



Author:

R.P. Singh

Managing Director Cum
Chief Executive Officer, Food &
Biotech Engineers (India) Pvt. Ltd.
Faridabad (Haryana)

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modern PLC based milk and food drying industries. It also describes brief theory, equipments, components, procedure of commissioning and maintenance of spray and fluid bed during plants along with the product and by-product properties. The product quality parameter are also mentioned in the text. The application of evaporator and dryer in zero energy liquid discharge for effluent treatment in various industries is highlighted in brief. The details of various types of extractors for herbal processing have also been discussed. Salient features of various equipments commonly found in food processing industries especially for milk processing and drying with practical aspects are the distinctive feature of this handbook and will be helpful for the first time user to select appropriate machine/equipment for selected operations. The flow process chart for selected fruits with mass balance is also mentioned. The by-product utilization and development of value added is briefly presented.

However, at many places labeling of equipments in the layout and even figure are missing. The printability of few computer aided drawing is not clear. Editor should have been more careful in choosing the font and size for formatting, especially writing of equations and units in the text. Due to incorrect formatting, many equations are not understandable. Few units mentioned in Handbook are not in SI. The units are also not consistent in text. Editor should have been more vigilant in mentioning the superscripts and subscripts in various equations and text.

Reviewed by:

Dr. Narendra Singh Rathore
Vice-Chancellor, Maharana Pratap University of Agriculture & Technology
Udaipur (Rajasthan)

Handbook for Process, Evaporation & Drying Technology

Handbook for Process, Evaporation and Drying Technology; spreads in twenty five chapters; presents the basic concepts and fundamentals of food process engineering as ready reference. The editor's vast experience in Food and Biotech Industry, reflects in providing a stimulating and up-to-date information on various practical aspects of food process unit operations with special reference to milk processing and drying of food materials. The author has combined brief theory with a practical, hand-on approach, and covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, dairy engineering aspects, fruits and vegetable processing and drying of food materials and brief notes on herbal extraction suitable for any process industry. *The unique and exclusive feature of the book is inclusion of brief concept of Vastu in layout and construction of industrial buildings and hygienic design of equipments for the liquid foods.*

Handbook includes engineering drawing of processing plants, their layout and process chart of various traditional dairy products such as butter oil, *ghee lassi, shrikhand* etc. Milk powder, sweetened milk food, malted milk food and their by-product utilization is discussed in various chapters. Editor's practical experience in handling various process plants is visible in making handbook suitable reference for operation of milk processing, food drying industries. Handbook contains useful thumb rules especially in evaporation section for various effects, their commissioning, operation and maintenance. Editor has carefully selected engineering illustrations of various food process plants with