Food Processing: Principles and Applications, 2nd Edition  
Stephanie Clark (Editor), Stephanie Jung (Co-Editor), Buddhi Lamsal (Co-Editor)  

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**DESCRIPTION**  

*Food Processing: Principles and Applications second edition* is the fully revised new edition of this best-selling food technology title. Advances in food processing continue to take place as food scientists and food engineers adapt to the challenges imposed by emerging pathogens, environmental concerns, shelf life, quality and safety, as well as the dietary needs and demands of humans. In addition to covering food processing principles that have long been essential to food quality and safety, this edition of *Food Processing: Principles and Applications*, unlike the former edition, covers microbial/enzyme inactivation kinetics, alternative food processing technologies as well as environmental and sustainability issues currently facing the food processing industry.  

The book is divided into two sections, the first focusing on principles of food processing and handling, and the second on processing technologies and applications. As a hands-on guide to the essential processing principles and their applications, covering the theoretical and applied aspects of food processing in one accessible volume, this book is a valuable tool for food industry professionals across all manufacturing sectors, and serves as a relevant primary or supplemental text for students of food science.
ABOUT THE AUTHOR

About the Authors

Dr Stephanie Clark is Associate Director of the Midwest Dairy Foods Research Center and Associate Professor Food Science & Human Nutrition at Iowa State University.

Dr Stephanie Jung is Associate Professor in the Department of Food Science and Human Nutrition at Iowa State University.

Dr Buddhi Lamsal is Associate Professor, Food Science and Human Nutrition, Iowa State University.

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