

Journal Of Food Process Engineering

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Journal Of Food Process Engineering

The Journal of Food Process Engineering publishes the best original research on applications of engineering principles and concepts to food and food processes. The processes include any physical properties and changes to the food product that result in preservation of the food, extending to transportation, product shelf-life, or improvements in the product quality attributes.

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2020 - Volume 43, Journal of Food Process Engineering. Volume 43, Issue 10. October 2020. Volume 43, Issue 9. September 2020. Volume 43, Issue 8. August 2020. Volume 43, Issue 7. July 2020. Volume 43, Issue 6. June 2020. Volume 43, Issue 5 Special Issue: Conference of Food Engineering 2018. May 2020. Volume 43, Issue 4 . April 2020. Volume 43, Issue 3 Special Issue: International Conference on ...

Journal of Food Process Engineering: List of Issues ...

Journal of Food Process Engineering. Edited By:V.M. (Bala) Balasubramaniam of Ohio State University. Online ISSN: 1745-4530 Impact Factor: 1.955. Journal . View on Wiley Online Library. Description. Co-Editors M. Elena Castell-Perez and Rosana Moreira, both of Texas A&M University, publish the best original research on applications of engineering principles and concepts to food and food ...

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The Journal of Food Process Engineering publishes the best original research on applications of engineering principles and physics concepts to food and food processes with emphasis on process simulation, including mathematical models to describe processes and to allow for scale-up of processes for food manufacturing. Read by researchers, food, agricultural, biological, and chemical engineers ...

Journal of Food Process Engineering

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Read by researchers, food and chemical engineers, and industry experts, this is the ...

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The journal presents readers with the latest research, knowledge, emerging technologies, and advances in food processing and preservation. Encompassing chemical, physical, quality, and engineering properties of food materials, the Journal of Food Processing and Preservation provides a balance between fundamental chemistry and engineering principles and applicable food processing and ...

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The Journal of Food Process Engineering is a peer-reviewed scientific journal that covers research on applications of engineering to food and food processing. [1] It was established in 1977 and is published by Wiley-Blackwell.The journal moved to online-only publication in 2011. [2] According to the Journal Citation Reports, the journal has a 2018 impact factor of 1.955.

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Food Process Engineering and Technology, Third Edition combines scientific depth with practical usefulness, creating a tool for graduate students and practicing food engineers, technologists and researchers looking for the latest information on transformation and preservation processes and process control and plant hygiene topics. This fully updated edition provides recent research and developments in the area, features sections on elements of food plant design, an introductory section on the elements of classical fluid mechanics, a section on non-thermal processes, and recent technologies, such as freeze concentration, osmotic dehydration, and active packaging that are discussed in detail. Provides a strong emphasis on the relationship between engineering and product quality/safety Considers cost and environmental factors Presents a fully updated, adequate review of recent research and developments in the area Includes a new, full chapter on elements of food plant design Covers recent technologies, such as freeze concentration, osmotic dehydration, and active packaging that are discussed in detail

This new book, *Food Process Engineering and Quality Assurance*, provides an abundance of valuable new research and studies in novel technologies used in food processing and quality assurance issues of food. The 750-page book gives a detailed technical and scientific background of various food processing technologies that are relevant to the industry. The food process related application of engineering technology involves interdisciplinary teamwork, which, in addition to the expertise of interdisciplinary engineers, draws on that of food technologists, microbiologists, chemists, mechanical engineers, biochemists, geneticists, and others. The processes and methods described in the book are applicable to many areas of the food industry, including drying, milling, extrusion, refrigeration, heat and mass transfer, membrane-based separation, concentration, centrifugation, fluid flow and blending, powder and bulk-solids mixing, pneumatic conveying, and process modeling, monitoring, and control. Food process engineering know-how can be credited with improving the conversion of raw foodstuffs into safe consumer products of the highest possible quality. This book looks at advanced materials and techniques used for, among other things, chemical and heat sterilization, advanced packaging, and monitoring and control, which are essential to the highly automated facilities for the high-throughput production of safe food products. With contributions from prominent scientists from around the world, this volume provides an abundance of valuable new research and studies on novel technologies used in food processing and quality assurance issues. It gives a detailed technical and scientific background of various food processing technologies that are relevant to the industry. Special emphasis is given to the processing of fish, candelilla, dairy, and bakery products. Rapid detection of pathogens and toxins and application of nanotechnology in ensuring food safety are also emphasized. Key features: • Presents recent research development with applications • Discusses new technology and processes in food process engineering • Provides several chapters on candelilla (which is frequently used as a food additive but can also be used in cosmetics, drugs, etc.), covering its characteristics, common uses, geographical distribution, and more

Ten years after the publication of the first edition of *Fundamentals of Food Process Engineering*, there have been significant changes in both food science education and the food industry itself. Students now in the food science curriculum are generally better prepared mathematically than their counterparts two decades ago. The food science curriculum in most schools in the United States has split into science and business options, with students in the science option following the Institute of Food Technologists' minimum requirements. The minimum requirements include the food engineering course, thus students en rolled in food engineering are generally better than average, and can be chal lenged with more rigor in the course material. The food industry itself has changed. Traditionally, the food industry has been primarily involved in the canning and freezing of agricultural commodities, and a company's operations generally remain within a single commodity. Now, the industry is becoming more diversified, with many companies involved in operations involving more than one type of commodity. A number of for mulated food products are now made where the commodity connection becomes obscure. The ability to solve problems is a valued asset in a technologist, and often, solving problems involves nothing more than applying principles learned in other areas to the problem at hand. A principle that may have been commonly used with one commodity may also be applied to another commodity to produce unique products.

Food materials are processed prior to their consumption using different processing technologies that improve their shelf life and maintain their physicochemical, biological, and sensory qualities. Introduction to *Advanced Food Process Engineering* provides a general reference on various aspects of processing, packaging, storage, and quality control and assessment systems, describing the basic principles and major applications of emerging food processing technologies. The book is divided into three sections, systematically examining processes from different areas of food process engineering. Section I covers a wide range of advanced food processing technologies including osmo-concentration of fruits and vegetables, membrane technology, nonthermal processing, emerging drying technologies, CA and MA storage of fruits and vegetables, nanotechnology in food processing, and computational fluid dynamics modeling in food processing. Section II describes food safety and various non-destructive quality assessment systems using machine vision systems, vibrational spectroscopy, biosensors, and chemosensors. Section III explores waste management, by-product utilization, and energy conservation in food processing industry. With an emphasis on novel food processes, each chapter contains case studies and examples to illustrate state-of-the-art applications of the technologies discussed.

This is the second publication stemming from the International Congress on Engineering in Food, the first being *Food Engineering Interfaces*, based on the last ICEF10. The theme of ICEF 11, held in Athens, Greece in May 2011, is " Food Process Engineering in a Changing World. " The conference explored the ways food engineering contributes to the solutions of vital problems in a world of increasing population and complexity that is under the severe constraints of limited resources of raw materials, energy, and environment. The book, comprised of 32 chapters, features an interdisciplinary focus, including food materials science, engineering properties of foods, advances in food process technology, novel food processes, functional foods, food waste engineering, food process design and economics, modeling food safety and quality, and innovation management.

Food process engineering, a branch of both food science and chemical engineering, has evolved over the years since its inception and still is a rapidly changing discipline. While traditionally the main objective of food process engineering was preservation and stabilization, the focus today has shifted to enhance health aspects, flavour and taste, nutrition, sustainable production, food security and also to ensure more diversity for the increasing demand of consumers. The food industry is becoming increasingly competitive and dynamic, and strives to develop high quality, freshly prepared food products. To achieve this objective, food manufacturers are today presented with a growing array of new technologies that have the potential to improve, or replace, conventional processing technologies, to deliver higher quality and better consumer targeted food products, which meet many, if not all, of the demands of the modern consumer. These new, or innovative, technologies are in various stages of development, including some still at the R&D stage, and others that have been commercialised as alternatives to conventional processing technologies. Food process engineering comprises a series of unit operations traditionally applied in the food industry. One major component of these operations relates to the application of heat, directly or indirectly, to provide foods free from pathogenic microorganisms, but also to enhance or intensify other processes, such as extraction, separation or modification of components. The last three decades have also witnessed the advent and adaptation of several operations, processes, and techniques aimed at producing high quality foods, with minimum alteration of sensory and nutritive properties. Some of these innovative technologies have significantly reduced the thermal component in food processing, offering alternative nonthermal methods. *Food Processing Technologies: A Comprehensive Review* covers the latest advances in innovative and nonthermal processing, such as high pressure, pulsed electric fields, radiofrequency, high intensity pulsed light, ultrasound, irradiation and new hurdle technology. Each section will have an introductory article covering the basic principles and applications of each technology, and in-depth articles covering the currently available equipment (and/or the current state of development), food quality and safety, application to various sectors, food laws and regulations, consumer acceptance, advancements and future scope. It will also contain case studies and examples to illustrate state-of-the-art applications. Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories, e.g., meat, seafood, beverage, dairy, eggs, fruits and vegetable products, spices, herbs among others.

Food Engineering Handbook: Food Process Engineering addresses the basic and applied principles of food engineering methods used in food processing operations around the world. Combining theory with a practical, hands-on approach, this book examines the thermophysical properties and modeling of selected processes such as chilling, freezing, and dehydration. A complement to *Food Engineering Handbook: Food Engineering Fundamentals*, this text: Discusses size reduction, mixing, emulsion, and encapsulation Provides case studies of solid–liquid and supercritical fluid extraction Explores fermentation, enzymes, fluidized-bed drying, and more Presenting cutting-edge information on new and emerging food engineering processes. *Food Engineering Handbook: Food Process Engineering* is an essential reference on the modeling, quality, safety, and technologies associated with food processing operations today.

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