Food Drying Science and Technology: Microbiology, Chemistry, Applications

Description:
Here, in one source, is the scientific information needed for high-quality and high-throughput removal of water from many different foods. All major food drying manufacturing operations are illustrated, with key design information for each stage.

This book makes clear the principles of food drying and the mathematical techniques for analyzing drying processes. At the same time it provides details on how drying is now done within the global food industry, e.g., how drying lines are designed and set up. Using the most current numerical and empirical data, the authors show how various types of drying affect the chemistry and sensory properties of foods. Key information is also furnished on microbial safety, preservation, and packaging.

Features
- A definitive guide to all major food drying techniques and equipment
- Latest technologies for meats, fruits, vegetables, and seafood
- Covers microbial issues and safety
- Newest designs for drying systems and manufacturing lines

Contents:
Preface
1. Fundamentals of Food Dehydration
   Shyam S. Sablani and M. Shafiur Rahman
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   - Molecular Diffusion/Moisture Diffusivity in Foods
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