

1. Record Nr.	UNINA9910459275703321
Titolo	Infrared heating for food and agricultural processing // editors, Zhongli Pan and Griffiths Gregory Atungulu
Pubbl/distr/stampa	Boca Raton : , : Taylor & Francis, , 2010
ISBN	1-4398-5857-8 0-429-15087-3 1-4200-9099-2
Descrizione fisica	1 online resource (302 p.)
Collana	Contemporary food engineering series
Altri autori (Persone)	PanZhongli AtunguluGriffiths Gregory
Disciplina	664/.0288
Soggetti	Radiation preservation of food Infrared heating Agricultural processing Farm produce - Radiation preservation Infrared radiation - Industrial applications Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	A CRC title.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front cover; Contents; Series Preface; Series Editor; Preface; Editors; Contributors; Chapter 1: Fundamentals and Theory of Infrared Radiation; Chapter 2: Infrared Radiative Properties of Food Materials; Chapter 3: Heat and Mass Transfer Modeling of Infrared Radiation for Heating; Chapter 4: Emitters and Infrared Heating System Design; Chapter 5: Infrared Drying; Chapter 6: Combined Infrared and Hot Air Drying; Chapter 7: Combined Infrared Radiation and Freeze-Drying; Chapter 8: Vacuum Infrared Drying; Chapter 9: Infrared Dry Blanching; Chapter 10: Infrared Baking and Roasting Chapter 11: Infrared Radiation Heating for Food Safety Improvement Chapter 12: Industrial Applications of Infrared Radiation Heating and Economic Benefits in Food and Agricultural Processing; Index; Back cover
Sommario/riassunto	It's been nearly 40 years since the last book on infrared heating for

food processing was published, and in the meantime, the field has seen significant progress in understanding the mechanism of the infrared (IR) heating of food products and interactions between IR radiation and food components. Infrared Heating for Food and Agricultural Processing presents the latest applications of IR heating technology, focusing on thermal processing of food and agricultural products. Coverage Ranges from Fundamentals to Economic Benefits With an
