

1. Record Nr.	UNINA9910842489703321
Autore	Rizvi Syed S. H.
Titolo	Food Engineering Principles and Practices : A One-Semester Course // by Syed S. H. Rizvi
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2024
ISBN	9783031341236 3031341236
Edizione	[1st ed. 2024.]
Descrizione fisica	1 online resource (543 pages)
Disciplina	664
Soggetti	Food - Analysis Chemistry Food science Chemistry, Physical and theoretical Chemical engineering Food Chemistry Food Engineering Physical Chemistry Chemical Engineering
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Chapter 1: Basic Concepts and Material Properties -- Chapter 2: Systems, Processes and Phase Equilibria -- Chapter 3: Thermodynamics: Basic Concepts -- Chapter 4: Mass and Energy Balances -- Chapter 5: Fluid Mechanics: Basic Concepts -- Chapter 6: Fluid Mechanics: Applications -- Chapter 7: Heat Transfer: Steady State Conduction -- Chapter 8: Heat Transfer: Steady State Convection -- Chapter 9: Heat Transfer: Unsteady State -- Chapter 10: Heat Transfer: Radiation, Dielectric and Ohmic -- Chapter 11: Mass Transfer: Basic Concepts -- Chapter 12: Refrigeration -- Chapter 13: Psychrometrics.
Sommario/riassunto	This textbook is designed for a one-semester course on Food Engineering, and it offers a concise, in-depth and integrated introduction to the fundamental engineering and physicochemical

principles and practices of utility in food processing and manufacturing operations. The textbook includes topics mandated by the Institute of Food Technologists for accreditation of Food Science curricula and helps prepare the students better for taking advance courses related to unit operations in food manufacturing. It is also relevant for Food Process Engineering courses, containing materials that most instructors can cover in three semester hours of instruction. In the first three chapters, readers will find an overview of the basic knowledge of physics and chemistry and an introduction to the engineering language needed to eliminate confusion going forward. In the following chapters, the author covers the main concepts of food thermodynamics, heat transfer–radiation in food materials, mass transfer and fluid dynamics in food, along with real-life examples and exercises to help students relate better to the topics. The author also gives a brief introduction to the main mathematical and analytical concepts required in food engineering. This textbook equips readers to understand a diversity of food engineering related topics and each chapter is enriched with practical examples and Check Your Understanding sections, as well as several problems. The textbook is aimed at undergraduate food science students in their first required introductory food engineering course, but practitioners involved in designing, optimizing, and managing the processing of food products will also find it a useful account.

2. Record Nr.	UNINA9911019847103321
Autore	Vmr
Titolo	87 Ways to Make Your Website More Volunteer Friendly
Pubbl/distr/stampa	[Place of publication not identified], : Jossey Bass Imprint, 2013
ISBN	1-118-70438-X
Descrizione fisica	1 online resource (46 pages)
Disciplina	006.7
Soggetti	Web sites - Design Web site development Web sites - Design - Handbooks, manuals, etc
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Sommario/riassunto	Originally published by Stevenson, Inc. , this practical resource provides strategies for nonprofit organizations to connect with more volunteers through their websites. It includes proven techniques for tailoring a website to meet volunteers' needs and provides examples of effective website features from a variety of organizations.