



Engineering Properties of Foods, Third Edition (Food Science and Technology)

Rao, M. A.

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Ten years have passed since this reference's last edition – making **Engineering Properties of Foods, Third Edition** *the* must-have resource for those interested in food properties and their variations. Defined are food properties and the necessary theoretical background for each. Also evaluated is the usefulness of each property in the design and operation of important food processing equipment.

Of particular importance is that this latest edition offers seven new chapters – many of which introduce information on groundbreaking new properties. These chapters, along with the inclusion of two revised chapters from previous editions, result in a text that offers nine out of sixteen chapters of new material.

This long-awaited third edition concentrates on a clear, comprehensive explanation of properties and their variations supplemented by abundant, representative information. By providing data in such a succinct and cogent manner, this comprehensive reference allows you to fully immerse in its depth and breadth of scope, while fully holding interest in the text.

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