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Sommario/riassunto	Indispensable for food, chemical, mechanical, and packaging

engineers, Handbook of Farm, Dairy, and Food Machinery covers in one comprehensive volume fundamental food engineering principles in the design of food industry machinery. The handbook provides broad, yet technically detailed coverage of food safety, regulations, product processing systems, packaging, facilities, waste management, and machinery design topics in a "farm to the fork" organization. The 22 chapters are contributed by leading experts worldwide with numerous illustrations, tables, and references. The book includes the new USDA regulations for "certified organic" processing, as well as state-of-the-art technologies for equipment both on the farm and in the plant.