

Thermal Engineering By Vijaya Ragavan Book

The goal of all drying research and development is to develop cost-effective innovative processes that yield high-quality dried products with less energy consumption and reduced environmental impact. With the literature on drying widely scattered, Advanced Drying Technologies for Foods compiles under one cover concise, authoritative, up-to-date assessments of modern drying technologies applied to foods. This book assembles a number of internationally recognized experts to provide critical reviews of advanced drying technologies, their merits and limitations, application areas and research opportunities for further development. Features: Provides critical reviews of advanced drying technologies Discusses the merits and limitations of a variety of food drying technologies Explains drying kinetics, energy consumption and quality of food products Reviews the principles and recent applications of superheated steam drying The first four chapters deal with recent developments in field-assisted drying technologies. These include drying techniques with the utilization of electromagnetic fields to deliver energy required for drying, for example, microwave and radio frequency drying. The remainder of this book covers a wide assortment of recently developed technologies, which include pulse drying, swell drying, impinging stream drying, and selected advances in spray drying. The final chapter includes some innovative technologies which are gaining ground and are covered in depth in a number of review articles and handbooks, and hence covered briefly in the interest of completeness. This book is a valuable reference work for researchers in academia as well as industry and will encourage further research and development and innovations in food drying technologies.

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Rapid expansion of research on the development of novel food processes in the past decade has resulted in novel processes drawn from fields outside the traditional parameters of food processing. Providing a wealth of new knowledge, Novel Food Processing: Effects on Rheological and Functional Properties covers structural and functional changes at the micro level, and their implications at the macro level, in food exposed to new and emerging technologies. Contributions from an international panel with academic and professional credentials form the backbone of this work. They focus on the functional, rheological, and micro-structural changes that occur in foods when using emerging technologies such as high pressure processing, Ohmic heating, pulse electric fields, and ultraviolet radiation. The book examines new and innovative applications and presents the impact of these research findings on the nutritional aspects of protein and carbohydrate containing foods. It also considers the synergic effects of protein-starch components. Each chapter provides an in-depth analysis of a novel technology and its effect on food structure and function. This book provides a comprehensive overview of the state-of-the-art in food processing technologies, and presents a detailed analysis of the structure-functionality relationship and how it is affected by newly developed and increasingly popular processing technologies.

Food materials are processed prior to their consumption using different processing technologies that improve their shelf life and maintain their physicochemical, biological, and sensory qualities. Introduction to Advanced Food Process Engineering provides a general reference on various aspects of processing, packaging, storage, and quality control

Thermal Food Engineering Operations

A FIRST COURSE

Select Proceedings of ICETME 2018

Advances in Fluid Dynamics

100 technical questions and answers for job interview Offshore Oil & Gas Rigs

This book presents a collection of studies on state-of-art techniques for converting biomass to chemical products by means of pyrolysis, which are widely applicable to the valorization of biomass. In addition to discussing the fundamentals and mechanisms for producing bio-oils, chemicals, gases and biochar using pyrolysis, it outlines key reaction parameters and reactor configurations for various types of biomass. Written by leading experts and providing a broad range of perspectives on cutting-edge applications, the book is a comprehensive reference guide for academic researchers and industrial engineers in the fields of natural renewable materials, biorefinery of lignocellulose, biofuels, and environmental engineering, and a valuable resource for university students in the fields of chemical engineering, material science and environmental engineering.

This well-established and widely adopted book, now in its Sixth Edition, provides a thorough analysis of the subject in an easy-to-read style. It analyzes, systematically and logically, the basic concepts and their applications to enable the students to comprehend the subject with ease. The book begins with a clear exposition of the background topics in chemical equilibrium, kinetics, atomic structure and chemical bonding. Then follows a detailed discussion on the structure of solids, crystal imperfections, phase diagrams, solid-state diffusion and phase transformations. This provides a deep insight into the structural control necessary for optimizing the various properties of materials. The mechanical properties covered include elastic, anelastic and viscoelastic behaviour, plastic deformation, creep and fracture phenomena.

The next four chapters are devoted to a detailed description of electrical conduction, superconductivity, semiconductors, and magnetic and dielectric properties. The final chapter on 'Nanomaterials' is an important addition to the sixth edition. It describes the state-of-art developments in this new field. This eminently readable and student-friendly text not only provides a masterly analysis of all the relevant topics, but also makes them comprehensible to the students through the skillful use of well-drawn diagrams, illustrative tables, worked-out examples, and in many other ways. The book is primarily intended for undergraduate students of all branches of engineering (B.E./B.Tech.) and postgraduate students of Physics, Chemistry and Materials Science. KEY FEATURES • All relevant units and constants listed at the beginning of each chapter • A note on SI units and a full table of conversion factors at the beginning • A new chapter on 'Nanomaterials' describing the state-of-art information • Examples with solutions and problems with answers • About 350 multiple choice questions with answers

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Production of Biofuels and Chemicals with Pyrolysis

Hydrothermal Technology in Biomass Utilization & Conversion

273 technical questions and answers for job interview Offshore Drilling Rigs

The sciences and engineering. B

MATERIALS SCIENCE AND ENGINEERING

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Thermal Food Engineering Operations Presenting cutting-edge information on new and emerging food engineering processes, Thermal Food Engineering Operations, the first volume in the new series, "Bioprocessing In Food Science," is an essential reference on the modeling, quality, safety, and technologies associated with food processing operations today. As the demand for healthy food increases in the current global scenario, manufacturers are searching for new possibilities for occupying a greater share in the rapidly changing food market. Compiled reports and updated knowledge on thermal processing of food products are imperative for commercial enterprises and manufacturing units. In the current scenario, academia, researchers, and food industries are working in a scattered manner and different technologies developed at each level are not compiled to implement for the benefits of different stakeholders. However, advancements in bioprocesses are required at all levels for the betterment of food industries and consumers. This series of groundbreaking edited volumes will be a comprehensive compilation of all the research that has been carried out so far, their practical applications, and the future scope of research and development in the food bioprocessing industry. This first volume includes all the conventional and novel thermal technologies based on conduction, convection, and radiation principles and covers the basics of microbial inactivation with heat treatments, aseptic processing, retorting, drying, dehydration, combined high-pressure thermal treatments, and safety and quality concerns in food processing. Before studying the novel non-thermal processes and the concept of minimal processing, comprehensive knowledge about the conventional thermal technologies is desired along with benefits, constraints, equipment, and implementation of these technologies. Whether for the engineer, scientist, or student, this series is a must-have for any library. This outstanding new volume: Discusses food safety and quality and thermal processing, laying the groundwork for the development of new technologies

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Training for job interview Offshore Oil & Gas Platforms

150 technical questions and answers for job interview Offshore Oil & Gas Platforms

Food Proteins and Bioactive Peptides

100 questions and answers for job interview Offshore Drilling Platforms

Emerging Trends in Mechanical Engineering

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This eBook contains 279 questions and answers for job interview and as a BONUS web addresses to 273 video movies for a better understanding of the technological process. This course covers aspects like HSE, Process, Mechanical, Electrical and Instrumentation & Control that will enable you to apply for any position in the Oil and Gas Industry.

Drying of solids is one of the most common, complex, and energy-intensive industrial processes. Conventional dryers offer limited opportunities to increase energy efficiency. Heat pump dryers are more energy and cost effective, as they can recycle drying thermal energy and reduce CO2, particulate, and VOC emissions due to drying. This book provides an introduction to the technology and current best practices and aims to increase the successful industrial implementation of heat pump-assisted dryers. It enables the reader to engage confidently with the technology and provides a wealth of information on theories, current practices, and future directions of the technology. It emphasizes several new design concepts and operating and control strategies, which can be applied to improve the economic and environmental efficiency of the drying process. It answers questions about risks, advantages vs. disadvantages, and impediments and offers solutions to current problems. Discusses heat pump technology in general and its present and future challenges. Describes interesting and promising innovations in drying food, agricultural, and wood products with various heat pump technologies. Treats several technical aspects, from modeling and simulation of drying processes to industrial applications. Emphasizes new design concepts and operating and control strategies to improve the efficiency of the drying process.

Char and Carbon Materials Derived from BiomassProduction, Characterization and ApplicationsElsevier

Heat and Mass Transfer in Drying of Porous Media offers a comprehensive review of heat and mass transfer phenomena and mechanisms in drying of porous materials. It covers pore-scale and macro-scale models, includes various drying technologies, and discusses the drying dynamics of fibrous porous material, colloidal porous media and size-distributed particle system. Providing guidelines for mathematical modeling and design as well as optimization of drying of porous material, this reference offers useful information for researchers and students as well as engineers in drying technology, food processes, applied energy, mechanical, and chemical engineering.

ASME Technical Papers

Selected Proceedings of ICAFD 2018

200 technical questions and answers for job interview Offshore Oil & Gas Platforms

Processing, Innovation, and Nutritional Aspects

Effects on Rheological and Functional Properties

Computational methods have risen as a powerful technique for exploring the system phenomena and solving real-life problems. Currently, there are two principle computational approaches for system analysis: continuous and discrete. In the continuous approach, the governing equations can be obtained by applying the fundamental laws, such as conservation of mass, momentum, and energy over an infinitesimal control volume. On the other hand, the discrete approach concentrates on mimicking the molecular movement within the system. Both approaches have pros and cons, and continuous development and improvement in the existing computational methods are ongoing. Advanced Computational Techniques for Heat and Mass Transfer in Food Processing provides, in a single source, information on the use of methods based on numerical and computational analysis as applied in food science and technology. It explores the use of various numerical/computational techniques for the simulation of fluid flow and heat and mass transfer within food products. Key Features: Explores various numerical techniques used for modeling and validation Describes the knowhow of numerical and computational techniques for food process operations Covers a detailed numerical or computational approach of the principles of heat and mass transfer in the food processing operation Discusses the detailed computational simulation procedure of the food operation Recent years have witnessed a rapid development in the field of computational techniques owing to its abundant benefit to the food processing industry. The relevance of advanced computational methods has helped in understanding the fundamental physics of thermal and hydrodynamic behavior that can provide benefits to the food processing industry in numerous applications. As a single information source for those interested in the use of methods based on numerical and computational analysis as applied in food science and technology, this book will ably serve any food academician or researcher in learning the advanced numerical techniques exploring fluid flow, crystallization, and other food processing operations.

The diverse segments of the snack industries that generate close to \$520 billion of annual sales are adapting to new consumer's expectations, especially in terms of convenience, flavor, shelf life, and nutritional and health claims. Snack Foods: Processing, Innovation, and Nutritional Aspects was conceptualized to thoroughly cover practical and scientific aspects related to the chemistry, technology, processing, functionality, quality control, analysis, and nutrition and health implications of the wide array of snacks derived from grains, fruits/vegetables, milk and meat/poultry/seafood. This book focuses on novel topics influencing food product development like innovation, new emerging technologies and the manufacturing of nutritious and health-promoting snacks with a high processing efficiency. The up-to-date chapters provide technical reviews emphasising flavored salty snacks commonly used as finger foods, including popcorn, wheat-based products (crispbreads, pretzels, crackers), lime-cooked maize snacks (tortilla chips and corn chips), extruded items (expanded and half products or pellets), potato chips, peanuts, almonds, tree nuts, and products derived from fruits/vegetables, milk, animal and marine sources. Key Features: Describes traditional and novel processes and unit operations used for the industrial production of plant and animal-based snacks. Depicts major processes employed for the industrial production of raw materials, oils, flavorings and packaging materials used in snack food operations. Contains relevant and updated information about quality control and nutritional attributes and health implications of snack foods. Includes simple to understand flowcharts, relevant information in tables and recent innovations and trends. Divided into four sections, Snack Foods aims to understand the role of the major unit operations used to process snacks like thermal processes including deep-fat frying, seasoning, packaging and the emerging 3-D printing technology. Moreover, the book covers the processing and characteristics of the most relevant raw materials used in snack operations like cereal-based refined grits, starches and flours, followed by chapters for oils, seasoning formulations and packaging materials. The third and most extensive part of the book is comprised of several chapters which describe the manufacturing and quality control of snacks mentioned above. The fourth section is comprised of two chapters related to the nutritional and nutraceutical and health-promoting properties of all classes of snacks discussed herein.

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Physicochemical Aspects of Food Engineering and Processing

Heat Transfer

How to be prepared for job interview Offshore Oil & Gas Platforms

Offshore Oil & Gas Rigs JOB INTERVIEW

This book addresses a key innovative technology for decarbonization of the energy system: hydrothermal processing. It basically consists of treating biomass and wastes in a wet form, under pressure and temperature condition. This approach is becoming more and more attractive, as new feedstock and applications are appearing on the scene of bioeconomy and bioenergy. The hydrothermal processing of various type of biomass, waste, and residues, thus, raised the interest of many researchers and companies around the world, together with downstream upgrading processes and technologies: solid products as biochar, for instance, or liquid ones as crude bioliquids, are finding new market opportunities in circular economy schemes. The Special Issue collects recent innovative research works in the field, from basic to applied research, as well as pilot industrial applications/demo. It is a valuable set of references for those investing time and effort in research in the field.

Food safety engineering is the first reference work to provide up-to-date coverage of the advanced technologies and strategies for the engineering of safe foods. Researchers, laboratory staff and food industry professionals with an interest in food engineering safety will find a singular source containing all of the needed information required to understand this rapidly advancing topic. The text lays a solid foundation for solving microbial food safety problems, developing advanced thermal and non-thermal technologies, designing food safety preventive control processes and sustainable operation of the food safety preventive control processes. The first section of chapters presents a comprehensive overview of food microbiology from foodborne pathogens to detection methods. The next section focuses on preventative practices, detailing all of the major manufacturing processes assuring the safety of foods including Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP), Hazard Analysis and Risk-Based Preventive Controls (HARPC), food traceability, and recalls. Further sections provide insights into plant layout and equipment design, and maintenance. Modeling and process design are covered in depth. Conventional and novel preventive controls for food safety include the current and emerging food processing technologies. Further sections focus on such important aspects as aseptic packaging and post-packaging technologies. With its comprehensive scope of up-to-date technologies and manufacturing processes, this is a useful and first-of-its kind text for the next generation food safety engineering professionals.

Physical and chemical interactions between various constituents resulting from processing operations often lead to physical, sensory, and nutritional changes in foods. Combining important information on processing and food quality, Physicochemical Aspects of Food Engineering and Processing describes the effects of various processing technologies on

This book comprises selected peer-reviewed proceedings of the International Conference on Applications of Fluid Dynamics (ICAFD 2018) organized by the School of Advanced Sciences, Vellore Institute of Technology, India, in association with the University of Botswana and the Society for Industrial and Applied Mathematics (SIAM), USA. With an aim to identify the existing challenges in the area of applied mathematics and mechanics, the book emphasizes the importance of establishing new methods and algorithms to address these challenges. The topics covered include diverse applications of fluid dynamics in aerospace dynamics and propulsion, atmospheric sciences, compressible flow, environmental fluid dynamics, control structures, viscoelasticity and mechanics of composites. Given the contents, the book is a useful resource for students, researchers as well as practitioners.

Dissertation Abstracts International

Transactions of the ASAE.

Snack Foods

Advanced Computational Techniques for Heat and Mass Transfer in Food Processing

Heat and Mass Transfer in Drying of Porous Media

The book focuses on new analytical, experimental, and computational developments in the field of research of heat and mass transfer phenomena. The generation, conversion, use, and exchange of thermal energy between physical systems are considered. Various mechanisms of heat transfer such as thermal conduction, thermal convection, thermal radiation, and transfer of energy by phase changes are presented. Theory and fundamental research in heat and mass transfer, numerical simulations and algorithms, experimental techniques, and measurements as they applied to all kinds of applied and emerging problems are covered.

Petrogav International provides courses for participants that intend to work on offshore drilling and production platforms. Training courses are taught by professionals from the oil and gas industry with current knowledge and years of field experience. The participants will get all the necessary competencies to work on the offshore drilling platforms and on the offshore production platforms. It is intended also for non-drilling and non-production personnel who work in drilling, exploration and production industry. This includes marine and logistics personnel, accounting, administrative and support staff, environmental professionals, etc. This course provides a non-technical overview of the phases, operations and terminology used on offshore oil and gas platforms. It is intended also for non-production personnel who work in the offshore drilling, exploration and production industry. This includes marine and logistics personnel, accounting, administrative and support staff, environmental professionals, etc. No prior experience or knowledge of drilling operations is required. This course will provide participants a better understanding of the issues faced in all aspects of production operations, with a particular focus on the unique aspects of offshore operations.

This book offers you a brief, but very logical look into the operations in the drilling of an oil & gas wells that will help you to be prepared for job interview at oil & gas companies. From start to finish, you'll see a general prognosis of the drilling process. If you are new to the oil & gas industry, you'll enjoy having a leg up with the knowledge of these processes. If you are a seasoned oil & gas person, you'll enjoy reading what you may or may not know in these pages. This course provides a non-technical overview of the phases, operations and terminology used on offshore drilling platforms. It is intended also for non-drilling personnel who work in the offshore drilling, exploration and production industry. This includes marine and logistics personnel, accounting, administrative and support staff, environmental professionals, etc. No prior experience or knowledge of drilling operations is required. This course will provide participants a better understanding of the issues faced in all aspects of drilling operations, with a particular focus on the unique aspects of offshore operations.

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Technical questions and answers for job interview Offshore Oil & Gas Rigs

Advances in Heat Pump-Assisted Drying Technology

Job interview questions and answers for hiring on Offshore Oil and Gas Rigs

Production, Characterization and Applications

200 technical questions and answers for job interview Offshore Oil & Gas Rigs

Advances in Clean Energy: Production and Application supports sustainable clean energy technology and green fuel for clean combustion by reviewing the pros and cons of currently available technologies specifically for biodiesel production from biomass sources, recent fuel modification strategy, low-temperature combustion technology, including other biofuels as well. Written for researchers, graduate students, and professionals in mechanical engineering, chemical engineering, energy, and environmental engineering, this book: Covers global energy scenarios and future energy demands pertaining to clean energy technologies Provides systematic and detailed coverage of the processes and technologies used for biofuel production Includes new technologies and perspectives, giving up-to-date and state-of-the-art information on research and commercialization Discusses all conversion methods including biochemical and thermochemical Examines the environmental consequences of biomass-based biofuel use

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This book comprises select proceedings of the International Conference on Emerging Trends in Mechanical Engineering (ICETME 2018). The book covers various topics of mechanical engineering like computational fluid dynamics, heat transfer, machine dynamics, tribology, and composite materials. In addition, relevant studies in the allied fields of manufacturing, industrial and production engineering are also covered. The applications of latest tools and techniques in the context of mechanical engineering problems are discussed in this book. The contents of this book will be useful for students, researchers as well as industry professionals.

This book is a printed edition of the Special Issue "Food Proteins and Bioactive Peptides" that was published in Foods

Annual Report

Char and Carbon Materials Derived from Biomass

Production and Application

100 technical questions and answers for job interview Offshore Oil & Gas Platforms

Models, Methods and Applications

Char and Carbon Materials Derived from Biomass: Production, Characterization and Applications provides an overview of biomass char production methods (pyrolysis, hydrothermal carbonization, etc.) along with the characterization techniques typically used (Scanning Electronic Microscopy, X-Ray Fluorescence, Nitrogen adsorption, etc.) In addition, the book includes a discussion of the various properties of biomass chars and their suitable recovery processes, concluding with a demonstration of applications. As biomass can be converted to energy, biofuels and bioproducts via thermochemical conversion processes, such as combustion, pyrolysis and gasification, this book is ideal for professionals in energy production and storage fields, as well as professionals in waste treatment, gas treatment, and more. Provides a discussion of sources of biomass feedstocks, such as agricultural, woody plants and food processing residue Discusses the various production processes of biomass chars, including pyrolysis and hydrothermal carbonization Explores various applications of biomass chars within different industries, including energy and agronomy

Food engineering is a required class in food science programs, as outlined by the Institute for Food Technologists (IFT). The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality. The third edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing, in a unique blend of principles with applications. The authors use their many years of teaching to present food engineering concepts in a logical progression that covers the standard course curriculum. Each chapter describes the application of a particular principle followed by the quantitative relationships that define the related processes, solved examples, and problems to test understanding. The subjects the authors have selected to illustrate engineering principles demonstrate the relationship of engineering to the chemistry, microbiology, nutrition and processing of foods. Topics incorporate both traditional and contemporary food processing operations.

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JOB INTERVIEW Offshore Oil & Gas Rigs

Novel Food Processing

Offshore Oil & Gas Platforms JOB INTERVIEW

273 technical questions and answers for job interview Offshore Oil & Gas Platforms

Questions and answers for job interview Offshore Oil & Gas Rigs