In Line Mixers Silverson Machines

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Science and Practice

CRC Press
How to modify and produce customized carbohydrates for foods Applications to flavor and nutrient delivery, texturizing and food quality improvement Details on designing and manufacturing carbohydrate delivery systems This book, written by leading food chemists, systematically explains the chemistry and engineering of new starch-based polymers and carbohydrates and shows how they are used to improve food texture and also to function as carriers for flavors and bioactive compounds. The book contains original investigations of strategies to modify food carbohydrates for refining product formulations and improving processing. Also included are detailed treatments of how such delivery systems are manufactured and tested. Key words: gums, encapsulation, celluloses, starches, polysaccharide, rheology, emulsion technology, bioactive, flavor delivery systems.
Science and Technology Pergamon
The use of sampling systems in on-line analysis has spread to almost all areas of the process industries and extends increasingly to safety, process efficiency and environmental control applications. This book presents a comprehensive information resource on the concepts, design, manufacture, installation, operation, validation and maintenance of sampling and sample conditioning systems for use with process analysers. This book subdivides sampling in two ways; firstly in terms of the material sampled - gases, liquids, solids and combinations of these as heterogeneous materials, and secondly into sampling operations - sampling, sample conditioning and sample transport. This treatment provides a systematic approach to sampling, taking the reader through each stage of the process. At all times a range of practical illustrations is given alongside the necessary theory. The importance of validation is emphasised throughout. This new edition has been thoroughly updated to ensure that the information is readily accessible to a readership from a wide range of technical backgrounds interested in process analysis. Written under the auspices of the UK's Department of Trade and Industry's Valid Analytical Measurement Programme (VAM) on sampling, this is an essential practical reference for engineers and scientists who are designing, building or using sampling systems for process analysers. It should also be of value to instrument manufacturers, systems designers and plant contractors. This is the first book in the series on sampling produced by the VAM initiative on sampling, and collectively they provide a comprehensive reference to automatic sampling systems.
Plastics, Rubbers, Textiles Elsevier
Previous editions of Yoghurt: Science and Technology established the text as an essential reference underpinning the production of yoghurt of consistently high quality. The book has been completely revised and updated to produce this third edition, which combines coverage of recent developments in scientific understanding with information about established methods of best practice to achieve a comprehensive treatment of the subject. General acceptance of a more liberal definition by the dairy industry of the term

yoghurt has also warranted coverage in the new edition of a larger variety of gelled or viscous fermented milk products, containing a wider range of cultures. Developments in the scientific aspects of yoghurt covered in this new edition include polysaccharide production by starter culture bacteria and its effects on gel structure, acid gel formation and advances in the analysis of yoghurt in terms of its chemistry, rheology and microbiology. Significant advances in technology are also outlined, for example automation and mechanisation. There has also been progress in understanding the nutritional profile of yoghurt and details of clinical trials involving yoghurts are described. This book is a unique and essential reference to students, researchers and manufacturers in the dairy industry. Includes developments in the understanding of the biochemical changes involved in yoghurt production Outlines significant technological advances in mechanisation and automation Discusses the nutritional value of yoghurt

Food Production Management John Wiley & Sons

Process Intensification: Engineering for Efficiency, Sustainability and Flexibility is the first book to provide a practical working guide to understanding process intensification (PI) and developing successful PI solutions and applications in chemical process, civil, environmental, energy, pharmaceutical, biological, and biochemical systems. Process intensification is a chemical and process design approach that leads to substantially smaller, cleaner, safer, and more energy efficient process technology. It improves process flexibility, product quality, speed to market and inherent safety, with a reduced environmental footprint. This book represents a valuable resource for engineers working with leading-edge process technologies, and those involved research and development of chemical, process, environmental, pharmaceutical, and bioscience systems. No other reference covers both the technology and application of PI, addressing fundamentals, industry applications, and including a development and implementation guide Covers hot and high growth topics, including emission prevention, sustainable design, and pinch analysis World-class authors: Colin Ramshaw pioneered PI at ICI and is widely credited as the father of the technology

Chemical Processing Elsevier

Includes supplement for 1977- called: International dyer export.

Thomas Register of American Manufacturers DEStech Publications, Inc

Silicone is an important class of materials used in applications that range from industrial assembly to everyday consumer products. Silicones are often delivered and synthesized in dispersion forms, the most common being liquid-in-liquid (emulsion), solid-in-liquid (suspension), air-in-liquid (foam) and solid-in air (powder). This book compiles a carefully selected number of topics that are essential to the understanding, creative design and production of silicone dispersions. As such, it provides the first unified description of silicone dispersions in the literature.

Food Engineering John Wiley & Sons

The first edition of Food

processing technology was quickly adopted as the standard text by many food science and technology courses. This completely revised and updated third edition consolidates the position of this textbook as the best single-volume introduction to food manufacturing technologies available. This edition has been updated and extended to include the many developments that have taken place since the second edition was published. In particular, advances in microprocessor control of equipment, ‘minimal’ processing technologies, functional foods, developments in ‘active’ or ‘intelligent’ packaging, and storage and distribution logistics are described. Technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time. Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process, including the equipment used and the effects of processing on micro-organisms that contaminate foods Describes post-processing operations, including packaging and distribution logistics
Tamime and Robinson's Yoghurt John Wiley & Sons
Handbook of Industrial Mixing will explain the difference and uses of a variety of mixers including gear mixers, top entry mixers, side entry mixers, bottom entry mixers, on-line mixers, and submerged mixers The Handbook discusses the trade-offs among various mixers, concentrating on which might be considered for a particular process. Handbook of Industrial Mixing explains industrial mixers in a clear concise manner, and also: * Contains a CD-ROM with video clips showing different type of mixers in action and a overview of their uses. * Gives practical insights by the top professional in the field. * Details applications in key industries. * Provides the professional with information he did receive in school
Thomas Register of American Manufacturers and Thomas Register Catalog File Butterworth-Heinemann
Written in four parts, this book provides a dedicated and in-depth reference for blending within the pharmaceutical manufacturing industry. It links the science of blending with regulatory requirements associated with pharmaceutical manufacture. The contributors are a combination of leading academic and industrial experts, who provide an informed and industrially relevant perspective of the topic. This is an essential book for the pharmaceutical manufacturing industry, and related academic researchers in pharmaceutical science and chemical and mechanical engineering.
Food Processing Industry Pharmaceutical Blending and Mixing
This basic source for identification of U.S. manufacturers is arranged by product in a large multi-volume set. Includes: Products & services, Company profiles and Catalog file.
Silicone Dispersions Bereidingsprocessen, installaties voor de bewerking, reiniging en effluentbehandeling, oude en recente ontwikkelingen in de yoghurtproduktie, microbiologie van startcultures, biochemie

van de fermentatie, de voedingswaarde en de kwaliteitscontrole

CPE. Chemical & Process Engineering

Vols. for 1970-71 includes manufacturers' catalogs.

Food Mixing

Pharmaceutical Blending and MixingJohn Wiley & Sons

Polishes

Includes sections: "Recent patents"; Industrial news, May 1934- ; "Book Reviews", Dec 1937- .

Laboratory Practice

The mixing of liquids, solids and gases is one of the most commonunit operations in the food industry. Mixing increases thehomogeneity of a system by reducing non-uniformity or gradients incomposition, properties or temperature. Secondary objectives ofmixing include control of rates of heat and mass transfer,reactions and structural changes. In food processing applications,additional mixing challenges include sanitary design, complexrheology, desire for continuous processing and the effects ofmixing on final product texture and sensory profiles. Mixing ensures delivery of a product with constant properties. Forexample, consumers expect all containers of soups, breakfastcereals, fruit mixes, etc to contain the same amount of eachingredient. If mixing fails to achieve the requiredproduct yield, quality, organoleptic or functional attributes,production costs may increase significantly. This volume brings together essential information on theprinciples and applications of mixing within food processing. Whilethere are a number of creditable references covering generalmixing, such publications tend to be aimed at the chemical industryand so topics specific to food applications are often neglected.Chapters address the underlying principles of mixing, equipmentdesign, novel monitoring techniques and the numerical techniquesavailable to advance the scientific understanding of food mixing.Food mixing applications are described in detail. The book will be useful for engineers and scientists who need tospecify and select mixing equipment for specific processingapplications and will assist with the identification and solving ofthe wide range of mixing problems that occur in the food,pharmaceutical and bioprocessing industries. It will also be ofinterest to those who teach, study and research food science andfood engineering.

The Chemical Engineer

Food Manufacture

Principles and Applications

Functionalizing Carbohydrates for Food Applications

Process Intensification

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