

Food Engineering Series

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Stavros Yanniotis

Petros Taoukis

Nikolaos G. Stoforos

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Advances in Food Process Engineering Research and Applications

 Springer

Food Engineering Series

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Advances in Food Process Engineering Research and Applications

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Preface

This book provides an international perspective of today's frontiers in food process engineering research and innovation. It includes selected keynote contributions to the 11th International Congress on Engineering and Food (ICEF11), which took place in Athens, Greece, 22–26 May 2011. The theme of ICEF11 was “Food Process Engineering in a Changing World.” It explored the issue of how food science and engineering could contribute to the solution of vital problems in a world of increasing population and complexity, under severe constraints of limited resources of raw materials and the environment.

The 32 chapters of this book, including Chaps. 1 and 2 which introduce the theme of modern food process engineering research and innovation, are grouped according to the main themes of the Congress, namely food materials science and properties (Chaps. 3–7), advances in food process technology (Chaps. 8–16), novel food processes (Chaps. 17–21), modeling and control of food processes (Chaps. 22–25), modeling and control of food safety and quality (Chaps. 26–30), and current and future issues (Chaps. 31 and 32).

The editors wish to thank the authors for their contributions. Without their effort and expertise this book would not have been possible. We would also like to express our gratitude to Professor Emeritus George D. Saravacos, who inspired and guided the efforts of the team responsible for the successful organization of ICEF11.

Athens, Greece
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Stavros Yanniotis
Petros Taoukis
Nikolaos G. Stoforos
Vaios T. Karathanos

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