



# Food Engineering Handbook: Food Engineering Fundamentals (Contemporary Food Engineering) (Volume 1)

From CRC Press



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**Food Engineering Handbook: Food Engineering Fundamentals** provides a stimulating and up-to-date review of food engineering phenomena. Combining theory with a practical, hands-on approach, this book covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, diffusion, and absorption. A complement to *Food Engineering Handbook: Food Process Engineering*, this text:

- Explains the interactions between different food constituents that might lead to changes in food properties
- Describes the characterization of the heating behavior of foods, their heat transfer, heat exchangers, and the equipment used in each food engineering method
- Discusses rheology, fluid flow, evaporation, and distillation and includes illustrative case studies of food behaviors

Presenting cutting-edge information, **Food Engineering Handbook: Food Engineering Fundamentals** is an essential reference on the fundamental concepts associated with food engineering today.

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#### About the Author

**Theodoros Varzakas** received a bachelor's degree in microbiology and biochemistry, MBA in food, and Ph.D in food biotechnology from Reading University, UK in 1992 and 1998, respectively. He has been a postdoctoral researcher at Reading University, worked in large pharmaceutical and multinational food companies in Greece, and possesses at least 14 years of experience in the public sector. Since 2005, he has served as an assistant and associate professor in the Department of Food Technology at the Technological Educational Institute of Peloponnese, Greece (Higher Institute of Kalamata, Greece), specializing in issues of food technology, food processing, food quality, and safety.

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