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Titolo	Agro-Processing and Food Engineering : Operational and Application Aspects / / edited by Harish Kumar Sharma, Navneet Kumar
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Descrizione fisica	1 online resource (590 pages)
Collana	Biomedical and Life Sciences Series
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Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	Chapter 1. Agro Processing: Scopeand Importance -- Chapter 2. Engineering Properties of Foods -- Chapter 3. Material Handling and Transportation Devices -- Chapter 4. Design of Material Handling Systems -- Chapter 5. Drying -- Chapter 6. Size Reduction -- Chapter 7. Mixing and Forming -- Chapter 8. Cleaning and Separation -- Chapter 9. Storage -- Chapter 10. Processing of Cereals -- Chapter 11. Processing of Pulses -- Chapter 12. Processing of Oilseeds -- Chapter 13. Processing of Fruits and Vegetables.-.
Sommario/riassunto	This textbook highlights the engineering fundamentals and processing aspects of agricultural produce and covers important aspects of agro-processing and food engineering in one place. The chapters cover material handling, drying, size reduction process, mixing and forming, cleaning and separation, storage, and processing of cereals, pulses, oilseeds, fruit and vegetables, and their products. The book’s contents are systematically designed to provide a balanced overview of agro-processing techniques from the basic concepts to the case study,

handling of the materials, and different unit operations. The systematic and simple elaboration of scientific aspects will make it unique and help to develop skills in the field. Many illustrations in form of diagrams/charts/pictures provide a clear understanding. Solved numerical problems, which are given in the chapters, will provide students clarity in conceptualizing the basics. The book covers the syllabus related to agro-processing and food engineering at the undergraduate and postgraduate level in various universities, agricultural universities, allied institutes, and colleges across the globe. It will be extremely beneficial to students as it covers the most important and relevant topics, which are hardly covered in any other single compilation and published textbooks. It would be a good textbook for universities, agricultural universities, institutes, and colleges running courses in agriculture, horticulture, postharvest technology, process and food engineering, food engineering, food engineering and technology, food technology, food science, and food and nutrition.