

1. Record Nr.	UNINA9910877816903321
Titolo	Food mixing : principles and applications // edited by P.J. Cullen
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub., c2009
ISBN	1-282-37150-9 9786612371509 1-4443-1292-8 1-4443-0988-9
Descrizione fisica	1 online resource (320 p.)
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Disciplina	664/.024
Soggetti	Food industry and trade - Mathematical models Mixing - Mathematical models Food mixes
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
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Sommario/riassunto

The mixing of liquids, solids and gases is one of the most common unit operations in the food industry. Mixing increases the homogeneity of a system by reducing non-uniformity or gradients in composition, properties or temperature. Secondary objectives of mixing include control of rates of heat and mass transfer, reactions and structural changes. In food processing applications, additional mixing challenges include sanitary design, complex rheology, desire for continuous processing and the effects of mixing on final product texture and sensory profiles. Mixing ensures delivery of a product wi
