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Agricultural Process Engineering - Silas Henderson 2012-11-25

Unit Operations of Agricultural Processing - K. M. Sahay 2009-11

Postharvest Technology and Food Process Engineering - Amalendu Chakraverty 2016-03-09
Cereals, legumes, oilseeds, fruits, and vegetables are the most important food crops in the world, with cereal grains contributing the bulk of food calories and proteins worldwide. Generally, the supply of grains and other food can be enhanced by increasing production and by reducing postharvest losses. While food production has increased significa

Engineering Practices for Agricultural Production and Water Conservation - Megh R. Goyal 2017-03-16
This informative new book takes an interdisciplinary look at agricultural and food production and how new engineering practices can be used to enhance production. With contributions from international experts from India, Russia, China, Serbia, and USA, this book presents a selection of chapters on some of these emerging practices, focusing on soil and water conservation and management; agricultural processing engineering; water quality and management; emerging agricultural crops; renewable energy use in agriculture; and applications of nanotechnology in agriculture.

Agricultural Process Engineering - Silas Henderson 1976-11-30
The engineering approach; Fluid mechanics; Fluid-flow measurements; Pumps; Fans; Size reduction; Cleaning and sorting; Materials handling; Heat transfer; Air-vapor mixtures (the psychrometric chart); Drying; refrigeration; Process condition observations, records, and controls; Cost analysis.

Food Process Engineering and Technology - Zeki Berk 2018-02-13
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

Introduction to Advanced Food Process Engineering - Jatindra Kumar Sahu 2014-03-24
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.

Agro-Processing and Food Engineering - Harish Kumar Sharma 2022-04-21
This textbook highlights the engineering fundamentals and processing aspects of agricultural produce and covers important aspects of agro-processing and food engineering in one place. The chapters cover material handling, drying, size reduction process, mixing and forming, cleaning and separation, storage, and processing of cereals, pulses, oilseeds, fruit and vegetables, and their products. The book's contents are systematically designed to provide a balanced overview of agro-processing techniques from the basic concepts to the case study, handling of the materials, and different unit operations. The systematic and simple elaboration of scientific aspects will make it unique and help to develop skills in the field. Many illustrations in form of diagrams/charts/pictures provide a clear understanding. Solved numerical problems, which are given in the chapters, will provide students clarity in conceptualizing the basics. The book covers the syllabus related to agro-processing and food engineering at the undergraduate and postgraduate level in various universities, agricultural universities, allied institutes, and colleges across the globe. It will be extremely beneficial to students as it covers the most important and relevant topics, which are hardly covered in any other single compilation and published textbooks. It would be a good textbook for universities, agricultural universities, institutes, and colleges running courses in agriculture, horticulture, postharvest technology, process and food engineering, food engineering, food engineering and technology, food technology, food science, and food and nutrition.

Food Process Engineering - H.A. Leniger 2012-12-06
This book resulted from many years of teaching engineering aspects of food tech nology at the Agricultural University ofWageningen, The Netherlands. In the course of those years the subject matter of teaching has been written down and placed at the student's disposal. The Dutch text has been reconsidered and revised several times. Eventually the question arose whether it would be advisable to transform and translate the text in order to transfer available knowledge and experience to others interested in the relatively new branch of food science that food process engineering is. This question has been answered in the affirmative. Up to now only a few books deal with food process engineering; some are rather superficial and evidently meant as introductory, other ones have in our opinion too much emphasis on chemical engineering and too little on food process engineering. We believe - and this will be elucidated at some length in the Introduction - that food process engineering is in many respects a very specific branch of engineering, allied to but certainly different from chemical engineering. We have always endeav oured to show similarities between various branches, stressing at the same time how ever the

differences and explaining the why and wherefore of them. The present book illustrates this approach. It considers engineering, process en gineering and food process engineering as ranking in this order of rising importance.

Integrated Processing Technologies for Food and Agricultural By-Products - Zhongli Pan 2019-07-13

Feeding our globally expanding population is one of the most critical challenges of our time and improving food and agricultural production efficiencies is a key factor in solving this problem. Currently, one-third of food produced for humans is wasted, and for every pound of food produced, roughly an equal amount of nonfood by-product is also generated, creating a significant environmental impact. In Integrated Processing Technologies for Food and Agricultural By-Products experts from around the world present latest developments, recognizing that while some by-products have found use as animal feed or are combusted for energy, new technologies which integrate conversion of production and processing by-products into higher-value food or nonfood products, nutraceuticals, chemicals, and energy resources will be a critical part of the transition to a more sustainable food system. Organized by agricultural crop, and focusing on those crops with maximum economic impact, each chapter describes technologies for value-added processing of by-products which can be integrated into current food production systems. Integrated Processing Technologies for Food and Agricultural By-Products is a valuable resource for industry professionals, academics, and policy-makers alike. Provides production-through-processing coverage of key agricultural crops for a thorough understanding and translational inspiration Describes and discusses major by-product sources, including physical and chemical biomass characterizations and associated variability in detail Highlights conversions accomplished through physical, biological, chemical, or thermal methods and demonstrates examples of those technologies

Food Process Engineering And Technology - Akash Pare 2020-09-23

"Food Process Engineering focuses on the design, operation and maintenance of chemical and other process manufacturing activities. The development of "Agro Processing" will spur agricultural diversification. There are several benefits of promoting small scale agro-processing units rather large scale for the promotion of rural entrepreneurship. Appropriate post harvest management and value addition to agricultural products, in their production catchments, will lead to employment and income generation in the rural sector and minimize the losses of harvested biomass. Adoption of suitable technology plays a vital role in fixing the cost of the final product and consequently makes the venture, a profitable one. It is observed that imported agro-processing machines or their imitations are used for preparing food products. Actually, the working of these machines should be critically studied in context of the energy input and the quality of the finished product."

Engineering Agriculture at Texas A&M - Henry C. Dethloff 2015-03-15

The abundance of agricultural production enjoyed in the United States is the result of a federal-state partnership that relies on land grant universities to respond to the needs of society through research, invention, problem-solving, outreach, and applied science and engineering. The Biological and Agricultural Engineering Department at Texas A&M University, established in 1915, has been an important part of that effort. Over the hundred years of its existence, it has successfully tackled the challenges of mechanization, electrification, irrigation, harvest, transport, and more to the benefit of agriculture in Texas, the United States, and the world. In this book, historian Henry Dethloff and current department chair Stephen Searcy explore the history of the department—its people, its activity, its growth—and project the department’s future for its second century, when its primary task will be to sustainably help meet the needs of a predicted 9.6 billion Earth residents and to recognize that societal food concerns are focused more and more on sustainable production and human health.

Fundamentals of Food Process Engineering - Romeo T. Toledo 2012-12-06

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 curric ulum 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 commodi ties, 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.

Information Technology and Agricultural Engineering - Egui Zhu 2012-02-02

This volume comprises the papers from 2011 International Conference on Information Technology and Agricultural Engineering (ICITAE 2011). 2011 International Conference on Information Technology and Agricultural Engineering (ICITAE 2011) has been held in Sanya, China, December 1-2, 2011. All the papers have been peer reviewed by the selected experts. These papers represent the latest development in the field of materials manufacturing technology, spanning from the fundamentals to new technologies and applications. Specially, these papers cover the topics of Information Technology and Agricultural Engineering. This book provides a greatly valuable reference for researchers in the field of Information Technology and Agricultural Engineering who wish to further understand the underlying mechanisms and create innovative and practical techniques, systems and processes. It should also be particularly useful for engineers in information technology and agriculture who are responsible for the efficient and effective operations.

Food Engineering Innovations Across the Food Supply Chain - Pablo Juliano 2021-12-09

Food Engineering Innovations Across the Food Supply Chain discusses the technology advances and innovations into industrial applications to improve supply chain sustainability and food security. The book captures the highlights of the 13th International Congress of Engineering ICEF13 under selected congress themes, including Sustainable Food Systems, Food Security, Advances in Food Process Engineering, Novel Food Processing Technologies, Food Process Systems Engineering and Modeling, among others. Edited by a team of distinguished researchers affiliated to CSIRO, this book is a valuable resource to all involved with the Food Industry and Academia. Feeding the world's population with safe, nutritious and affordable foods across the globe using finite resources is a challenge. The population of the world is increasing. There are two opposed sub-populations: those who are more affluent and want to decrease their caloric intake, and those who are malnourished and require more caloric and nutritional intake. For sustainable growth, an increasingly integrated systems approach across the whole supply chain is required. Focuses on innovation across the food supply chain beyond the traditional food engineering discipline Brings the integration of on-farm with food factory operations, the inclusion of Industry 4.0 sensing technologies and Internet of Things (IoT) across the food chain to reduce food wastage, water and energy inputs Makes a full intersection into other science domains (operations research, informatics, agriculture and agronomy, machine learning, artificial intelligence and robotics, intelligent packaging, among others)

Engineering Interventions in Agricultural Processing - Megh R. Goyal 2017-11-20

Engineering Interventions in Agricultural Processing presents recent advanced research on biological engineering, bioprocessing technologies, and their applications in

agricultural food processing, and their applications in agriculture science and agricultural engineering, focusing on biological science, biological engineering, and bioprocessing technology. With contributions from a broad range of leading researchers, this book presents several innovations in the areas of processing technologies in agriculture. The book is divided into three parts, covering agricultural processing: interventions in engineering technologies novel practices in agricultural processing agricultural processing: health benefits of medicinal plants With contributions from a broad range of leading researchers, this book presents several new innovations in the areas of processing technologies in agriculture that will be helpful to researchers, scientists, students, and industry professionals in agriculture.

Introduction to Agricultural Engineering Technology - Harry Field 2007-09-05

The third edition of this book exposes the reader to a wide array of engineering principles and their application to agriculture. It presents an array of more or less independent topics to facilitate daily assessments or quizzes, and aims to enhance the students' problem solving ability. Each chapter contains objectives, worked examples and sample problems are included at the end of each chapter. This book was first published in the late 60's by AVI. It remains relevant for post secondary classes in Agricultural Engineering Technology and Agricultural Mechanics, and secondary agriculture teachers.

Infrared Heating for Food and Agricultural Processing - Zhongli Pan 2011-06-03

It’s been nearly 40 years since the last book on infrared heating for food processing was published, and in the meantime, the field has seen significant progress in understanding the mechanism of the infrared (IR) heating of food products and interactions between IR radiation and food components. Infrared Heating for Food and Agricultural Processing presents the latest applications of IR heating technology, focusing on thermal processing of food and agricultural products. Coverage Ranges from Fundamentals to Economic Benefits With an emphasis on novel application, the text includes chapters that address such topics as: Infrared heating system design Drying Blanching Baking Thawing Pest management Food safety improvement Where applicable, this readily accessible guide reviews case studies to address specific industrial issues and the economic benefits of IR heating. Infrared Heating for Food and Agricultural Processing is a well-organized resource for food processing engineers and also quality control and safety managers in food processing and food manufacturing operations.

Objective Question Bank in Agricultural Process Engineering - R Pandiselvam 2016

Food Process Engineering - Murlidhar Meghwal 2016-12-08

Food Process Engineering: Emerging Trends in Research and Their Applications provides a global perspective of present-age frontiers in food process engineering research, innovation, and emerging trends. It provides an abundance of new information on a variety of issues and problems in food processing technology. Divided into five parts, the book presents new research on new trends and technologies in food processing, ultrasonic treatment of foods, foods for specific needs, food preservation, and food hazards and their controls.

Biorenewable Resources - Robert C. Brown 2013-12-06

Biorenewable Resources: Engineering New Products from Agriculture, 2nd Edition will provide comprehensive coverage of engineering systems that convert agricultural crops and residues into bioenergy and biobased products. This edition is thoroughly updated and revised to better serve the needs of the professional and research fields working with biorenewable resource development and production. Biorenewable resources is a rapidly growing field that forms at the interface between agricultural and plant sciences and process engineering. Biorenewable Resources will be an indispensable reference for anyone working in the production of biomass or biorenewable resources.

Agricultural and Horticultural Engineering - Clifford J Studman 2013-10-22

Agricultural and Horticultural Engineering: Principles, Models, Systems, and Techniques focuses on the developments in agriculture and horticulture, including the role of engineers in

employing measures in the management of plants, animals, and machinery. The book first offers information on the process of surveying, including tape, compass, and aerial surveying, leveling, barometric leveling with the aneroid, plane tabling, and electronic distance measurement and electronic total. The text then takes a look at models of the environment, material properties, and the relationship between stress and strain. The publication examines workshop methods and hydraulics. Topics include soldering, electric arc welding, low temperature brazing, welding using oxygen-acetylene apparatus, hydrodynamics, and water supply requirements. The text also reviews electricity and electronics and power and thermal systems, as well as alternating voltage supplies, electrical motors, electrical safety, power and energy consumption, and the fundamental principles of electronics. The manuscript is a dependable reference for engineers and readers interested in agricultural and horticultural engineering.

Agricultural Process Engineering - Silas Milton Henderson 1955

Encyclopedia of Agricultural, Food, and Biological Engineering - Dennis R. Heldman 2010-10-21

The Definitive Reference for Food Scientists & EngineersThe Second Edition of the Encyclopedia of Agricultural, Food, and Biological Engineering focuses on the processes used to produce raw agricultural materials and convert the raw materials into consumer products for distribution. It provides an improved understanding of the processes used in

Agricultural Process Engineering - R. N. Reddy 2010-09-01

Sustainable Food Processing and Engineering Challenges - Charis Michel Galanakis 2021-03-16

Sustainability is becoming a major item for the food industry around the world, as resources become more restricted and demand grows. Food processing ensures that the resources required producing raw food materials and ingredients for food manufacturing are used most efficiently. Responding to the goals of sustainability requires the maximum utilization of all raw materials produced and integration of activities throughout all the production-to-consumption stages. To maximize the conversion of raw materials into consumer products, food engineering and food processing challenges should be met. Sustainable Food Processing and Engineering Challenges covers the most trend topics and challenges of sustainable food processing and food engineering, giving emphasis in engineering packaging for a sustainable food chain, food processing technologies, Industry 4.0 applied to food, food digestion engineering, sustainable alternative food processing technologies, physico-chemical aspects of food, cold plasma technology, refrigeration climate control, non-thermal pasteurisation and sterilization, nanotechnology and alternative processes requiring less resources, sustainable innovation in food product design etc. Edited by a multiple team of experts, the book is aimed at food engineers who are seeking to improve efficiency of production systems and also researchers, specialists, chemical engineers and professionals working in food processing. Covers the most trend topics and challenges of sustainable food processing and food engineering Brings developments in methods to reduce the carbon footprint of the food system Explores emerging topics such as Industry 4.0 applied to food and Food digestion engineering

Applied Numerical Methods for Food and Agricultural Engineers - Prabir K. Chandra 2017-12-14

Written from the expertise of an agricultural engineering background, this exciting new book presents the most useful numerical methods and their complete program listings.

Food & Process Engineering Technology - Luther R. Wilhelm 2004-01-01

Anyone can view the abstracts; access to the full text is via ASAE membership or site license.

Agro-Product Processing Technology - B K Bala 2020-04-02

Global food security is a challenging issue. Meeting the food and nutritional requirements of the world has become an issue for national policymakers and is of public concern. There is a need to enhance agricultural production, as well as, to reduce postharvest loss, improve the quality of processed products, and add value to

products to make more quality food available. Agro-product processing technology plays a major role to reduce post-harvest losses, improve the quality of processed products, and add value to the products. It also generates employment and ultimately contributes to food security. Features: Covers a wide spectrum of agro-product processing technology Explains the principles and practices of agro-product processing technology with many worked examples to quickly teach the basic principles through examples Contains examples from different operations on current problems to show the wide applications of the principles of agro-product technology Includes process control and emerging technologies in agro-product processing such as energy and exergy analysis, neural network modeling, and CFD modeling This book deals with physical and thermal properties, cleaning and sorting, drying and storage, parboiling and milling, by-product utilization, heating and cooling, refrigerated cooling, and cold storage. The most unique feature of this book is the machine vision for grading fruits, process control and materials handling, and emerging technologies such as neural network, finite element, CFD, and genetic algorithm.

Modern Development Paths of Agricultural Production - Volodymyr Nadykto 2019-07-02
This book presents the latest trends and challenges in the development of general engineering and mechanical engineering in the agriculture and horticulture sectors.

CIGR Handbook of Agricultural Engineering: Energy & biomass engineering - International Commission of Agricultural Engineering 1999

Process Engineering and Industrial Management - Jean-Pierre Dal Pont 2013-03-04
Process Engineering, the science and art of transforming rawmaterials and energy into a vast array of commercial materials, wasconceived at the end of the 19th Century. Its history in the roleof the Process Industries has been quite honorable, and techniquesand products have contributed to improve health, welfare andquality of life. Today, industrial enterprises, which are still amajor source of wealth, have to deal with new challenges in aglobal world. They need to reconsider their strategy taking intoaccount environmental constraints, social requirements, profit,competition, and resource depletion. “Systems thinking” is a prerequisite from processdevelopment at the lab level to good project management. Newmanufacturing concepts have to be considered, taking into accountLCA, supply chain management, recycling, plant flexibility,continuous development, process intensification andinnovation. This book combines experience from academia and industry in thefield of industrialization, i.e. in all processes involved in theconversion of research into successful operations. Enterprises arefacing major challenges in a world of fierce competition andglobalization. Process engineering techniques provide ProcessIndustries with the necessary tools to cope with these issues. Thechapters of this book give a new approach to the management oftechnology, projects and manufacturing. Contents Part 1: The Company as of Today 1. The Industrial Company: its Purpose, History, Context, and itsTomorrow?, Jean-Pierre Dal Pont. 2. The Two Modes of Operation of the Company – Operationaland Entrepreneurial, Jean-Pierre Dal Pont. 3. The Strategic Management of the Company: Industrial Aspects,Jean-Pierre Dal Pont. Part 2: Process Development and Industrialization 4. Chemical Engineering and Process Engineering, Jean-Pierre DalPont. 5. Foundations of Process Industrialization, Jean-FrançoisJoly. 6. The Industrialization Process: Preliminary Projects, Jean-PierreDal Pont and Michel Royer. 7. Lifecycle Analysis and Eco-Design: Innovation Tools forSustainable Industrial Chemistry, Sylvain Caillol. 8. Methods for Design and Evaluation of Sustainable Processes andIndustrial Systems, Catherine Azzaro-Pantel. 9. Project Management Techniques: Engineering, Jean-Pierre DalPont. Part 3: The Necessary Adaptation of the Company for theFuture 10. Japanese Methods, Jean-Pierre Dal Pont. 11. Innovation in Chemical Engineering Industries, Oliver Potierand Mauricio Camargo. 12. The Place of Intensified Processes in the Plant of the Future,Laurent Falk. 13. Change Management, Jean-Pierre Dal Pont. 14. The Plant of the Future, Jean-Pierre Dal Pont.

Fundamentals of Food Process Engineering - Romeo T. Toledo 2007-03-06
Written for the upper level undergraduate, this updated book is also a solid reference for the graduate food engineering student and professional. This edition features the addition of sections on freezing, pumps, the use of chemical reaction kinetic date for thermal process optimization, and vacuum belt drying. New sections on accurate temperature measurements, microbiological inactivation curves, inactivation of microorganisms and enzymes, pasteurization, and entrainment are included, as are non-linear curve fitting and processes dependent on fluid film thickness. Other sections have been expanded.
Food & Process Engineering - 1992

22nd European Symposium on Computer Aided Process Engineering - David Bogle 2012-08-03
Computer aided process engineering (CAPE) plays a key design and operations role in the process industries. This conference features presentations by CAPE specialists and addresses strategic planning, supply chain issues and the increasingly important area of sustainability audits. Experts collectively highlight the need for CAPE practitioners to embrace the three components of sustainable development: environmental, social and economic progress and the role of systematic and sophisticated CAPE tools in delivering these goals. Contributions from the international community of researchers and engineers using computing-based methods in process engineering Review of the latest developments in process systems engineering Emphasis on a systems approach in tackling industrial and societal grand challenges
Agricultural Process Engineering - Silas Milton Henderson 1976
Theory & application are extended in research, development & management in food processing.
Introductory Farm Machinery and Equipments Engineering - Amaresh Sarkar 2021-01-07
This is a guide book for B. Tech. / Diploma (Agricultural Engineering / Farm Machinery Engineering), B.Sc. (Agriculture / Horticulture)
Principles of Process Engineering - Silas Milton Henderson 1997

Handbook of Farm, Dairy and Food Machinery Engineering - Myer Kutz 2019-06-15
Handbook of Agricultural and Farm Machinery, Third Edition, is the essential reference for understanding the food industry, from farm machinery, to dairy processing, food storage facilities and the machinery that processes and packages foods. Effective and efficient food delivery systems are built around processes that maximize efforts while minimizing cost and time. This comprehensive reference is for engineers who design and build machinery and processing equipment, shipping containers, and packaging and storage equipment. It includes coverage of microwave vacuum applications in grain processing, cacao processing, fruit and vegetable processing, ohmic heating of meat, facility design, closures for glass containers, double seaming, and more. The book's chapters include an excellent overview of food engineering, but also regulation and safety information, machinery design for the various stages of food production, from tillage, to processing and packaging. Each chapter includes the state-of-the art in technology for each subject and numerous illustrations, tables and references to guide the reader through key concepts. Describes the latest breakthroughs in food production machinery Features new chapters on engineering properties of food materials, UAS applications, and microwave processing of foods Provides efficient access to fundamental information and presents real-world applications Includes design of machinery and facilities as well as theoretical bases for determining and predicting behavior of foods as they are handled and processed
26th European Symposium on Computer Aided Process Engineering - 2016-06-17
26th European Symposium on Computer Aided Process Engineering contains the papers presented at the 26th European Society of Computer-Aided Process Engineering (ESCAPE) Event held at Portorož Slovenia, from June 12th to June 15th, 2016. Themes discussed at the conference include Process-product Synthesis, Design and Integration, Modelling, Numerical analysis, Simulation and Optimization, Process Operations and Control and Education in CAPE/PSE. Presents findings and discussions

from the 26th European Society of Computer-Aided Process Engineering (ESCAPE) Event