

Course outline

- Dimensions and units of physical quantities
- Properties of food materials
- Mass balance equations and applications in food formulation and manufacturing processes
- Material transfer/Transport processes during food processing
- Size reduction, mixing and emulsification of food materials
- Heat transfer in food processing
- Separation processes
- Process control in food processing

References

1. Brennan, J.G. (2006). Food Processing Handbook. WILEY-VCH Verlag GmbH & Co. KGaA, Weinheim ISBN: 3-527-30719-2.
2. Fellows, P. Food Processing Technology – Principles and Practice. Second Edition.
3. Earle, R.L. and Earle, M.D. Unit Operations in Food Processing – An introduction to the principles of food process engineering.
4. Introduction to Food and Food processing (2010). Training Manual for Food Safety Regulators (Vol. 1).