1.	Record Nr.	UNINA9910814435803321
	Autore	Whitaker Stephen
	Titolo	Fundamental principles of heat transfer / / Stephen Whitaker
	Pubbl/distr/stampa	New York : , : Pergamon Press Inc., , 1977 ©1977
	ISBN	1-4831-5943-4
	Descrizione fisica	1 online resource (575 p.)
	Disciplina	536/.2
	Soggetti	Heat - Transmission
	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 at the end of each chapters and indexes.
	Nota di contenuto	Front Cover; Fundamental Principles of Heat Transfer; Copyright Page; Table of Contents; Preface; Nomenclature; The Author; Design Problem I; Chapter 1. Introduction; 1.1 The Continuum Postulate; 1.2 The Laws of Continuum Physics; 1.3 Mechanisms of Energy Transport; 1.4 Units; 1.5 Design Objectives; PROBLEMS; REFERENCES; Design Problem II; Chapter 2. Steady, One-Dimensional Heat Conduction; 2.1 The Fundamental Energy Postulate; 2.2 Steady Heat Conduction; 2.3 Steady, One-Dimensional Heat Conduction in Rectangular Coordinates 3.4 Numerical Solution of Two-Dimensional Heat Conduction Problemsin Cylindrical Coordinates3.5 Graphical Solution for Steady, Two-Dimensional Heat Conduction; PROBLEMS; REFERENCES; Design Problem IV; Chapter 4. Transient Heat Conduction; 4.1 The Governing Equation for Transient Heat Conduction; 4.2 Transient Heat Conduction for Bodies with Negligible Internal Resistance; 4.3 Transient Heat Conduction in a Semi-Infinite Slab; 4.4 Periodic Processes-The Semi-Infinite Slab; 4.5 Transient Heat Conduction in Rectangular Coordinates; 4.6 Transient Heat Conduction in Cylindrical Coordinates 5.7 The Momentum and Energy Equations for Laminar Boundary Layer Flow5.8 Exact Solution of the Laminar Boundary Layer Equations; 5.9 Approximate Solution of the Laminar Boundary Layer Equations; 5.10 Dimensional Analysis for Free Convection; 5.11 Boundary Layer Analysis of Free Convection; PROBLEMS; REFERENCES; Design Problem VI; Chapter 6. Turbulent Flow; 6.1 Time Averages; 6.2 Time-Averaged

		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

2.	Record Nr.	UNINA9911019146303321
	Titolo	Vegetable oils in food technology : composition, properties and uses / / edited by Frank D. Gunstone
	Pubbl/distr/stampa	Hoboken, : Wiley-Blackwell, c2011
	ISBN	1-283-40717-5
		9786613407177
		1-4443-3990-7
		1-4443-3992-3
	Edizione	[2nd ed.]
	Descrizione fisica	1 online resource (378 p.)
	Altri autori (Persone)	GunstoneF. D
	Disciplina	664/.3
	Soggetti	Vegetable oils
		Food industry and trade
	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.
	Nota di contenuto	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,

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