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**Sinopsis**

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Essentials of Food Process Engineering provides basics and fundamentals of engineering subjects to students with a non-mathematical background who are perusing graduation and post-graduation career in Food Science and Engineering. This book is also useful as a handy refresher text for those involved in plant science and managers in the food processing and dairy industries. Beginning with engineering calculations, it covers the important topics like mass and energy balance, heat and mass transfer, psychrometry and refrigeration, etc., which are extensively used in Food Process Industry. A separate chapter on instruments for measurement of various parameters including measurement of food parameters is included.