

*Librería*  
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*desde 1950*



**Título:**

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**Precio:** \$1004.00

**Editorial:**

**Año:** 2008

**Tema:**

**Edición:** 1ª

**Sinopsis**

**ISBN:** 9780387735139

Solving Problems in Food Engineering is a step by step workbook intended to enhance students' understanding of complicated concepts and to help them practice solving food engineering problems. The book covers problems in fluid flow, heat transfer, mass transfer, and the most common unit operations that have applications in food processing, such as thermal processing, cooling and freezing, evaporation, psychrometrics and drying. Included are theoretical questions in the form of true or false, solved problems, semi-solved problems, and problems solved using a computer. The semi-solved problems guide students through the solution. Some of the problems progress from elementary level increasing difficulty so that the book is useful to food science as well as food engineering students.

A CD-Rom is supplied with the book, which contains spreadsheet solutions of problems that require the use of a computer, such as transient heat and mass transfer problems, simulation of 2 and 4-effect evaporators, freezing of a 2-D solid, drying and others.