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Form of the Transport Equations; 6.3 Turbulent Momentum and Energy Transport; 6.4 Turbulent Transport Coefficients; 6.5 Hydrodynamic Mixing Length Theory; PROBLEMS; REFERENCES; Design Problem VII Chapter 7. Macroscopic Balances

Sommario/riassunto

Fundamental Principles of Heat Transfer introduces the fundamental concepts of heat transfer: conduction, convection, and radiation. It presents theoretical developments and example and design problems and illustrates the practical applications of fundamental principles. The chapters in this book cover various topics such as one-dimensional and transient heat conduction, energy and turbulent transport, forced convection, thermal radiation, and radiant energy exchange. There are example problems and solutions at the end of every chapter dealing with design problems. This book is a valuable int

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Vegetable Oils in Food Technology; Contents; Preface to the First Edition; Preface to the Second Edition; Contributors; List of Abbreviations; 1 Production and Trade of Vegetable Oils; 1.1 Extraction, refining and processing; 1.2 Vegetable oils: Production,

consumption and trade; 1.2.1 Nine vegetable oils; 1.2.2 Palm oil; 1.2.3 Soybean oil; 1.2.4 Rapeseed/canola oil; 1.2.5 Sunflowerseed oil; 1.2.6 Groundnut (peanut) oil; 1.2.7 Cottonseed oil; 1.2.8 Coconut oil; 1.2.9 Palmkernel oil; 1.2.10 Olive oil; 1.2.11 Corn oil; 1.2.12 Sesame oil; 1.2.13 Linseed oil; 1.3 Some topical issues  
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## Sommario/riassunto

Our dietary intake comprises three macronutrients (protein, carbohydrate and lipid) and a large but unknown number of micronutrients (vitamins, minerals, antioxidants, etc). Good health rests, in part, on an adequate and balanced supply of these components. This book is concerned with the major sources of lipids and the micronutrients that they contain. Now in an extensively updated second edition, the volume provides a source of concentrated and accessible information on the composition, properties and food applications of the vegetable oils commonly used in the food industry. Chapters are

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