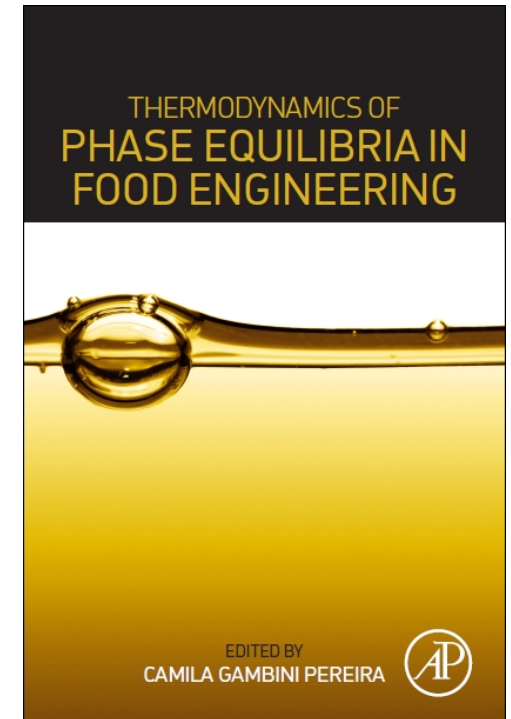


Thermodynamics of Phase Equilibria in Food Engineering

Key Features

- Presents the fundamentals of phase equilibria in the food industry
- Describes both classic and advanced models, including cubic equations of state, activity coefficient models and association theories
- Illustrates the use of thermodynamic models in case studies involving distillation, liquid-liquid extraction, crystallization, supercritical fluid extraction, and other events observed in the food industry
- Explores equilibrium in advanced systems, including colloidal, electrolyte and protein systems
- Encompasses studies of phase transition and thermodynamics of reactions found in food systems

Thermodynamics of Phase Equilibria in Food Engineering is the definitive book on thermodynamics of equilibrium applied to food engineering that combines theory and application of phase equilibria data of systems containing food compounds to help food engineers and researchers to solve complex problems found the food processing. It provides support to researchers from academia and industry to better understand the behavior of food materials in the face of processing effects, and to develop ways to improve the quality of the food products.



Edited by Camila Gambini Pereira

Published, 2019

684 pages

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