



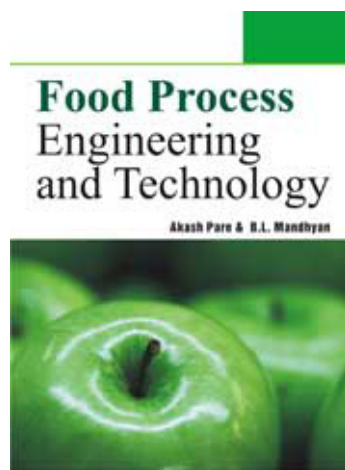
Food Process Engineering and Technology: A book on the basic concepts of post harvest and food processing

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ABOUT THE BOOK

The first edition of "Food Process Engineering and Technology" written by Akash Pare and Mandhyan is a great book to enlighten the basic concepts of post harvest and food process engineering. This book address systematically the issues related to various process and unit operations involved in agro process and food industries. All the concepts are explained

in depth with the help of diagrams and illustrated solved problems. This book is divided into 12 chapters depicting principles of material and energy balances, heat transfer and its applications, thermal processing, psychrometry, drying and dehydration, evaporation, refrigeration and freezing, separation process and milk processing have been dealt in details. Apart from basic theory and design principles a number of solved examples have been included to solve design problems. This book, written in simple language and providing in depth knowledge about the subject. The authors also provide an index with more than 300 keywords with cross-references to help the reader navigate through the topics. This book represents an attempt to deal with special subject in food engineering in a comprehensive way for students of B. Tech (Agril. Engg) and Post graduation programmes of different colleges and universities and persons appearing in various competitive examinations related to entrance test for higher studies such as NET, GATE, ARS and IES. That said, this book succeeds adequately as a gentle introduction to basic food

engineering. Concepts are explained with concrete examples, and provide an intuitive understanding. It is useful reference for designer, manufactures of agro processing machines, teachers and students of food processing. This book has been published by New India Publishing Agency, New Delhi with price tag of ₹ 1150/- only.

ABOUT THE AUTHORS

Dr. Akash Pare has obtained his Doctorate degree in field of Post Harvest Process and Food Engineering from College of Agricultural Engineering, Jawaharlal Nehru Krishi Vishwa Vidyalaya, Jabalpur in the year of 2009. He has obtained his M. Tech (2005) in Food Biotechnology Engineering from G.B. Pant University of Agricultural & Technology, Pantnagar, Uttaranchal and B. Tech (2002) in Agricultural Engineering from College of Agricultural Engineering, Jawaharlal Nehru Krishi Vishwa Vidyalaya, Jabalpur. Dr. Pare bestowed with GATE- MHRD fellowship (2003-05) and ICAR-SRF (2007-09) in his academic carrier. Prior to his association with IICPT, he worked as Lecturer in Department of Mechanical Engineering, College of Engineering and Technology, Jabalpur in the year of 2009-10. He has published number of research papers, popular articles in National Journals, Seminars and International Conferences. His fields of research interest are use of enzyme in food processing, extrusion cooking of cereals and pulses, unit operations in food processing, novel thermal processing methods, mathematical modeling Dr Pare can be contacted through e-mail: akashpare@gmail.com

Late Dr. B.L. Mandhyan has worked for more than 30 years in College of Agriculture Engineering, Jawahar Lal Nehru Krishi Vishwa Vidyalaya (JNKVV), Jabalpur (M.P.) and retired as Professor from University. He had obtained his Doctorate degree in Agriculture Engineering from IIT Kharagpur in the year 1991. He was a graduate of Allahabd University and also completed his post graduation from that University in year 1973. He designed and developed many equipment and gadget and guided five PhD students. He had published 59 research papers and popular articles.

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