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Nota di contenuto	Extrusion-Cooking Techniques: Applications, Theory and Sustainability; Contents; Preface; List of Contributors; 1 Extrusion-Cooking and Related Technique; 1.1 Extrusion-Cooking Technology; 1.1.1 Preparation of Raw Material; 1.1.2 Extrusion-Cooking; 1.1.3 Forming, Drying and Packing; 1.2 Quality Parameters; 1.3 Extrusion-Cooking Technique; 1.3.1 Historical Development; 1.3.2 Processing of Biopolymers; 1.3.3 Food Melting; 1.3.4 Rheological Considerations; 1.4 Modern Food Extruders; 1.4.1 Single-Screw Extrusion-Cookers; 1.4.2 Twin-Screw Extrusion-Cookers; 1.5 Concluding Remarks; References 2 Engineering Aspects of Extrusion2.1 Mass Flow and Temperature Distribution in a Single-Screw Extruder; 2.1.1 The Theory of Mass Flow and Temperature Distribution; 2.1.2 Residence Time Distribution of the Material in the Extruder; 2.2 Energy Balance; 2.2.1 Components of Energy Balance; 2.2.2 Total Power Input to a Screw; 2.3 Mass and Heat Transfer in a Twin-Screw Extruder; 2.3.1 Heat Transfer; 2.3.2 Model by Yacu; 2.3.2.1 Solid Conveying Section; 2.3.2.2 Melt Pumping Section; 2.3.3 Model by van Zuilichem; References; 3 Raw Materials in the Production of Extrudates; 3.1 Introduction

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10.4.1 Raw Materials and their Preparation

Sommario/riassunto

Offering an engineering perspective plus the latest information on the application of this rapidly expanding technique, this practical book covers the technology, engineering, materials and products, as well as economic and ecological aspects. In addition to the theory, it also utilizes case studies that can easily be put into industrial practice. Each step of the process is discussed in terms of sustainability, and all data complies with the EU and FTA environmental regulations. Invaluable reading for food chemists and technologists, process engineers, chemists in industry, agricultural
