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Modeling, particularly numerical and observational models of food processes, has come a long way and has become an integral part of research and design. Although analytical models were the main mode of modeling before the days of faster computers, computer- based numerical and empirical models are the primary types of models in development today.

Food Process Modeling

optimize food storage and the food supply chain and to perform a life cycle analysis modeling food processing operations provides a comprehensive overview of the various applications of modeling in conventional food processing if successful tomorrows consumers will have unhindered access to safe nutritious and high quality products via novel food processing technologies food processing operations modeling design and analysis second edition demonstrates how to effectively use numerical

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The food industry is on the verge of making some serious advances in the food processing sector. If successful, tomorrow ' s consumers will have unhindered access to safe, nutritious, and high-quality products via novel food processing technologies. Food Processing Operations Modeling: Design and Analysis, Second Edition demonstrates how to effectively use numerical modeling to predict the effects of food processing on targeted components. This non-destructive testing method virtually eliminates the health risks of under-processed food and maintains high nutritional values that are often lost in overcooked food. Using a task-oriented approach, this second edition discusses basic and advanced modeling tools that allow researchers to predict and prevent worse-case scenarios, perform comprehensive analyses, and optimize system design and efficiency. Contains Selected Applications of Thermal and Non-Thermal Processing Operations NEW TO THIS EDITION: Six new chapters on radio frequency heating, high-pressure processing, pulsed electric field treatment, fouling model on heat exchangers, ozone treatment, and UV radiation Expanded scope to address innovative and up-to-date food processing technologies Numerous real-world case studies Updated information on infrared heating of biological materials and modeling electrical resistance heating of foods Electromagnetic treatments (RF, Infrared, and UV) and fundamentals relative to heat and mass transfer, fluid flow, and stochastic processes Synergistic effect of combined food processing techniques and its numerical simulation Food processing methods are constantly improving in an effort to maintain safe, high-quality, and fresh-tasting products. Providing the theoretical basis for these cutting-edge techniques, this tried-and-tested reference provides indispensable insight into food systems modeling, while exploring applications for further research.

A comprehensive survey of thermal processing and modelling techniques in food process engineering. It combines theory and practice to solve actual problems in the food processing industry - emphasizing heat and mass transfer, fluid flow, electromagnetics, stochastic processes, and neural network analysis in food systems. There are specific case studies with over 350 numerical and computational equations and solutions.

Computational modeling is an important tool for understanding and improving food processing and manufacturing. It is used for many different purposes, including process design and process optimization. However, modeling goes beyond the process and can include applications to understand and optimize food storage and the food supply chain, and to perform a life cycle analysis. Modeling Food Processing Operations provides a comprehensive overview of the various applications of modeling in conventional food processing. The needs of industry, current practices, and state-of-the-art technologies are examined, and case studies are provided. Part One provides an introduction to the topic, with a particular focus on modeling and simulation strategies in food processing operations. Part Two reviews the modeling of various food processes involving heating and cooling. These processes include: thermal inactivation; sterilization and pasteurization; drying; baking; frying; and chilled and frozen food processing, storage and display. Part Three examines the modeling of multiphase unit operations such as membrane separation, extrusion processes and food digestion, and reviews models used to optimize food distribution. Comprehensively reviews the various applications of modeling in conventional food processing Examines the modeling of multiphase unit operations and various food processes involving heating and cooling Analyzes the models used to optimize food distribution

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Written by international experts from industry, research centers, and academia, Mathematical Modeling of Food Processing discusses the physical and mathematical analysis of transport phenomena associated with food processing. The models presented describe many of the important physical and biological transformations that occur in food during proces

Access the Latest Advances in Food Quality Optimization and Safety Assurance Thermal processing has undergone a remarkable amount of research throughout the past decade, indicating that the process not only remains viable, but that it is also expanding around the world. An organized exploration of new developments in academic and current food industry practices, Engineering Aspects of Thermal Food Processing presents groundbreaking advances in the physical and engineering aspects of thermal food processing, paying particular attention to modeling, simulation, optimization, online control, and automation. Divided into Four Cohesive Sections Under the editorial guidance of a leading thermal processing authority, the book first covers the fundamentals and new processes in the thermal processing industry, including new packaging materials like retortable pouches. The second section moves on to mathematical modeling and simulation, which also addresses emerging preservation technology such as ohmic heating. The third section of the book is devoted to optimization, recognizing that mathematical optimization is the key ingredient for computing optimal operating policies and building advanced decision support systems. This section discusses processes like thermal sterilization, microwave processing, and in-line aseptic processing as well as an analysis of plant production productivity. The final section examines online control and automation describing a practical and efficient strategy for on-line correction of thermal process deviations during retort sterilization of canned foods. Concluding with expert analysis and discussion of the manufacturers ' businesses in today ' s competitive marketplace, Engineering Aspects of Thermal Food Processing explores the entire processing line from modeling through optimization. It effectively assists manufacturers in maintaining a seamless workflow while lowering their bottom lines.