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Essentials & Applications of Food Engineering provides a comprehensive understanding of food engineering operations and their practical and industrial utility. It presents pertinent case studies, solved numerical problems, and multiple choice questions in each chapter and serves as a ready reference for classroom teaching and exam preparations. The first part of this textbook contains the introductory topics on units and dimensions, material balance, energy balance, and fluid flow. The second part deals with the theory and applications of heat and mass transfer, psychrometry, and reaction kinetics. The subsequent chapters of the book present the heat and mass transfer operations such as evaporation, drying, refrigeration, freezing, mixing, and separation. The final section focuses on the thermal, non-thermal, and nanotechnology-based novel food processing techniques, 3D food printing, active and intelligent food packaging, and fundamentals of CFD modeling. Features Features 28 case studies to provide a substantial understanding of the practical and industrial applications of various food engineering operations Includes 178 solved numerical problems and 285 multiple choice questions Highlights the application of mass balance in food product traceability and the importance of viscosity measurement in a variety of food products Provides updated information on novel food processing techniques such as cold plasma, 3D food printing, nanospray drying, electrospraying, and electrospinning The textbook is designed for undergraduate and graduate students pursuing Food Technology and Food Process Engineering courses. This book would also be of interest to course instructors and food industry professionals.