

*Librería*  
***Bonilla y Asociados***  
*desde 1950*



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**Sinopsis**

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Food engineers describe physical, chemical, and biological properties of foods that are of practical importance and for which significant data exist. They emphasize a clear physical understanding of the properties with representative and sufficient data, rather than providing extensive data sets. New chapters to the third edition consider mass-volume-area-related properties, properties relevant to infrared heating, electrical conductivity, ultrasound properties, kinetic data for biochemical and microbiological processes during thermal processing, gas exchange properties of fruits and vegetables, and surface properties. Efforts have also been made to shape the chapters into a consistent format. No date is noted for earlier editions.