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## Sommario/riassunto

Gives a real world explanation of how to analyze and troubleshoot a process control system in a batch process plant Explains how to analyze the requirements for controlling a batch process, develop the control logic to meet these requirements, and troubleshoot the process controls in batch processes Presents three categories of batch processes (cyclical batch, multigrade facilities, and flexible batch) and examines the differences in the control requirements in each Examines various concepts of a product recipe and what its nature must be in a flexible batch facility

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