



Food Engineering and Technology

By H.K. Sharma and Ashutosh Upadhyay

New India Publishing Agency, 2015. Soft cover. Book Condition: New. Dust Jacket Condition: New. 1st Edition. Contents: Preface. 1. Carbohydrates. 2. Proteins. 3. Lipids. 4. Pigments. 5. Enzymes and food flavour. 6. Nutrition, vitamins, minerals and anti-nutritional factors. 7. Food and microorganisms: general concepts. 8. Food spoilage and food borne illness. 9. Microorganisms in food production. 10. Processing: principles and methods. 11. Food additives and preservatives. 12. Food packaging. 13. Grains and oilseeds processing. 14. Fruits, vegetables and plantation products processing. 15. Animal products. 16. Food safety and regulations. 17. Basic concepts. 18. Food rheology and pumps. 19. Heat transfer. 20. Mass transfer operations. 21. Unit operations: size reduction, filtration, separation mixing, agitation and extrusion. 22. Food processing. 23. Numerical problems in food engineering. 24. Bakery products. 25. Non thermal methods in food processing. Food Engineering and Technology: A Practice Book deals with objective type questions and answers. The book is aimed to provide number of questions related to almost all the main aspects of the Food Technology. Efforts have been made to cover wide range of topics in accordance to the syllabus of various competitive examinations like JRF, SRF, ARS, GATE, etc. It is expected that the book will...



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