

1.	Record Nr.	UNIORUON00129830
	Autore	HARNACK, Curtis
	Titolo	Persian lions persian lambs: an Odissey in Iran / Curtis Harnack
	Pubbl/distr/stampa	London, : Victor Gollacz, 1965
	Descrizione fisica	279 p. ; 22 cm
	Classificazione	IRA VIII BB
	Soggetti	PERSIA - Descrizioni e viaggi
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
2.	Record Nr.	UNINA990004249130403321
	Autore	Bellonzi, Fortunato <1907-1993>
	Titolo	Bernard Buffet / di Fortunato Bellonzi
	Pubbl/distr/stampa	Roma, : Galleria La Baracca, 1962
	Descrizione fisica	2 p., 8 tav.
	Locazione	FLFBC
	Collocazione	OPUSC. 38 (21)
	Lingua di pubblicazione	Italiano
	Formato	Materiale a stampa
	Livello bibliografico	Monografia

3. Record Nr.	UNINA9910583368103321
Autore	Berk Zeki
Titolo	Food process engineering and technology / / Zeki Berk
Pubbl/distr/stampa	London, : Academic P., 2018
ISBN	9780128120545 0128120541
Edizione	[3rd ed.]
Descrizione fisica	1 online resource (711 p.) : ill
Disciplina	338.47664 664
Soggetti	Food industry and trade - Technological innovations Food processing plants
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	1 - Physical properties of food materials -- 2 - Fluid flow -- 3 - Heat and mass transfer, basic principles -- 4 - Reaction kinetics -- 5 - Elements of process control -- 6 - Size reduction -- 7 - Mixing -- 8 - Filtration and expression -- 9 - Centrifugation -- 10 - Membrane processes -- 11 - Extraction -- 12 - Adsorption and ion exchange -- 13 - Distillation -- 14 - Crystallization and dissolution -- 15 - Extrusion -- 16 - Spoilage and preservation of foods -- 17 - Thermal processing -- 18 - Thermal processes, methods, and equipment -- 19 - Refrigeration - Chilling and freezing -- 20 - Refrigeration - Equipment and methods -- 21 - Evaporation -- 22 - Dehydration -- 23 - Freeze drying (lyophilization) and freeze concentration -- 24 - Frying, baking, and roasting -- 25 - Chemical preservation -- 26 - Ionizing irradiation and other nonthermal preservation processes -- 27 - Food packaging -- 28 - Cleaning, disinfection, and sanitation -- 29 - Elements of food plant design -- Appendix -- Index.
Sommario/riassunto	Food Process Engineering and Technology, third edition combines scientific depth with practical usefulness, creating a tool for graduate students and practicing food engineers, technologists and researchers looking for the latest information on transformation and preservation processes and process control and plant hygiene topics. This fully updated edition provides recent research and developments in the area,

features sections on elements of food plant design, an introductory section on the elements of classical fluid mechanics, a section on non-thermal processes, and recent technologies, such as freeze concentration, osmotic dehydration, and active packaging that are discussed in detail.
