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This book covers sustainable
approaches for industrial

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transformation pertaining to valorization of agro-industrial byproducts. Divided into four sections, it starts with information about the agro/food industry and its byproducts, including their characterization, followed by different green

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technologies (principle, process strategies and extraction of bioactive compounds) applied for the management of agro industry byproducts. It further explains biotechnological interventions involved in the value addition of these

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byproducts. Various regulatory and environmental concerns related to by-product management along with biorefinery concept and future strategies are provided as well. Features: Provides extensive coverage of agro-industrial by products and their

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environmental impact. Details production of value-added products from agro-industrial waste. Describes environmental legislations and future strategies. Presents multidisciplinary approaches from fundamental to applied and addresses the biorefinery

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and circular economy. Includes innovative approaches and future strategies for management of agro-industrial waste. This book is aimed at researchers, graduate students and professionals in food science/food engineering, bioprocessing/biofuels/bi

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oproducts/biochemicals and
agriculture, bioeconomy, food waste
processing, post-harvest processing,
and waste management.

Plant secondary metabolites are
organic compounds that aid in the
growth and development of plants but

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are not required for the plant to survive by fighting off herbivores, pests, and pathogens. These plant secondary metabolites have been used since early times in various medicines and food products for beneficial health purposes and are still relevant and popular

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today. This new three-volume Plant
Secondary Metabolites provides an
abundance of valuable information on
secondary metabolites, their health
properties and possibilities, and their
extraction and application methods.
From beef to baked goods, fish to flour,

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antioxidants are added to preserve the shelf life of foods and ensure consumer acceptability. These production-added components may also contribute to the overall availability of essential nutrients for intake as well as the prevention of the development of unwelcome

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product characteristics such as off-flavours or colours. However, there are processes that reduce the amount of naturally occurring antioxidants and awareness of that potential is just as important for those in product research and development. There is a practical

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need to understand not only the physiological importance of antioxidants in terms of consumer health benefit, but how they may be damaged or enhanced through the processing and packaging phases. This book presents information key to

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understanding how antioxidants change during production of a wide variety of food products, with a focus toward how this understanding may be translated effectively to other foods as well. Addresses how the composition of food is altered, the analytical

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techniques used, and the applications to other foods Presents in-chapter summary points and other translational insights into concepts, techniques, findings and approaches to processing of other foods Explores advances in analytical and methodological science

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within each chapter

This book is designed as a textbook for mechanical engineering seniors or beginning graduate students. The book provides a reasonable theoretical basis for a subject that has traditionally had a very strong experimental base. The

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core of the book is devoted to boundary layer theory with special emphasis on the laminar and turbulent thermal boundary layer. Two chapters on heat exchanger theory are included since this subject is one of the principle application areas of convective heat

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transfer.

The University of Virginia Record
Plant Secondary Metabolites, Three-
Volume Set
Emerging Topics in Heat and Mass
Transfer in Porous Media
Processing and Impact on Active

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Components in Food

Industrial Hemp

Utilization of Waste Biomass in

Energy, Environment and Catalysis

**Natural products are
used by the food,
pharmaceutical and**

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**cosmetics industries, and
extraction technologies
and potential
applications for plant
extracts are of interest to
many industrial sectors.
Extraction of natural**

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**products in an economic
and environmentally
friendly way is of high
importance to all
industries involved. The
second edition of this
book presents an**

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**updated, holistic, in-
depth view of the more
environmentally benign
techniques available for
the extraction of natural
products, along with their
newest applications and**

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case studies.

**Conventional and
emerging extraction
techniques are discussed
in detail. New topics
include enzymes, pulsed
electric energy, and on-**

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**line/in-line analysis.
Written for academics
and industrialists working
in both natural product
extraction and green
chemistry, this new
edition provides a**

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**valuable update on
current trends in the
field.**

**Innovative and Emerging
Technologies in the Bio-
marine Food Sector:
Applications,**

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**Regulations, and
Prospects presents the
use of technologies and
recent advances in the
emerging marine food
industry. Written by
renowned scientists in**

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**the field, the book
focuses primarily on the
principles of application
and the main
technological
developments achieved in
recent years. It includes**

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**technological design,
equipment and
applications of these
technologies in multiple
processes. Extraction,
preservation,
microbiology and**

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**processing of food are
extensively covered in
the wide context of
marine food products,
including fish,
crustaceans, seafood
processing waste,**

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**seaweed, microalgae and
other derived by-
products. This is an
interdisciplinary resource
that highlights the
potential of technology
for multiple purposes in**

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**the marine food industry
as these technological
approaches represent a
future alternative to
develop more efficient
industrial processes.
Researchers and**

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**scientists in the areas of
food microbiology, food
chemistry, new product
development, food
processing, food
technology, bio-process
engineers in marine**

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**based industries and
scientists in marine
related areas will all find
this a novel resource.
Presents novel innovative
technologies in the Bio-
marine food sector,**

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**including principles,
equipment, advantages,
disadvantages, and
future technological
prospects Explores multi-
purpose uses of
technologies for**

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**extraction, functional
food generation, food
preservation, food
microbiology and food
processing Provides
industrial applications
tailored for the marine**

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**biological market to
foster new innovative
applications and
regulatory requirements
The very first major
reference text on this
topic, this book provides**

Read Free Heat And Mass
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**a unique collection of
articles reviewing the
state of the art in the
field. It gives particular
emphasis to emerging
technologies, from
bioengineering and bio-**

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tissues to

**nanotechnology. The
integration of the
different topics is
presented via a
combination of
theoretical and applied**

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**methodology to provide a
self-contained major
reference that is
appealing to both the
scientist and the
engineer.**

Saffron explores the

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**properties, metabolism
and health effects of
saffron ingredients, along
with processing issues
and the industrial
applications that are
affected by these**

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**aspects. The book
addresses the in vitro
and in vivo antioxidant
activities of bioactive
compounds found in
saffron and investigates
recovery methods for the**

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extraction of these target ingredients, as well as their encapsulation. Each of these methods aims to prevent the degradation of saffron's bioactive compounds by

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**environmental factors
and to improve their
bioavailability in different
applications. The book is
an excellent reference for
food scientists,
technologists, chemists,**

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**new product developers,
researchers, academics,
professionals working in
the food industry, and
pharmacologists,
pharmacists and
clinicians interested in**

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**nutrition and metabolism.
Analyzes the potential of
already commercialized
processes and products
Discusses metabolomics,
the effect of saffron on
chronic diseases, and its**

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efficacy and safety issues
Investigates recovery
technologies and
applications in foods and
nutraceutical markets
Nutraceutical and
Functional Food

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**Processing Technology
Heat and Mass Transfer
in Energy Systems
Biorefinery Concepts,
Energy and Products
Ingredients Extraction by
Physicochemical Methods**

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in Food

Microalgae

Electromagnetic Fields

**Causing Thermal and Non-
Thermal Effects**

With increasing energy prices and
the drive to reduce CO2 emissions,

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food industries are challenged to find new technologies in order to reduce energy consumption, to meet legal requirements on emissions, product/process safety and control, and for cost reduction and increased quality as well as functionality.

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Extraction is one of the promising innovation themes that could contribute to sustainable growth in the chemical and food industries. For example, existing extraction technologies have considerable technological and scientific

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bottlenecks to overcome, such as often requiring up to 50% of investments in a new plant and more than 70% of total process energy used in food, fine chemicals and pharmaceutical industries. These shortcomings have led to the

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consideration of the use of new "green" techniques in extraction, which typically use less solvent and energy, such as microwave extraction. Extraction under extreme or non-classical conditions is currently a dynamically developing

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area in applied research and industry. Using microwaves, extraction and distillation can now be completed in minutes instead of hours with high reproducibility, reducing the consumption of solvent, simplifying manipulation and work-

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up, giving higher purity of the final product, eliminating post-treatment of waste water and consuming only a fraction of the energy normally needed for a conventional extraction method. Several classes of compounds such as essential oils,

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aromas, anti-oxidants, pigments, colours, fats and oils, carbohydrates, and other bioactive compounds have been extracted efficiently from a variety of matrices (mainly animal tissues, food, and plant materials). The advantages of using microwave

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energy, which is a non-contact heat source, includes more effective heating, faster energy transfer, reduced thermal gradients, selective heating, reduced equipment size, faster response to process heating control, faster start-up, increased

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production, and elimination of process steps. This book will present a complete picture of the current knowledge on microwave-assisted extraction (MAE) of bioactive compounds from food and natural products. It will provide the

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necessary theoretical background and details about extraction by microwaves, including information on the technique, the mechanism, protocols, industrial applications, safety precautions, and environmental impacts.

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Sustainable Seaweed Technologies: Cultivation, Biorefinery, and Applications collates key background information on efficient cultivation and biorefinery of seaweeds, combining underlying chemistry and methodology with

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industry experience. Beginning with a review of the opportunities for seaweed biorefinery and the varied components and properties of macroalgae, the book then reviews all the key steps needed for industrial applications, from its

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cultivation, collection and processing, to extraction techniques, concentration and purification. A range of important applications are then discussed, including the production of energy and novel materials from seaweed, before a set

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of illustrative case studies shows how these various stages work in practice. Drawing on the expert knowledge of a global team of editors and authors, this book is a practical resource for both researchers and businesses who currently work with macroalgae.

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Highlights the specific challenges and benefits of developing seaweed for sustainable products Presents useful case studies that demonstrate varied approaches and methodologies in practice Covers the complete seaweed chain, from

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cultivation to waste management
Carotenoids represent a large group of isoprenoid structures with many different structural characteristics and biological activities. They are the most important of the naturally occurring pigments and are

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responsible for the various colors of different fruits, vegetables, and plant parts. Marine carotenoids and their unique structures are responsible for the color of many fish, shellfish, and algae. However, while there have been many papers and reviews on

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carotenoids of terrestrial origin, there has been relatively little research conducted on the impact of marine carotenoids on human health. Recent research efforts have revealed that marine carotenoids have strong biological activity

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affecting human health and are candidates for nutraceuticals. This Topical Collection of Marine Drugs is dedicated to marine carotenoids, and will focus on the benefits of carotenoids for human beings. For a better understanding of the

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physiological effects of marine carotenoids, this collection should include the most recent developments in the presence, analysis, chemistry, and biochemistry of marine carotenoids. The interest in biofuel production

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and application is governed by the depletion of fossil fuel resources and the threatening pollution of the atmosphere because of the extensive emissions of greenhouse gases, which the present global vegetation cannot cope with. A remedy against the

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greenhouse gas emissions is the use of biomass presently grown as a source for biofuels. Biofuels can be further utilized as substrates for bulk chemical products. This approach is known as the biorefinery concept as an analogue to the oil-

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based refineries. The present book offers some examples and new ideas for the broader applications of biofuels and the resulting raw materials for energy and chemical products as alternatives to the traditional fossil fuels.

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Cultivation, Recovery of Compounds
and Applications

Extraction, Characterization, and
Applications

Heat and Mass Transfer in
Turbulent Moist Air Drying
Processes

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Encyclopedia Of Thermal Packaging
- Set 1: Thermal Packaging
Techniques (A 6-volume Set)
Sustainable Separation Engineering
Process, Monitoring, and Standards
***Food Engineering
Handbook, Two-Volume Set***

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*provides a stimulating
and up-to-date review of
food engineering
phenomena. It also
addresses the basic and
applied principles of
food engineering methods*

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*used in food processing
operations around the
world. Combining theory
with a practical, hands-
on approach, this set
examines the
thermophysical*

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***properties and modeling
of selected processes
such as chilling,
freezing, and
dehydration, and covers
the key aspects of food
engineering, from mass***

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***and heat transfer to
steam and boilers, heat
exchangers, diffusion,
and absorption.***

***Comprised of Food
Engineering Handbook:
Food Engineering***

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***Fundamentals and Food
Engineering Handbook:
Food Process
Engineering, this
comprehensive resource:
Explains the
interactions between***

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***different food
constituents that might
lead to changes in food
properties Describes the
characterization of the
heating behavior of
foods, their heat***

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***transfer, heat
exchangers, and the
equipment used in each
food engineering method
Discusses rheology,
fluid flow, evaporation,
distillation, size***

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***reduction, mixing,
emulsion, and
encapsulation Provides
case studies of
solid-liquid and
supercritical fluid
extraction and food***

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***behaviors Explores
fermentation, enzymes,
fluidized-bed drying,
and more Presenting
cutting-edge information
on new and emerging food
engineering processes,***

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***Food Engineering
Handbook, Two-Volume Set
offers a complete
reference on the
fundamental concepts,
modeling, quality,
safety, and technologies***

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***associated with food
engineering and
processing operations
today.***

***Ingredients Extraction
by Physico-chemical
Methods, Volume Four,***

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***the latest release in
the Handbook of Food
Bioengineering series,
reveals the most
investigated extraction
methods of ingredients
and their impact on the***

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food industry. This resource describes types of ingredients that may be extracted through physico-chemical methods (i.e. specific plants, fruits, spices, etc.),

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***along with their
particularities to help
readers understand their
biological effect and
solve research problems.
The extraction methods
of bioactive compounds***

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***and functional
ingredients are
discussed, along with
information on green
ingredient extraction
strategies to help
reduce harmful***

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environmental and health effects. Extraction methods in this book can be applied for multiple purposes within the food industry, such as ingredients separation

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***for food development,
the purification and
separation of toxic
compounds from a food
mixture, and the
recovery of natural
bioactive compounds.***

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***Offers advanced
knowledge and skills of
physiochemical analysis
for ingredient
extraction Presents
various methods for food
component analysis to***

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***evaluate structure
function relations in
changing environments
Discusses the importance
of enzymes during
processing and storage
of foods Includes***

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*methods to evaluate and
enhance extraction, such
as ultrasound, to
produce novel foods more
efficiently*

Food Engineering

Handbook: Food Process

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***Engineering addresses
the basic and applied
principles of food
engineering methods used
in food processing
operations around the
world. Combining theory***

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***with a practical, hands-
on approach, this book
examines the
thermophysical
properties and modeling
of selected processes
such as chilling,***

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***freezing, and
dehydration. A
complement to Food
Engineering Handbook:
Food Engineering
Fundamentals, this text:
Discusses size***

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*reduction, mixing,
emulsion, and
encapsulation Provides
case studies of
solid-liquid and
supercritical fluid
extraction Explores*

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***fermentation, enzymes,
fluidized-bed drying,
and more Presenting
cutting-edge information
on new and emerging food
engineering processes,
Food Engineering***

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***Handbook: Food Process
Engineering is an
essential reference on
the modeling, quality,
safety, and technologies
associated with food
processing operations***

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today.

***Recently, the rapid
development of microwave
technologies has had a
significant impact on
current industrial,
agricultural, medical,***

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*and food processing
fields. This book is a
self-contained
collection of valuable
scholarly papers related
to the microwave
applications. This book*

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***contains 10 chapters
that cover several
subtopics of the
microwave engineering,
namely, microwave system
design models, emerging
microwave devices, and***

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***microwave heating/drying
technologies. Hence,
this book should be
useful to the academics,
scientists, practicing
researchers, and
postgraduate students***

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***whose works are related
to microwave
technologies.***

***Experimental and
Theoretical Work
Applications,
Regulations, and***

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Prospects

***Sustainable Approaches
for Industrial
Transformation***

***Handbook of Heat and
Mass Transfer
Cultivation,***

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***Biorefinery, and
Applications***

Marine Carotenoids

***An Oleoresin represents the
true essence of spices
enriched with volatile and non-
volatile essential oil and***

resinous fractions. The oleoresin represents the wholesome flavor of the spice, a cumulative effect of the sensation of smell and taste. Therefore, it is designated as "true essence" of the spice and can replace spice powders

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in food products without altering the flavor profile. Our earth comprises a plethora of spices that have carved a niche in the global market in medicinal and health-related food products. These spices play a dual role as a food

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ingredient and a therapeutic agent preventing various diseases. This industry has acquired tremendous attention not only from consumers but also from scientific communities, and various food manufacturing

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***organizations. Handbook of
Oleoresins: Extraction,
Characterization, and
Applications is a snapshot of
information on
oleoresins—production,
composition, properties,
applications (medicinal &***

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***health properties), and more.
It is designed to be a practical
tool for the various
professionals who develop and
market spices and oleoresins
Key Features: Contains
comprehensive information on
the major oleoresins of the***

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***world Dicusses the extraction
and characterization of major
spice oleoresins Covers the
safety and toxicity of
oleoresins Sheds light on
relationship between
oleoresins and health benefits
The world is moving towards***

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natural products. Spices lend color, taste, and flavor, and oleoresins are good source of antioxidants and have preservative as well as therapeutic power. Therefore it is important to understand and document the chemistry,

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***characterization, properties
and applications of oleoresins,
as found in this handbook.***

***This volume presents chapters
that discuss secondary
metabolites of marine origin,
the industrial applications of
phytochemicals, and recent***

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***advances in phytochemical
research. It considers
production of secondary
metabolites and
accumulations through in
vitro cultures and also reviews
the effects of natural products
as biopesticides and as eco-***

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***friendly corrosion inhibitors.
In addition, the volume
discusses the effects of the
environment on the
distribution of phytochemicals
and the roles of
phytochelatins and heavy
metal tolerance in plants.***

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This most comprehensive and unrivaled compendium in the field provides an up-to-date account of the chemistry of solids, nanoparticles and hybrid materials. Following a valuable introductory chapter reviewing important synthesis

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***techniques, the handbook
presents a series of
contributions by about 150
international leading experts
-- the "Who's Who" of solid
state science. Clearly
structured, in six volumes it
collates the knowledge***

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***available on solid state
chemistry, starting from the
synthesis, and modern
methods of structure
determination. Understanding
and measuring the physical
properties of bulk solids and
the theoretical basis of***

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modern computational treatments of solids are given ample space, as are such modern trends as nanoparticles, surface properties and heterogeneous catalysis. Emphasis is placed throughout not only on the

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***design and structure of solids
but also on practical
applications of these novel
materials in real chemical
situations.***

***remove This Encyclopedia
comes in 3 sets. To check out
Set 2 and Set 3, please visit***

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***Set 2: Thermal Packaging
Tools and Set 3: Thermal
Packaging Applications
/remove Thermal and
mechanical packaging – the
enabling technologies for the
physical implementation of
electronic systems - are***

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responsible for much of the progress in miniaturization, reliability, and functional density achieved by electronic, microelectronic, and nanoelectronic products during the past 50 years. The inherent inefficiency of

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electronic devices and their sensitivity to heat have placed thermal packaging on the critical path of nearly every product development effort in traditional, as well as emerging, electronic product categories. Successful thermal

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packaging is the key differentiator in electronic products, as diverse as supercomputers and cell phones, and continues to be of pivotal importance in the refinement of traditional products and in the

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***development of products for
new applications. The
Encyclopedia of Thermal
Packaging, compiled in multi-
volume sets (Set 1: Thermal
Packaging Techniques, Set 2:
Thermal Packaging Tools, Set
3: Thermal Packaging***

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***Applications, and Set 4:
Thermal Packaging
Configurations) will provide a
comprehensive, one-stop
treatment of the techniques,
tools, applications, and
configurations of electronic
thermal packaging. Each of***

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***the author-written sets
presents the accumulated
wisdom and shared
perspectives of a few
luminaries in the thermal
management of
electronics. Set 1: Thermal
Packaging Techniques***

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***first set of the Encyclopedia,
Thermal Packaging
Techniques, focuses on the
technology “building blocks”
used to assemble a complete
thermal management system
and provide detailed
descriptions of the underlying***

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***phenomena, modeling
equations, and correlations,
as well as guidance for
achieving the optimal designs
of individual “building blocks”
and their insertion in the
overall thermal solution.
Specific volumes deal with***

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microchannel coolers, cold plates, immersion cooling modules, thermoelectric microcoolers, and cooling devices for solid state lighting systems, as well as techniques and procedures for the experimental characterization

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***of thermal management
components. These “building
blocks” are the essential
elements in the creation of a
complete, cost-effective
thermal management
system. The four sets in the
Encyclopedia of Thermal***

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Packaging will provide the novice and student with a complete reference for a quick ascent on the thermal packaging 'learning curve,'; the practitioner with a validated set of techniques and tools to face every

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challenge, and researchers with a clear definition of the state-of-the-art and emerging needs to guide their future efforts. This encyclopedia will, thus, be of great interest to packaging engineers, electronic product

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development engineers, and product managers, as well as to researchers in thermal management of electronic and photonic components and systems, and most beneficial to undergraduate and graduate students studying

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***mechanical, electrical, and
electronic engineering.***

Phytochemistry

***Food Engineering Handbook,
Two Volume Set***

Natural Product Extraction

Food and Nutraceutical

Applications

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Graduate Catalog

Radiative Heat Transfer

Cosmetic manufacturers use nanoscale size ingredients to provide better UV protection, deeper skin penetration, long-lasting effects, increased color and finish quality. This approach enables the forming of

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nanoscale cosmetic ingredients, which can possess active components readily absorbed into the skin, repair damage easily, and promote improved product outcomes. Nanotechnology for the Preparation of Cosmetics using Plant-Based Extracts explores the various applications of nanotechnology

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in the cosmetic industry. Techniques for the development of cosmetic are a topic of increasing interest with widespread opportunities for potential applications in a broad range of industrial applications. The book covers a variety of techniques and processes, focusing on its potential

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applications in the field of skincare and makeup cosmetics. The book will cover not only conventional processes but also innovative and efficient techniques for the preparation of cosmetics exhibiting unique applications in the field.

Nanotechnology for the Preparation of

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Cosmetics using Plant-Based Extracts is an important reference source for materials scientists, engineers and pharmaceutical scientists who want to learn more about the use of cosmetics prepared through nanotechnology to achieve the materials characteristics and enhancements in the mechanism

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and properties of makeup and skincare. Presents techniques for the design and manufacture of high-performance skincare products using nanotechnology Demonstrates systematic approaches and investigations for the design, synthesis, characterization and

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applications of various plant-based extracts in order to make them effective ingredients for cosmetics creation Assesses the major challenges of using plant-based materials in the manufacture of cosmetic products

In recent years, the interest of the

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scientific community towards efficient energy systems has significantly increased. One of the reasons is certainly related to the change in the temperature of the planet, which has increased by $0.76\text{ }^{\circ}\text{C}$ with respect to preindustrial levels, according to the Intergovernmental Panel on Climate

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Change (IPCC), and is still increasing. The European Union considers it vital to prevent global warming from exceeding 2°C with respect to pre-industrial levels, as it has been proven that this will result in irreversible and potentially catastrophic changes. These changes in climate are mainly

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caused by greenhouse gas emissions related to human activities, and can be drastically reduced by employing energy systems for the heating and cooling of buildings, as well as for power production, characterized by high efficiency levels and/or based on renewable energy sources. This

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Special Issue, published in the Energies journal, includes 13 contributions from across the world, including a wide range of applications such as hybrid residential renewable energy systems, desiccant-based air handling units, heat exchanges for engine WHR, solar chimney systems,

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and other interesting topics.

Heat and Mass Transfer in Energy SystemsMDPI

For several years, the food industry has been interested in identifying components in foods which have health benefits to be used in the development of functional food and

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nutraceutical products. Examples of these ingredients include fibre, phytosterols, peptides, proteins, isoflavones, saponins, phytic acid, probiotics, prebiotics and functional enzymes. Although much progress has been made in the identification, extraction and characterisation of these

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ingredients, there remains a need for ready and near-market platform technologies for processing these ingredients into marketable value-added functional food and nutraceutical products. This book looks at how these ingredients can be effectively incorporated into food systems for

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market, and provides practical guidelines on how challenges in specific food sectors (such as health claims and marketing) can be addressed during processing.

Nutraceutical and Functional Food Processing Technology is a comprehensive overview of current

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and emerging trends in the formulation and manufacture of nutraceutical and functional food products. It highlights the distinctions between foods falling into the nutraceutical and functional food categories. Topics include sustainable and environmentally-friendly approaches

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to the production of health foods, guidelines and regulations, and methods for assessing safety and quality of nutraceutical and functional food products. Specific applications of nutraceuticals in emulsion and salad dressing food products, beverages and soft drinks,

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baked goods, cereals and extruded products, fermented food products are covered, as are novel food proteins and peptides, and methods for encapsulated nutraceutical ingredients and packaging. The impact of processing on the bioactivity of nutraceutical ingredients, allergen

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management and the processing of allergen-free foods, health claims and nutraceutical food product commercialization are also discussed. Nutraceutical and Functional Food Processing Technology is a comprehensive source of practical approaches that can be used to

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innovate in the nutraceutical and health food sectors. Fully up-to-date and relevant across various food sectors, the book will benefit both academia and industry personnel working in the health food and food processing sectors.

Saffron

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Innovative and Emerging
Technologies in the Bio-marine Food
Sector

Emerging Microwave Technologies in
Industrial, Agricultural, Medical and
Food Processing

Handbook of Oleoresins

Issues in Mechanical Engineering:

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Exploring the Potential of Natural
Products through Advanced
Techniques

**Industrial Hemp: Food and
Nutraceutical Applications is a
comprehensive overview of
different value chains for the**

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industrial hemp industry. This excellent reference supports multi-disciplines and presents industrial hemp as a multi-purpose crop, with special attention paid to its food and nutraceutical applications. By combining and presenting multidisciplinary knowledge,

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readers will be introduced to recent progress in hemp production, processing, utilization and marketing. The book provides a systematic overview of alternative hemp applications, but also serves as a guide to the challenges needed for hemp revitalization to reach its

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**fullness. Provides information on the biological activity of hemp extracts, their roles in disease prevention, and potential applications in the functional food and nutraceutical sectors
Discusses hemp as an alternative protein source used to create**

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**innovative hemp-based foods
Presents case studies that describe
opportunities in hemp research,
hemp agriculture and hemp
processing
Microalgae: Cultivation, Recovery
of Compounds and Applications
supports the scientific community,**

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**professionals and enterprises that
aspire to develop industrial and
commercialized applications of
microalgae cultivation. Topics
covered include conventional and
emerging cultivation and harvesting
techniques of microalgae, design,
transport phenomena models of**

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microalgae growth in photobioreactors, and the catalytic conversion of microalgae. A significant focus of the book illustrates how marine algae can increase sustainability in industries like food, agriculture, biofuel and bioprocessing, among others. This

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book is a complete reference for food scientists, technologists and engineers working in the bioresource technology field. It will be of particular interest to academics and professionals working in the food industry, food processing, chemical engineering

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and biotechnology. Explores emerging technologies for the clean recovery of antioxidants from microalgae Includes edible oil and biofuels production, functional food, cosmetics and animal feed applications Discusses microalgae use in sustainable agriculture and

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**wastewater treatment Considers the
techno-economic aspects of
microalgae processing for biofuel,
chemicals, pharmaceuticals and
bioplastics**

**"Heat and mass transfer is a basic
science that deals with the rate of
transfer of thermal energy. It is an**

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exciting and fascinating subject with unlimited practical applications ranging from biological systems to common household appliances, residential and commercial buildings, industrial processes, electronic devices, and food processing. Students are assumed

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**to have an adequate background in
calculus and physics"--**

**Due to its high sensitivity and
selectivity, liquid
chromatography–mass
spectrometry (LC–MS) is a powerful
technique. It is used for various
applications, often involving the**

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**detection and identification of
chemicals in a complex mixture.
Ultra Performance Liquid
Chromatography Mass
Spectrometry: Evaluation and
Applications in Food Analysis
presents a unique collection of up-
to-date UPLC-MS/MS methods for**

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the separation and quantitative determination of components, contaminants, vitamins, and aroma and flavor compounds in a wide variety of foods and food products. The book begins with an overview of the history, principles, and advancement of chromatography. It

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discusses the use of UHPLC techniques in food metablomics, approaches for analysis of foodborne carcinogens, and details of UPLC-MS techniques used for the separation and determination of capsaicinoids. Chapters describe the analysis of contaminants in

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food, including pesticides, aflatoxin, perfluorochemicals, and acrylamide, as well as potentially carcinogenic heterocyclic amines in cooked foods. The book covers food analysis for beneficial compounds, such as the determination of folate, vitamin

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content analysis, applications for avocado metabolite studies, virgin olive oil component analysis, lactose determination in milk, and analysis of minor components of cocoa and phenolic compounds in fruits and vegetables. With contributions by experts in

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interdisciplinary fields, this reference offers practical information for readers in research and development, production, and routing analysis of foods and food products.

**Food Engineering Handbook
From Bioengineering and**

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**Microelectronics to
Nanotechnology
Food Product Optimization for
Quality and Safety Control
Theory and Practice
Materials, Techniques and Process
Development
Nanotechnology for the Preparation**

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of Cosmetics using Plant-Based Extracts

Biomass finds its application as feedstock to produce biofuels and other value-added products, which finds usage in energy and environmental areas with

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particular focus on bioenergy production from different biomass and high-volume, medium-value industrial products. This book investigates problems of controlled synthesis of these materials and the effect

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of their morphological, physical, and chemical characteristics on their adsorption or desorption capacity and recent progress in green catalysts derived from biomass for various catalytic applications. Socioeconomic

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impacts on environment and climate regarding waste biomass are discussed as well. Features Covers recent progress on green catalysts derived from biomass Explores the biomass conversion to different resources

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Introduces the utilization of biowaste in environmental aspects Discusses the biomass applications in different types of energy Proposes microbial waste biomass as a resource of renewable energy This book is

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aimed at professionals and senior undergraduate students in environmental sciences, energy studies, and environmental and chemical engineering.

More than 80 years of experience in the practical application of

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electromagnetic energy in various fields of human activity (industry, agriculture, science, medicine, etc.) suggests that microwave heating is an effective application of electromagnetic energy. This book presents the

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latest investigations on the applications of microwave energy and the effects of microwave radiation on various materials and mediums. Divided into two sections on thermal and nonthermal effects, this volume

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contains eight chapters that examine the use of microwave energy to extract bioactive compounds from plant materials, for rock-breaking operations, to synthesize functional dyes and nanomaterials, and more.

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Evolutionary Diversity as a Source for Anticancer Molecules discusses evolutionary diversity as source for anticancer agents derived from bacteria, algae, bryophytes, pteridophytes, and gymnosperms. The book goes

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over the isolation of anticancer agents and the technology-enabled screening process used to develop anticancer drugs. The book also includes discussion of the nutraceuticals and natural

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products derived from invertebrates that can be used as part of cancer treatment. Evolutionary Diversity as a Source for Anticancer Molecules also deals with some of the current challenges in the

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prevention of cancer as well as the side effects of conventional drugs used for cancer patients. This book is a valuable resource for cancer researchers, oncologists, biotechnologists, pharmacologists, and any

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member of the biomedical field interested in understanding more about natural products with anticancer potential. Discusses the application of natural products in place of conventional drugs to minimize

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the side effects in cancer
treatment Explains the relation
between evolutionary
mechanisms and climate change
for production of secondary
metabolites
Sustainable Separation

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Engineering Explore an insightful collection of resources exploring conventional and emerging materials and techniques for separations In Sustainable Separation Engineering: Materials,

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Techniques and Process Development, a team of distinguished chemical engineers delivers a comprehensive discussion of the latest trends in sustainable separation engineering.

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Designed to facilitate understanding and knowledge transfer between materials scientists and chemical engineers, the book is beneficial for scientists, practitioners, technologists, and industrial

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managers. Written from a sustainability perspective, the status and need for more emphasis on sustainable separations in the chemical engineering curriculum is highlighted. The accomplished

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editors have included contributions that explore a variety of conventional and emerging materials and techniques for efficient separations, as well as the prospects for the use of artificial

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intelligence in separation science and technology. Case studies round out the included material, discussing a broad range of separation applications, like battery recycling, carbon sequestration, and biofuel

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production. This edited volume also provides: Thorough introductions to green materials for sustainable separations, as well as advanced materials for sustainable oil and water separation Comprehensive

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explorations of the recycling of lithium batteries and ionic liquids for sustainable separation processes Practical discussions of carbon sequestration, the recycling of polymer materials, and AI for the development of

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separation materials and processes In-depth examinations of membranes for sustainable separations, green extraction processes, and adsorption processes for sustainable separations Perfect for academic

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and industrial researchers interested in the green and sustainable aspects of separation science, Sustainable Separation Engineering: Materials, Techniques and Process Development is an

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indispensable resource for
chemical engineers, materials
scientists, polymer scientists,
and renewable energy
professionals.

Microwave Heating
Sustainable Seaweed

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Technologies

Volume 3: Marine Sources,
Industrial Applications, and
Recent Advances

Principles and Applications
Handbook of Solid State
Chemistry, 6 Volume Set

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Evaluation and Applications in
Food Analysis

*The drying of solids is one of the
oldest and most common unit
operations found in diverse processes.
Nevertheless, it is still one of the
sciences that needs basic research,*

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partially because of the difficulties and deficiencies in mathematical process descriptions and partially because of the lack of detailed knowledge of the coupled momentum, heat and mass transfer phenomena. The main objective of this thesis was

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to perform an in-depth experimental study of the coupled momentum, heat and mass transfer phenomena and to deduce a governing equation for net mass transfer in moist air and turbulent flow (hat was based on the findings. Development of simple and

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reliable steady state models for turbulent moist air-drying can be considered to be quite well reviewed in literature. Nevertheless, the literature study in the vast field of mass transfer has convinced the author that there is theoretical inconsistency even in the

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most rigorous mass transfer studies.

*The missing circumstantial
information in the classical drying
models is not well described in relation
to net mass transfer. Therefore, this
thesis presents different physical
models that are used in moist air to*

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define the governing net mass-transfer equation for turbulent drying processes. The known and trusted models are combined with coupled momentum, heat and mass transfer equations creating a reliable governing mass transfer equation in turbulent

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moist air drying processes during net mass transfer, i.e. the advanced drying model (ADM). The advanced drying model is analysed and experimentally verified with the specially designed apparatus described in this thesis. The deduced mass transfer equation

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indicates that Stefan's diffusion equation should be avoided when calculating drying intensities in turbulent flow with large water vapour partial pressure differences. (...).

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*book that delivers timely,
authoritative, and comprehensive
information about Additional
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*can expect the information about
Additional Research in this book to be
deeper than what you can access
anywhere else, as well as consistently
reliable, authoritative, informed, and
relevant. The content of Issues in
Mechanical Engineering: 2013 Edition*

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has been produced by the world's leading scientists, engineers, analysts, research institutions, and companies. All of the content is from peer-reviewed sources, and all of it is written, assembled, and edited by the editors at ScholarlyEditions™ and

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available exclusively from us. You now have a source you can cite with authority, confidence, and credibility. More information is available at <http://www.ScholarlyEditions.com/>. This new book discusses food quality and safety standards that are critically

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important for both developed and developing economies, where consumer safety is among the primary issues to be considered in food supply chain management. The editors consider that food safety is a multi-faceted subject, using microbiology, chemistry,

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standards and regulations, and risk management to address issues involving bacterial pathogens, chemical contaminants, natural toxicants, additive safety, allergens, and more; hence, the volume emphasizes the interrelationship

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between these areas and their equal importance in food production. With chapters from researchers from around the world, this book looks at critically important advances and topics in technology that has become indispensable in controlling hazards in

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the modern food industry. The varied topics include the role of mineral content of soils in food safety, microwaveassisted extraction of phenolic compounds, foodborne pathogenic anaerobes, enzymatic modification of ferulic acid content,

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and more.

Heat and Mass Transfer
Ultra Performance Liquid
Chromatography Mass Spectrometry
Microwave-assisted Extraction for
Bioactive Compounds
Food Process Engineering

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*Previews of Heat and Mass Transfer
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