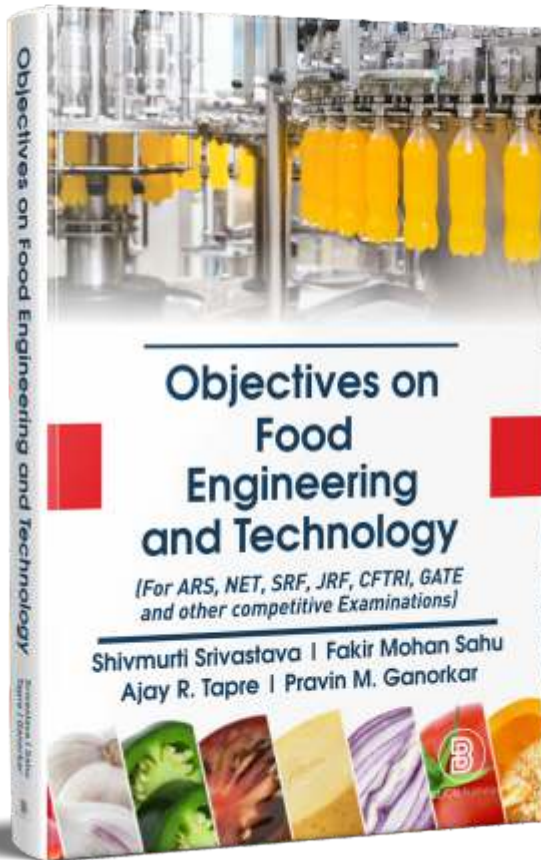




BRILLION Publishing

Objectives on Food Engineering and Technology

(For ARS, NET, SRF, JRF, CFTRI, GATE and other competitive Examinations)



ISBN: 978-93-89350-76-0

e-ISBN: 978-93-89350-77-7

Pages: 303

2021

 Printed Copy

Paperback ₹ 595/-

The purpose of the book is to provide directions and a platform for preparation of various entrance/ competitive examinations in the field of Food Engineering and Technology like NET, GATE, ARS, CFTRI, ICAR-PG etc. The book contains food engineering numerical based objectives which will definitely provide hand on practice for entrance examination preparation. Authors have made sincere efforts to prepare unique and logical questions bouquet from the various specialized fields of Food Engineering and Technology. The book enriched with around 2000 objective questions on different topics such as Heat Transfer in Food Processing, Psychometric Properties, Food Drying and Dehydration, Food Refrigeration and Freezing, Distillation, Extraction and Evaporation, Mixing, Storage Engineering, Process Instrumentation and Control, Food Engineering Thermodynamics, Engineering Properties of Food Materials, Food Chemistry, Nutrition & Biochemistry, Dairy Engineering and Technology, Fruits and Vegetable Processing, Cereals, Pulses and Bakery Technology, Food Packaging Technology, Food Rheology and Sensory Evaluation, Food Standards and Quality Assurance, Meat, Eggs and Poultry, Food Microbiology, General Food Science. This book can sensitize students and initiate logical thinking among so that students can take on various competitive examinations with confidence and enthusiasm. A single book may not be perfect or complete. Authors of this book will always try to improve the content by incorporating suggestions from the reader and recent technologies upgradation.

Shivmurti Srivastava | Fakir Mohan Sahu

Ajay R. Tapre | Pravin M. Ganorkar

(Contents)

- Heat Transfer in Food Processing
- Psychometric Properties
- Food Drying and Dehydration
- Food Refrigeration and Freezing
- Distillation, Extraction and Evaporation
- Mixing
- Storage Engineering
- Process Instrumentation and Control
- Food Engineering Thermodynamics
- Engineering Properties of Food Materials
- Food Chemistry, Nutrition and Biochemistry
- Dairy Engineering and Technology
- Fruits and Vegetable Processing
- Cereals, Pulses and Bakery Technology
- Food Packaging Technology
- Food Rheology and Sensory Evaluation
- Food Standards and Quality Assurance
- Meat, Eggs and Poultry
- Food Microbiology
- General Food Science

For e-version of the book or sample chapter for personal perusal contact:
info@brillionpublishing.com
www.brillionpublishing.com

ISBN: 978-93-89350-76-0



7 789389 350760