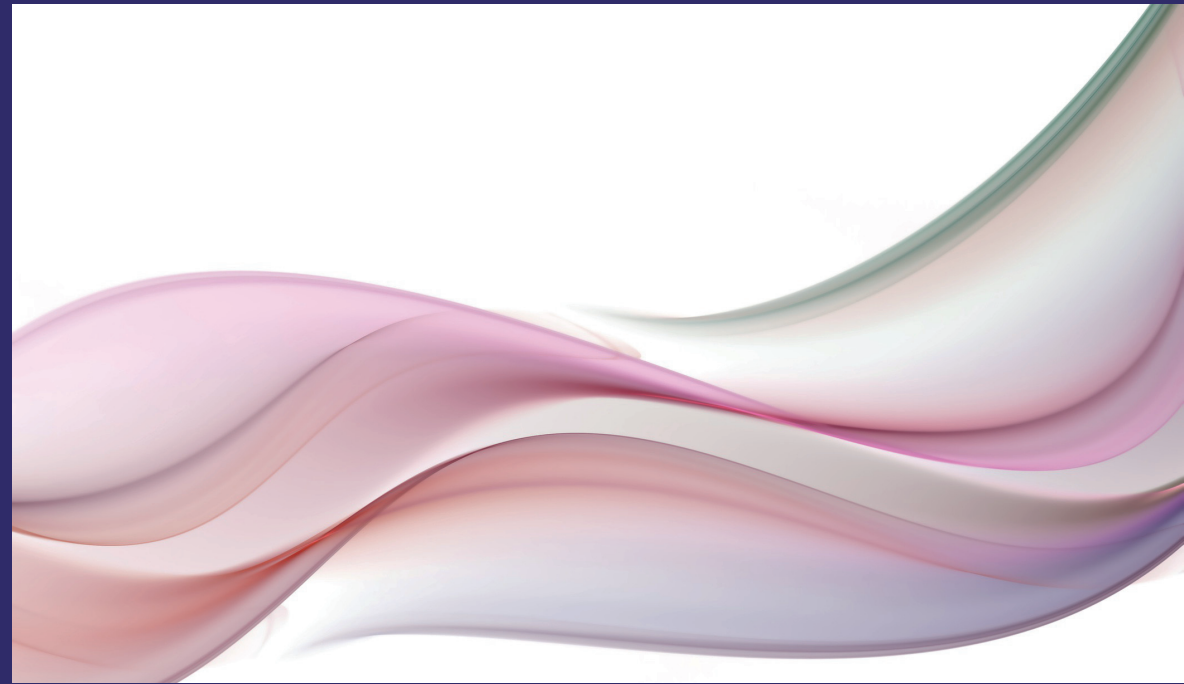


Unit operations are an area of engineering that is at the same time very fascinating and most essential for the industry in general and the food industry in particular. This book was prepared in a way to achieve simultaneously the academic and practical perspectives. It is organized into two parts: the unit operations based on equilibrium processes and the mechanical operations. Each topic starts with a presentation of the fundamental concepts and principles, followed by a discussion of the main applications, type of equipment, operating principles, methods of solving the engineering problem and the factors that influence the operation, among others. Moreover, throughout the work there is a concern of clearly illustrate the explanations through a set of examples applied to the vast sector of the food industry. This is, in fact, a feature of this book that makes it a reference in academia.



Raquel P. F. Guiné

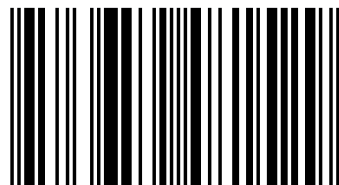
# Unit Operations for the Food Industry

Volume II: Equilibrium Processes & Mechanical Operations



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Raquel P. F. Guiné, Lic. Chemical Eng., Msc. Eng. Science - Industrial Eng., PhD Chemical Eng. - Unit Operations and Transfer Phenomena, all at Coimbra University. Coordinator Prof., Food Eng. Department, Polytechnic Institute of Viseu, Portugal. Member Direction Board CI&DETS Research Centre. President Scientific Board Agrarian School of Viseu.



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**UNIT OPERATIONS  
FOR THE FOOD INDUSTRY**

**Volume II**

**Equilibrium Processes  
&  
Mechanical Operations**

*Raquel de Pinho Ferreira Guiné*

2013



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