literature and the authors' experience. The appendix contains useful engineering data for process calculations, such as steam tables, engineering properties, engineering diagrams, and suppliers of process equipment. Designed as a one or two semester textbook for food science students, Food Process Engineering Operations examines the applications of process engineering fundamentals to food processing technology making it an important reference for students of chemical and biological engineering interested in food engineering, and for scientists, engineers, and technologists working in food processing industries.

Handbook of Agricultural and Farm Machinery, Third Edition, is the essential reference for understanding the food

industry, from farm machinery, to dairy processing, food storage facilities and the machinery that processes and packages foods. Effective and efficient food delivery systems are built around processes that maximize efforts while minimizing cost and time. This comprehensive reference is for engineers who design and build machinery and processing equipment, shipping containers, and packaging and storage equipment. It includes coverage of microwave vacuum applications in grain processing, cacao processing, fruit and vegetable processing, ohmic heating of meat, facility design, closures for glass containers, double seaming, and more. The book's chapters include an excellent overview of food engineering, but also regulation and safety information, machinery design for the various stages of food production, from tillage, to processing and packaging. Each chapter includes the state-of-the art in technology for each subject and numerous illustrations, tables and references to guide the reader through key concepts. Describes the latest breakthroughs in food production machinery Features new

chapters on engineering properties of food materials, UAS applications, and microwave processing of foods Provides efficient access to fundamental information and presents real-world applications Includes design of machinery and facilities as well as theoretical bases for determining and predicting behavior of foods as they are handled and processed

Engineering Tools in the Beverage Industry, Volume Three in The Science of Beverages series, is an invaluable resource for anyone in the beverages field who is involved with quality assurance, lab analysis, and the safety of beverage products. The book offers updates on the latest techniques and applications, including extraction, biochemical isotope analysis, metabolomics, microfiltration, and encapsulation. Users will find this book to be an excellent resource for industrial research in an ever-changing field. Provides practical tools and techniques for research and development in beverages. Offers analysis strategies for beverage quality evaluation. Presents analytical methods for

ingredient authenticity.

THERMAL DESALINATION PROCESSES - Volume II

A Manual for Cane Sugar Manufacturers and Their Chemists

Saline Water Conversion Report for ...

**Electric Fields, Additives and Simultaneous Heat and Mass
Transfer in Heat Transfer Enhancement**

Handbook of Phase Change

**Thermal Hydraulic Design of Components for Steam Generation
Plants**

This book covers all aspects of physical vapor deposition (PVD) process technology from the characterizing and preparing the substrate material, through deposition processing and film characterization, to post-deposition processing. The emphasis of the book is on the aspects of the process flow that are critical to economical deposition of films that can meet the required performance specifications. The book covers subjects seldom treated in the literature: substrate characterization, adhesion, cleaning and the processing. The book also covers the widely discussed subjects of vacuum technology and the fundamentals of individual deposition processes. However, the author uniquely relates these topics to the practical issues that arise in PVD processing, such as contamination control and film growth effects, which are also rarely discussed in the literature. In bringing these subjects together in one book, the reader can

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

understand the interrelationship between various aspects of the film deposition processing and the resulting film properties. The author draws upon his long experience with developing PVD processes and troubleshooting the processes in the manufacturing environment, to provide useful hints for not only avoiding problems, but also for solving problems when they arise. He uses actual experiences, called "war stories", to emphasize certain points. Special formatting of the text allows a reader who is already knowledgeable in the subject to scan through a section and find discussions that are of particular interest. The author has tried to make the subject index as useful as possible so that the reader can rapidly go to sections of particular interest. Extensive references allow the reader to pursue subjects in greater detail if desired. The book is intended to be both an introduction for those who are new to the field and a valuable resource to those already in the field. The discussion of transferring technology between R&D and manufacturing provided in Appendix 1, will be of special interest to the manager or engineer responsible for moving a PVD product and process from R&D into production. Appendix 2 has an extensive listing of periodical publications and professional societies that relate to PVD processing. The extensive Glossary of Terms and Acronyms provided in Appendix 3 will be of particular use to students and to those not fully conversant with the terminology of PVD processing or with the English language.

This easy-to-follow guide is a step by step workbook intended to enhance students' understanding of complicated concepts in food engineering. It also gives them hands-on practice in solving food engineering problems. The book covers problems in fluid flow, heat transfer, and

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

mass transfer. It also tackles the most common unit operations that have applications in food processing, such as thermal processing, cooling and freezing, evaporation, psychometrics and drying. Included are theoretical questions in the form of true or false, solved problems, semi-solved problems, and problems solved using a computer. The semi-solved problems guide students through the solution.

Food manufacturing has evolved over the centuries from kitchen industries to modern, sophisticated production operations. A typical food factory includes the food processing and packaging lines, the buildings and exterior landscaping, and the utility-supply and waste-treatment facilities. As a single individual is unlikely to possess all the necessary skills required to facilitate the design, the task will undoubtedly be undertaken by an interdisciplinary team employing a holistic approach based on a knowledge of the natural and biological sciences, most engineering disciplines, and relevant legislation. In addition, every successful project requires a competent project manager to ensure that all tasks are completed on time and within budget. This Handbook attempts to compress comprehensive, up-to-date coverage of these areas into a single volume. It is hoped that it will prove to be of value across the food-manufacturing community. The multi-disciplinary nature of the subject matter should facilitate more informed communication between individual specialists on the team. It should also provide useful background information on food factory design for a wider range of professionals with a more peripheral interest in the subject: for example, process plant suppliers, contractors, HSE specialists, retailers, consultants, and financial institutions. Finally, it is hoped that it will also

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

prove to be a valuable reference for students and instructors in the areas of food technology, chemical engineering, and mechanical engineering, in particular.

Food Engineering Fundamentals

Handbook of Food Factory Design

Washington, D.C. October 3-9, 1965

Drying in the Dairy Industry

Proceedings of the ASME Process Industries Division, ... : Presented at the ... ASME Mechanical Engineering Congress and Exposition, ...

Food Process Engineering Operations

Food Waste Recovery: Processing Technologies, Industrial Techniques, and Applications, Second Edition provides information on safe and economical strategies for the recapture of value compounds from food wastes while also exploring their re-utilization in fortifying foods and as ingredients in commercial products. Sections discuss the exploration of management options, different sources, the Universal Recovery Strategy, conventional and emerging technologies, and commercialization issues that target applications of recovered compounds in the food and cosmetics industries. This book is a valuable resource for food scientists, technologists, engineers, chemists, product developers, researchers, academics and professionals working in the food industry. Covers food waste

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

management within the food industry by developing recovery strategies Provides coverage of processing technologies and industrial techniques for the recovery of valuable compounds from food processing by-products Explores the different applications of compounds recovered from food processing using three approaches: targeting by-products, targeting ingredients, and targeting bioactive applications

Optimized operating conditions for complex systems can be attained by using advanced combinations of numerical and statistical methodologies. One of the most efficient and straightforward solutions relies on the application of statistical methods with an emphasis on the design of experiments (DoEs). Throughout the book, the design and analysis of experiments are conducted involving several approaches, namely, Taguchi, response surface methods, statistical correlations, or even fractional factorial and model-based evolutionary operation designs. This book not only presents a theoretical overview about the different approaches but also contains material that covers the use of the experimental analysis applied to several chemical processes. Some chapters highlight the use of software products to assist experimenters in both the design and analysis stages. It helps graduate students, teachers, researchers, and other professionals who are interested in chemical process

optimization and also provides a good basis of theoretical knowledge and valuable insights into the technical details of these tools as well as explains common pitfalls to avoid. The world's leading pharmaceutical companies and local governments are trying to achieve their eradication.

In print for over a century, it is the definitive guide to cane sugar processing, treatment and analysis. This edition expands coverage of new developments during the past decade--specialty sugars, plant maintenance, automation, computer control systems and the latest in instrumental analysis for the sugar industry.

Handbook of Farm, Dairy and Food Machinery Engineering
Processing Technologies, Industrial Techniques, and Applications
Solar Energy Desalination Technology
Principles and Practice

Chemical Engineering: Chemical engineering design
Advances in Science and Technology Applications

Solar Energy Desalination Technology explains how to obtain clean water from sea water using solar energy. Special methods and types used in solar desalination are introduced, providing new thoughts, concepts, and feasible solutions in the desalination field, along with the thermal and economic efficiency relating to current technology.

Many places in the world are suffering from fresh water shortage. However, those places are often rich with solar resources, sea water, and/or brackish water resources that could dramatically benefit from solar energy as a viable solution for the production of fresh water. Explains the principles of solar thermal energy usage to produce clean water from sea water Introduces and explains new kinds of solar desalination systems, including their technical level and working principle Provides fundamental knowledge on water treatment and solar collection

Food Engineering Handbook: Food Engineering Fundamentals provides a stimulating and up-to-date review of food engineering phenomena. Combining theory with a practical, hands-on approach, this book covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, diffusion, and absorption. A complement to Food Engineering Handbook: Food Process Engineering, this text: Explains the interactions between different food constituents that might lead to changes in food properties Describes the characterization of the heating behavior of foods, their heat transfer, heat exchangers, and the equipment used

in each food engineering method Discusses rheology, fluid flow, evaporation, and distillation and includes illustrative case studies of food behaviors Presenting cutting-edge information, Food Engineering Handbook: Food Engineering Fundamentals is an essential reference on the fundamental concepts associated with food engineering today.

The completely revised third edition of this four-volume classic is fully updated and now includes such topics as as CH-activation and multicomponent reactions. It describes the most important reaction types, new methods and recent developments in catalysis. The internationally renowned editors and a plethora of international authors (including Nobel laureate R. Noyori) guarantee high quality content throughout the book. A "must read" for everyone in academia and industry working in this field.

Direct-Contact Heat Transfer

Applied Homogeneous Catalysis with Organometallic Compounds

Process Equipment and Plant Design

Cane Sugar Handbook

Heat and Mass Transfer

Paper

With more than 12M tons of dairy powders produced each year at a global scale, the drying sector accounts to a large extent for the processing of milk and whey. It is generally considered that 40% of the dry matter collected overall ends up in a powder form. Moreover, nutritional dairy products presented in a dry form (eg, infant milk formulae) have grown quickly over the last decade, now accounting for a large share of the profit of the sector. Drying in the Dairy Industry: From Established Technologies to Advanced Innovations deals with the market of dairy powders issues, considering both final product and process as well as their interrelationships. It explains the different processing steps for the production of dairy powders including membrane, homogenisation, concentration and agglomeration processes. The book includes a presentation of the current technologies, the more recent development for each of them and their impact on the quality of the final powders. Lastly, one section is dedicated to recent innovations and methods directed to more sustainable processes, as well as latter developments at lab scale to go deeper in the understanding of the phenomena occurring during spray

drying. Key Features: Presents state-of-the-art information on the production of a variety of different dairy powders Discusses the impact of processing parameters and drier design on the product quality such as protein denaturation and viability of probiotics Explains the impact of drying processes on the powder properties such as solubility, dispersibility, wettability, flowability, floodability, and hygroscopicity Covers the technology, modelling and control of the processing steps This book is a synthetic and complete reference work for researchers in academia and industry in order to encourage research and development and innovations in drying in the dairy industry. This Brief deals with electrode design and placement, enhancement of both liquid and gas flow, vapor space condensation, in-tube condensation, falling film evaporation, correlations. It further provides a fundamental understanding of boiling and condensation, pool boiling, critical heat flux, convective vaporization, additives for single-phase liquids like solid particles, gas bubbles, suspensions in dilute polymer and surfactant solutions, solid additives and liquid additives for gases, additives for boiling, condensation and absorption, mass transfer resistance in gas phase (condensation with noncondensable gases,

evaporation into air, dehumidifying finned tube heat exchangers, water film enhancement of finned tube exchanger), controlling resistance in liquid phase, and significant resistance in both phases. The volume is ideal for professionals and researchers dealing with thermal management in devices.

Provides a comprehensive coverage of the basic phenomena. It contains twenty-five chapters which cover different aspects of boiling and condensation. First the specific topic or phenomenon is described, followed by a brief survey of previous work, a phenomenological model based on current understanding, and finally a set of recommended design equa

Solving Problems in Food Engineering

Handbook of Food Processing Equipment

Proceedings

Proceedings of the First International Symposium on Water

Desalination

Chemical Engineering

Bioseparations Science and Engineering

to increase the use of direct contact processes, the National Science Foundation

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

supported a workshop on direct contact heat transfer at the Solar Energy Research Institute in the summer of 1985. We served as organizers for this workshop, which emphasized an area of thermal engineering that, in our opinion, has great promise for the future, but has not yet reached the point of wide-spread commercial application. Hence, a summary of the state of knowledge at this point is timely. The workshop had a dual objective: 1. To summarize the current state of knowledge in such a form that industrial practitioners can make use of the available information. 2. To indicate the research and development needed to advance the state-of-the-art, indicating not only what kind of research is needed, but also the industrial potential that could be realized if the information to be obtained through the proposed research activities were available.

Thermal Desalination Processes is a component of Encyclopedia of Water Sciences, Engineering and Technology Resources in the global Encyclopedia of Life Support Systems (EOLSS), which is an integrated compendium of twenty one Encyclopedias. These volumes discuss matters of great relevance to our world on desalination which is a critically important as clearly the only possible means of producing fresh water from the sea for many parts of the world. The two volumes present state-of-the-art subject matter of various aspects of Thermal desalination processes such as: Multi-Stage Flash evaporation (MSF) and Multi Effect Distillation (MED) and Mechanical / Thermal Vapor Compression, in addition to the Hybrid Desalination Systems. Chemical Dosing For Desalination; Control Scheme of the Plants; Steady-State Model; Steady-State Simulation; Dynamic Model; Economics

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

and Performance of Desalination Plants. These volumes are aimed at the following five major target audiences: University and College Students Educators, Professional Practitioners, Research Personnel and Policy and Decision Makers. The Book Tries To Make The Reader Understand The Food Processing Operations Through A Comprehensive Numerical Problem. Understanding Of The Operations Becomes Deeper When The Reader Solves The Exercise Problems Given Under Each Of The Operations. Answer To Most Of The Numerical Problems Have Been Provided In The Book. The Proposed Book Is Unique As It Includes (I) Comprehensive Numerical Problem Based On Actual Data Taken During Food Processing Operations (Ii) Mathematical Modelling Of The Processing Operations (Iii) Solutions Of The Numerical Problem Based On Mathematical Models Developed (Iv) Exercise Problems And (V) Inclusion Of Matlab Program In The Book. The Program Will Help The Reader To Find Out The Value Of The Responses As Affected By Varying The Independent Variables To Different Levels. Most Of The Materials Have been Class Tested Through The Teaching Of The Subjects. E.G., Food Processing Operations, Transfer Processes In Food Materials And Food Process Modelling And Evaluation. Content Highlights : - Part-I : Mechanical Operations : Size Reduction And Particle Size Analysis # High Pressure Homogenization. # Flexible Packaging And Shelf Life Prediction # Modified Atmosphere Packaging And Storage. # Single Screw Extrusion. # Separation Of Liquids In Disk Type Centrifugal Separator. # Separation And Conveying On Oscillating Tray Surface. # Solid Mixings Part-II : Thermal Operations : Comparing Saturated And Flue Gas As Heat

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

Transfer Media. # Liquid Heating In Plate Heat Exchanger. # Liquid Heating In Helical Tube Heat Exchanger. # Air Heating In Extended Surface Heat Exchanger. # In-Bottle Serialization. # Fluid Bed Freezing. # Concentration In Rising Film Evaporator. # Concentration In Falling Film Multistage Mechanical Vapour Recompression Evaporator. # Concentration In Scraped Surface Evaporator. # Osmo-Concentration In Fruit Solid. # Differential And Flash Distillation. # Air-Recirculatory Tray Drying. # Vacuum Drying. # Spray Drying. # Freeze Drying. # Hot Air Puffing. Part-iii : Experimentation And Optimization : Empirical Model Development # Sensory Evaluation Using Fuzzy Logic. # Index

Food Processing Operations Analysis

Food Waste Recovery

Proceedings of the ... International Symposium on Water Desalination

Handbook of Physical Vapor Deposition (PVD) Processing

Chemistry and Technology

Boiling and Condensation

Heat and mass transfer is the core science for many industrial processes as well as technical and scientific devices. Automotive, aerospace, power generation (both by conventional and renewable energies), industrial equipment and rotating machinery, materials and chemical processing, and many other industries are requiring heat and mass transfer processes. Since the early studies in the seventeenth and eighteenth centuries there has been tremendous technical progress and scientific advances in the knowledge

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

heat and mass transfer, where modeling and simulation developments are increasingly contributing to the current state of the art. Heat and Mass Transfer - Advances in Science and Technology Applications aims at providing researchers and practitioners with a valuable compendium of significant advances in the field.

"Unique in its perspective and scope, Dairy Ingredients for Food Processing gives a complete description of various dairy ingredients commonly used in food processing operations. Information is conveniently grouped under two sections. Section 1. Dairy Ingredients: Basic Technology includes chapters covering an overview of the milk composition, physical, chemical and functional properties, and basic dairy processing principles to describe how various ingredients are engineered for functional quality relative to food processing. Additional chapters highlight production and specifications of various condensed milk products, dry milk products, and whey products. Other chapters address milk fat concentrates (cream, butter, and anhydrous butterfat), processing and specifications of cheese and cheese products, enzyme modified cheese, cheese sauce, cheese products, and fermented dairy ingredients. Information is provided on microbiological considerations relative to dairy processing, nutrition and health, frozen dairy ingredients, and dairy desserts as well as labeling and regulatory compliance. Coverage in Section 2. Dairy Ingredients: Applications describes the applied aspects of using dairy ingredients in food products such as bakery products, chocolate confectionery, snack foods, meats, sauces, dressings, desserts, infant formulas, puddings

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

and functional foods. Shelf life and safety issues are also addressed. All technology and applications chapters are supported by sound scientific and engineering principles. The book presents a contemporary update and a unique approach to the topics, and is designed to augment related books in the existing market. The editorial team is comprised of individuals with significant experience in the science and applications of dairy products manufacture as well their industrial use in various food products. Intended for professionals in the dairy and food industry, Dairy Ingredients for Food Processing also appeals to professors and students in food science for its contemporary information and experience-based applications"--

Transport phenomena are the physical forces and processes by which energy and mass are moved into, out of, and throughout a system. Systems that are changing from one state (phase) to another, such as liquid to gas, are said to be "multiphase." This advanced text, for the first time, teaches the fundamentals of transport phenomena, including the relationship of thermodynamics and kinetics, in the context of multiphase systems. Students will find an accessible guide to the understanding of an often dauntingly complex subject, with ample worked-out examples taken from real-life engineering problems and helpful end-of-chapter problems to help reinforce abstract concepts. *Develops and understanding of thermal and physical behavior of multiphase systems *Reviews underlying thermodynamics, including thermal equilibria and stability, thermodynamics of surfaces *Covers all types of phase changes, including melting and solidification, sublimation and

Get Free Chapter 14 Falling Film Evaporation Thermal Engineering

vapor deposition, boiling, condensation, and evaporation *Ample end-of-chapter problems

*Solutions Manual

Encyclopedia of Fluid Mechanics: Dynamics of single-fluid flows and mixing

Food Engineering Handbook

Coulson & Richardson's Chemical Engineering: Particle technology and separation processes. 5th ed

Coulson & Richardson's Chemical Engineering

Energy Research Abstracts

Chemical Engineering Design is one of the best-known and widely adopted texts available for students of chemical engineering. It deals with the application of chemical engineering principles to the design of chemical processes and equipment. Revised throughout, the fourth edition covers the latest aspects of process design, operations, safety, loss prevention and equipment selection, among others. Comprehensive and detailed, the book is supported by problems and selected solutions. In addition the book is widely used by professionals as a day-to-day reference. Best selling chemical engineering text Revised to keep pace with the latest chemical industry changes; designed to see students through from undergraduate study to professional practice End of chapter

exercises and solutions

Food Processing Technology: Principles and Practice, Fourth Edition, has been updated and extended to include the many developments that have taken place since the third edition was published. The new edition includes an overview of the component subjects in food science and technology, processing stages, important aspects of food industry management not otherwise considered (e.g. financial management, marketing, food laws and food industry regulation), value chains, the global food industry, and over-arching considerations (e.g. environmental issues and sustainability). In addition, there are new chapters on industrial cooking, heat removal, storage, and distribution, along with updates on all the remaining chapters. This updated edition consolidates the position of this foundational book as the best single-volume introduction to food manufacturing technologies available, remaining as the most adopted standard text for many food science and technology courses. Updated edition completely revised with new developments on all the processing stages and aspects of food industry management not otherwise considered (e.g. financial management, marketing, food laws, and food industry regulation), and more Introduces a range of processing

techniques that are used in food manufacturing Explains the key principles of each process, including the equipment used and the effects of processing on micro-organisms that contaminate foods Describes post-processing operations, including packaging and distribution logistics Includes extra textbook elements, such as videos and calculations slides, in addition to summaries of key points in each chapter

Coulson and Richardson's classic series provides the student with an account of the fundamentals of chemical engineering and constitutes the definitive work on the subject for academics and practitioners. Each book provides clear explanations of theory and thorough coverage of practical applications, supported by numerous worked examples and problems. Thus, the text is designed for students as well as being comprehensive in coverage. Volume 6 is an introduction to chemical engineering design. This new edition has been fully revised and updated. In addition, the text has been reset and all diagrams redrawn, resulting in a book which is clearer and easier to use than ever before. This book will be valuable for, not only undergraduate students, but also to chemical engineers in industry and chemists and mechanical engineers who have to tackle problems arising in the process industry. Chemical Industry Digest

Food Processing Technology

Chemical Engineering Design

From Established Technologies to Advanced Innovations

Corn

Statistical Approaches With Emphasis on Design of Experiments Applied to Chemical Processes

Volume 3: The Science of Beverages

Designed for undergraduates, graduate students, and industry practitioners, *Bioseparations Science and Engineering* fills a critical need in the field of bioseparations. Current, comprehensive, and concise, it covers bioseparations unit operations in unprecedented depth. In each of the chapters, the authors use a consistent method of explaining unit operations, starting with a qualitative description noting the significance and general application of the unit operation. They then illustrate the scientific application of the operation, develop the required mathematical theory, and finally, describe the applications of the theory in engineering practice, with an emphasis on design and scaleup. Unique to this text is a chapter dedicated to bioseparations process design and economics, in which a process simulator, SuperPro Designer® is used to analyze and evaluate the production of three important biological products. New to this second

edition are updated discussions of moment analysis, computer simulation, membrane chromatography, and evaporation, among others, as well as revised problem sets. Unique features include basic information about bioproducts and engineering analysis and a chapter with bioseparations laboratory exercises. Bioseparations Science and Engineering is ideal for students and professionals working in or studying bioseparations, and is the premier text in the field.

Process Equipment and Plant Design: Principles and Practices takes a holistic approach towards process design in the chemical engineering industry, dealing with the design of individual process equipment and its configuration as a complete functional system. Chapters cover typical heat and mass transfer systems and equipment included in a chemical engineering curriculum, such as heat exchangers, heat exchanger networks, evaporators, distillation, absorption, adsorption, reactors and more. The authors expand on additional topics such as industrial cooling systems, extraction, and topics on process utilities, piping and hydraulics, including instrumentation and safety basics that supplement the equipment design procedure and help to arrive at a complete plant design. The chapters are arranged in sections pertaining to heat and mass transfer processes, reacting systems, plant hydraulics and process vessels, plant

auxiliaries, and engineered safety as well as a separate chapter showcasing examples of process design in complete plants. This comprehensive reference bridges the gap between industry and academia, while exploring best practices in design, including relevant theories in process design making this a valuable primer for fresh graduates and professionals working on design projects in the industry. Serves as a consolidated resource for process and plant design, including process utilities and engineered safety Bridges the gap between industry and academia by including practices in design and summarizing relevant theories Presents design solutions as a complete functional system and not merely the design of major equipment Provides design procedures as pseudo-code/flow-chart, along with practical considerations

Corn: Chemistry and Technology, Third Edition, provides a broad perspective on corn from expert agronomists, food scientists and geneticists. This encyclopedic storehouse of comprehensive information on all aspects of the world's largest crop (in metric tons) includes extensive coverage of recent development in genetic modification for the generation of new hybrids and genotypes. New chapters highlight the importance of corn as a raw material for the production of fuel bioethanol and the emerging topic of phytochemicals or nutraceutical compounds associated to

different types of corns and their effect on human health, especially in the prevention of chronic diseases and cancer. Written by international experts on corn, and edited by a highly respected academics, this new edition will remain the industry standard on the topic. Presents new chapters that deal with specialty corns, the production of first generation bioethanol, and the important relationship of corn phytochemicals or nutraceuticals with human health Provides contributions from a new editor and a number of new contributors who bring a fresh take on this highly successful volume Includes vastly increased content relating to recent developments in genetic modification for the generation of new hybrids and genotypes Contains encyclopedic coverage of grain chemistry and nutritional quality of this extensively farmed product Covers the production and handling of corn, with both food and non-food applications