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Kirk-Othmer Encyclopedia of Chemical Technology Kirk-Othmer 2004 Contains the 5th ed. of the Kirk-Othmer encyclopedia of chemical technology. Includes risk management, enterprise resource planning, outsourcing, combinatorial synthesis and technology, functional foods, process automation, electronic chemicals, specialty silicones, mergers and acquisitions, nanoparticles, bioinformatics, ISO 14000, micron-scale chemical analysis, medical applications of biodegradable materials, product development, strategies, drug discovery strategies, chemistry of aging, single-site catalysis, custom manufacturing, and global chemical market analy.

Chemical Engineering Progress 1999

Food Engineering Handbook, Two Volume Set Theodoros Varzakas 2014-12-12 Food Engineering Handbook, Two-Volume Set provides a stimulating and up-to-date review of food engineering phenomena. It also addresses the basic and applied principles of food engineering methods used in food processing operations around the world. Combining theory with a practical, hands-on approach, this set examines the thermophysical properties and modeling of selected processes such as chilling, freezing, and dehydration, and covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, diffusion, and absorption. Comprised of Food Engineering Handbook: Food Engineering Fundamentals and Food Engineering Handbook: Food Process Engineering, this comprehensive resource: Explains the interactions between different food constituents that might lead to changes in food properties Describes the characterization of the heating behavior of foods, their heat transfer, heat exchangers, and the equipment used in each food engineering method Discusses rheology, fluid flow, evaporation, distillation, size reduction, mixing, emulsion, and encapsulation Provides case studies of solid–liquid and supercritical fluid extraction and food behaviors Explores fermentation, enzymes, fluidized-bed drying, and more Presenting cutting-edge information on new and emerging food engineering processes, Food Engineering Handbook, Two-Volume Set offers a complete reference on the fundamental concepts, modeling, quality, safety, and technologies associated with food engineering and processing operations today.

Rules of Thumb for Chemical Engineers Stephen M Hall 2012-07-27 Rules of Thumb for Chemical Engineers, Fifth Edition, provides solutions, common sense techniques, shortcuts, and calculations to help chemical and process engineers deal with practical on-the-job problems. It discusses physical properties for proprietary materials, pharmaceutical and biopharmaceutical sector heuristics, and process design, along with closed-loop heat transfer systems, heat exchangers, packed columns, and structured packings. Organized into 27 chapters, the book begins with an overview of formulae and data for sizing piping systems for incompressible and compressible flow. It then moves to a discussion of design recommendations for heat exchangers, practical equations for solving fractionation problems, along with design of reactive absorption processes. It also considers different types of pumps and presents narrative as well as tabular comparisons and application notes for various types of fans, blowers, and compressors. The book also walks the reader through the general rules of thumb for vessels, how cooling towers are sized based on parameters such as return temperature and supply temperature, and specifications of refrigeration systems. Other chapters focus on pneumatic conveying, blending and agitation, energy conservation, and process modeling. Chemical engineers faced with fluid flow problems will find this book extremely useful. Rules of Thumb for Chemical Engineers brings together solutions, information and work-arounds that engineers in the process industry need to get their job done. New material in the Fifth Edition includes physical properties for proprietary materials, six new chapters, including pharmaceutical, biopharmaceutical sector heuristics, process design with simulation software, and guidelines for hazardous materials and processes Now includes SI units throughout alongside

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