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Evaporators are commonly used to concentrate foods by using heat to evaporate water from the food. As the liquid is concentrated, its boiling point is elevated. Using low pressure, boiling of liquid foods (such as juices) is carried out at low temperatures and the heat labile food attributes are preserved.

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Food Process Engineering and Technology

Ranging from basic engineering principles, based on fundamental physics, to several applications in food processing, this newly revised and updated edition of Introduction to Food Engineering continues to be a valuable teaching and professional reference tool. Within the first four chapters, the concepts of mass and energy balance, thermodynamics, fluid flow and heat transfer are introduced.

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