

Fluid Flow Operation McCabe Smith

The food industry is on the verge of making some serious advances in the food processing sector. If successful, tomorrow's consumers will have unhindered access to safe, nutritious, and high-quality products via novel food processing technologies. Food Processing Operations Modeling: Design and Analysis, Second Edition demonstrates how to effectively use numerical modeling to predict the effects of food processing on targeted components. This non-destructive testing method virtually eliminates the health risks of under-processed food and maintains high nutritional values that are often lost in overcooked food. Using a task-oriented approach, this second edition discusses basic and advanced modeling tools that allow researchers to predict and prevent worse-case scenarios, perform comprehensive analyses, and optimize system design and efficiency. Contains Selected Applications of Thermal and Non-Thermal Processing Operations NEW TO THIS EDITION: Six new chapters on radio frequency heating, high-pressure processing, pulsed electric field treatment, fouling model on heat exchangers, ozone treatment, and UV radiation Expanded scope to address innovative and up-to-date food processing technologies Numerous real-world case studies Updated information on infrared heating of biological materials and modeling electrical resistance heating of foods Electromagnetic treatments (RF, Infrared, and UV) and fundamentals relative to heat and mass transfer, fluid flow, and stochastic processes Synergistic effect of combined food processing techniques and its numerical simulation Food processing methods are constantly improving in an effort to maintain safe, high-quality, and fresh-tasting products. Providing the theoretical basis for these cutting-edge techniques, this tried-and-tested reference provides indispensable insight into food systems modeling, while exploring applications for further research.

This work defines food properties, provides the necessary theoretical background for each property and evaluates the usefulness of each property in the design and operation of important food processing equipment. This second edition offers new chapters on the thermal properties of frozen foods plus information to estimate heat and mass transport fluxes, dielectric properties and their predictive models, and colourimetric properties and methods of measurement.;A special price is available on request for college or university bookstores requiring five or more copies.

Written by a highly regarded author with industrial and academic experience, this new edition of an established bestselling book provides practical guidance for students, researchers, and those in chemical engineering. The book includes a new section on sustainable energy, with sections on carbon capture and sequestration, as a result of increasing environmental awareness; and a companion website that includes problems, worked solutions, and Excel spreadsheets to enable students to carry out complex calculations.

Provides a holistic approach that looks at changing process conditions, possible process design changes, and process technology upgrades Includes process integration techniques for improving process designs and for applying optimization techniques for improving operations focusing on hydroprocessing units. Discusses in details all important aspects of hydroprocessing – including catalytic materials, reaction mechanism, as well as process design, operation and control, troubleshooting and optimization Methods and tools are introduced that have a successful application track record at UOP and many industrial plants in recent years Includes relevant calculations/software/technologies hosted online for purchasers of the book

Introduction to Chemical Engineering

Introduction to Food Process Engineering

Design, Operation, and Optimization

Current Developments in Biotechnology and Bioengineering

Chemical Engineering Fluid Mechanics, Revised and Expanded

This is a new book on food process engineering which treats the principles of processing in a scientifically rigorous yet concise manner, and which can be used as a lead in to more specialized texts for higher study. It is equally relevant to those in the food industry who desire a greater understanding of the principles of the food processes with which they work. This text is written from a quantitative and mathematical perspective and is not simply a descriptive treatment of food processing. The aim is to give readers the confidence to use mathematical and quantitative analyses of food processes and most importantly there are a large number of worked examples and problems with solutions. The mathematics necessary to read this book is limited to elementary differential and integral calculus and the simplest kind of differential equation.

Advances of Computational Fluid Dynamics in Nuclear Reactor Design and Safety Assessment presents the latest computational fluid dynamic technologies. It includes an evaluation of safety systems for reactors using CFD and their design, the modeling of Severe Accident Phenomena Using CFD, Model Development for Two-phase Flows, and Applications for Sodium and Molten Salt Reactor Designs. Editors Joshi and Nayak have an invaluable wealth of experience that enables them to comment on the development of CFD models, the technologies currently in practice, and the future of CFD in nuclear reactors. Readers will find a thematic discussion on each aspect of CFD applications for the design and safety assessment of Gen II to Gen IV reactor concepts that will help them develop cost reduction strategies for nuclear power plants. Presents a thematic and comprehensive discussion on each aspect of CFD applications for the design and safety assessment of nuclear reactors Provides an historical review of the development of CFD models, discusses state-of-the-art concepts, and takes an applied and analytic

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look toward the future Includes CFD tools and simulations to advise and guide the reader through enhancing cost effectiveness, safety and performance optimization

Fundamentals and Operations in Food Process Engineering deals with the basic engineering principles and transport processes applied to food processing, followed by specific unit operations with a large number of worked-out examples and problems for practice in each chapter. The book is divided into four sections: fundamentals in food process engineering, mechanical operations in food processing, thermal operations in food processing and mass transfer operations in food processing. The book is designed for students pursuing courses on food science and food technology, including a broader section of scientific personnel in the food processing and related industries.

Combining comprehensive theoretical and empirical perspectives into a clearly organized text, Chemical Engineering Fluid Mechanics, Second Edition discusses the principal behavioral concepts of fluids and the basic methods of analysis for resolving a variety of engineering situations. Drawing on the author's 35 years of experience, the book covers real-world engineering problems and concerns of performance, equipment operation, sizing, and selection from the viewpoint of a process engineer. It supplies over 1500 end-of-chapter problems, examples, equations, literature references, illustrations, and tables to reinforce essential concepts.

Scaling Chemical Processes

Fundamentals and Operations in Food Process Engineering

Supercritical Fluid Technology in Materials Science and Engineering

Regenerative Medicine Technology

Food Processing Operations Modeling

Milk-Based Beverages, Volume 9 in The Science of Beverages series, presents current status, developments, and technologies for researchers and developers to meet consumer demand and understand consumer trends toward healthy drinks. This resource takes a multidisciplinary approach to address issues in safety and quality control, while also discussing the nutritional and functional information that professionals in the beverage industry need. The book presents a framework for researchers, product developers, engineers, and regulators in the beverages industry for understanding new research developments in milk-based products to meet industry needs in producing competitive products. Covers the most recent advances in various milk-based products Includes a solid review of safety and hygiene for the development of new products Presents engineering techniques and applications using novel technologies

This reference details particle characterization, dynamics, manufacturing, handling, and processing for the employment of multiphase reactors, as well as procedures in reactor scale-up and design for applications in the chemical, mineral, petroleum, power, cement and pharmaceuticals industries. The authors discuss flow through fixed beds, elutriation and entrainment, gas distributor and plenum design in fluidized beds, effect of internal tubes and baffles, general approaches to reactor design, applications for gasifiers and combustors, dilute phase pneumatic conveying, and applications for chemical production and

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processing. This is a valuable guide for chemists and engineers to use in their day-to-day work.

This practical book provides instruction on how to conduct several "hands-on" experiments for laboratory demonstration in the teaching of heat transfer and fluid dynamics. It is an ideal resource for chemical engineering, mechanical engineering, and engineering technology professors and instructors starting a new laboratory or in need of cost-effective and easy to replicate demonstrations. The book details the equipment required to perform each experiment (much of which is made up of materials readily available in most laboratories), along with the required experimental protocol and safety precautions. Background theory is presented for each experiment, as well as sample data collected by students, and a complete analysis and treatment of the data using correlations from the literature.

The unit process approach, common in the field of chemical engineering, was introduced about 1962 to the field of environmental engineering. An understanding of unit processes is the foundation for continued learning and for designing treatment systems. The time is ripe for a new textbook that delineates the role of unit process principles in environmental engineering. Suitable for a two-semester course, *Water Treatment Unit Processes: Physical and Chemical* provides the grounding in the underlying principles of each unit process that students need in order to link theory to practice. Bridging the gap between scientific principles and engineering practice, the book covers approaches that are common to all unit processes as well as principles that characterize each unit process. Integrating theory into algorithms for practice, Professor Hendricks emphasizes the fundamentals, using simple explanations and avoiding models that are too complex mathematically, allowing students to assimilate principles without getting sidelined by excess calculations. Applications of unit processes principles are illustrated by example problems in each chapter. Student problems are provided at the end of each chapter; the solutions manual can be downloaded from the CRC Press Web site. Excel spreadsheets are integrated into the text as tables designated by a "CD" prefix. Certain spreadsheets illustrate the idea of "scenarios" that emphasize the idea that design solutions depend upon assumptions and the interactions between design variables. The spreadsheets can be downloaded from the CRC web site. The book has been designed so that each unit process topic is self-contained, with sidebars and examples throughout the text. Each chapter has subheadings, so that students can scan the pages and identify important topics with little effort. Problems, references, and a glossary are found at the end of each chapter. Most chapters contain downloadable Excel spreadsheets integrated into the text and appendices with additional information. Appendices at the end of the book provide useful reference material on various topics that support the text. This design allows students at different levels to easily navigate through the book and professors to assign pertinent sections in the order they prefer. The book gives your students an understanding of the broader aspects of one of the core areas of the environmental engineering curriculum and knowledge important for the design of treatment systems.

Piping Design Handbook

Solution Methods and Chemical Engineering Applications

Practical Guides in Chemical Engineering

Unit Operations of Chemical Engineering

A Multimedia Approach

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A comprehensive survey of thermal processing and modelling techniques in food process engineering. It combines theory and practice to solve actual problems in the food processing industry - emphasizing heat and mass transfer, fluid flow, electromagnetics, stochastic processes, and neural network analysis in food systems. There are specific case stu

This encyclopedic volume covers almost every phase of piping design - presenting procedures in a straightforward way.;Written by 82 world experts in the field, the Piping Design Handbook: details the basic principles of piping design; explores pipeline shortcut methods in an in-depth manner; and presents expanded rules of thumb for the piping desig

The European Symposium on Computer Aided Process Engineering (ESCAPE) series presents the latest innovations and achievements of leading professionals from the industrial and academic communities. The ESCAPE series serves as a forum for engineers, scientists, researchers, managers and students to present and discuss progress being made in the area of computer aided process engineering (CAPE). European industries large and small are bringing innovations into our lives, whether in the form of new technologies to address environmental problems, new products to make our homes more comfortable and energy efficient or new therapies to improve the health and well being of European citizens. Moreover, the European Industry needs to undertake research and technological initiatives in response to humanity's "Grand Challenges," described in the declaration of Lund, namely, Global Warming, Tightening Supplies of Energy, Water and Food, Ageing Societies, Public Health, Pandemics and Security. Thus, the Technical Theme of ESCAPE 21 will be "Process Systems Approaches for Addressing Grand Challenges in Energy, Environment, Health, Bioprocessing & Nanotechnologies."

"Presents the fundamentals of momentum, heat, and mass transfer from both a microscopic and a macroscopic perspective. Features a large number of idealized and real-world examples that we worked out in detail."

Principles of Downstream Techniques in Biological and Chemical Processes

A Combined Approach

Syntheses: Properties, and Applications

Engineering Properties of Foods

Chemical Process Design and Integration

Scaling Chemical Processes: Practical Guides in Chemical Engineering is one of a series of short texts that each provides a focused introductory view on a single subject. The full library spans the main topics in the chemical process industries for engineering professionals who require a basic grounding in various related topics. They are 'pocket publications' that the professional engineer can easily carry with them or access electronically while working. Each text is highly practical and applied, and presents first principles for engineers who need to get up to speed in a new area fast. The focused facts provided in each guide will help you converse with experts in the field, attempt your own initial troubleshooting, check calculations, and solve rudimentary problems. This book discusses scaling chemical processes from a laboratory through a

pilot plant to a commercial plant. It bases scaling on similarity principles and uses dimensional analysis to derive the dimensionless parameters necessary to ensure a successful chemical process development program. This series is fully endorsed and co-branded by the IChemE, and they help to promote the series. Offers practical, short, concise information on the basics to help you get an answer or teach yourself a new topic quickly Includes industry examples to help you solve real world problems Provides key facts for professionals in convenient single subject volumes Discusses scaling chemical processes from a laboratory through a pilot plant to a commercial plant

Current Developments in Biotechnology and Bioengineering: Bioprocesses, Bioreactors and Controls provides extensive coverage of new developments, state-of-the-art technologies, and potential future trends, reviewing industrial biotechnology and bioengineering practices that facilitate and enhance the transition of processes from lab to plant scale, which is becoming increasingly important as such transitions continue to grow in frequency. Focusing on industrial bioprocesses, bioreactors for bioprocesses, and controls for bioprocesses, this title reviews industrial practice to identify bottlenecks and propose solutions, highlighting that the optimal control of a bioprocess involves not only maximization of product yield, but also taking into account parameters such as quality assurance and environmental aspects. Describes industrial bioprocesses based on the reaction media Lists the type of bioreactors used for a specific bioprocess/application Outlines the principles of control systems in various bioprocesses This welcome new edition covers bioprocess engineering principles for the reader with a limited engineering background. It explains process analysis from an engineering point of view, using worked examples and problems that relate to biological systems. Application of engineering concepts is illustrated in areas of modern biotechnology such as recombinant protein production, bioremediation, biofuels, drug development, and tissue engineering, as well as microbial fermentation. The main sub-disciplines within the engineering curriculum are all covered; Material and Energy Balances, Transport Processes, Reactions and Reactor Engineering. With new and expanded material, Doran's textbook remains the book of choice for students seeking to move into bioprocess engineering. NEW TO THIS EDITION: All chapters thoroughly revised for current developments, with over 200 pgs of new material, including significant new content in: Metabolic Engineering Sustainable Bioprocessing Membrane Filtration Turbulence and Impeller Design Downstream Processing Oxygen Transfer Systems Over 150 new problems and worked examples More

than 100 new illustrations New to this edition: All chapters thoroughly revised for current developments, with over 200 pgs of new material, including significant new content in: Metabolic Engineering Sustainable Bioprocessing Membrane Filtration Turbulence and Impeller Design Downstream Processing Oxygen Transfer Systems Over 150 new problems and worked examples More than 100 new illustrations

The book is written in a practical manner for the education of B.S.-level chemical engineers. It introduces students to common equipment and gives them the basic concepts of operation both qualitatively and quantitatively. A solid theoretical foundation enables students to understand basic phenomena underlying the unit operations but real-world applications are also sufficiently covered.

Milk-Based Beverages

Handbook of Fluidization and Fluid-Particle Systems

Bioprocess Engineering Principles

Multiphase Flow and Fluidization

Transport Phenomena and Unit Operations

This title analyzes the chemical reactions, structures and fundamental properties of supercritical fluid systems for the production of new compounds, nanomaterials, fibers, and films. It compiles contemporary research and technological advances for increased selectivity and reduced waste in chemical, industrial, pharmaceutical, and biomedical applications. Topics include fluid dynamics, catalysis, hydrothermal synthesis, surfactants, conducting polymers, crystal growth, and other aspects and applications of supercritical fluids. The subject of transport phenomena has long been thoroughly and expertly addressed on the graduate and theoretical levels. Now Transport Phenomena and Unit Operations: A Combined Approach endeavors not only to introduce the fundamentals of the discipline to a broader, undergraduate-level audience but also to apply itself to the concerns of practicing engineers as they design, analyze, and construct industrial equipment. Richard Griskey's innovative text combines the often separated but intimately related disciplines of transport phenomena and unit operations into one cohesive treatment. While the latter was an academic precursor to the former, undergraduate students are often exposed to one at the expense of the other. Transport Phenomena and Unit Operations bridges the gap between theory and practice, with a focus on advancing the concept of the engineer as practitioner. Chapters in this comprehensive volume include: Transport Processes and Coefficients Frictional Flow in Conduits Free and Forced Convective Heat Transfer Heat Exchangers Mass Transfer; Molecular Diffusion Equilibrium Staged Operations Mechanical Separations Each chapter contains a set of comprehensive problem sets with real-world quantitative data, affording students the opportunity to test their knowledge in practical situations. Transport Phenomena and Unit Operations is an ideal text for undergraduate engineering students as well as for engineering professionals.

While various software packages have become essential for performing unit operations and other kinds of processes in chemical

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engineering, the fundamental theory and methods of calculation must also be understood to effectively test the validity of these packages and verify the results. *Computer Methods in Chemical Engineering, Second Edition* presents the most used simulation software along with the theory involved. It covers chemical engineering thermodynamics, fluid mechanics, material and energy balances, mass transfer operations, reactor design, and computer applications in chemical engineering. The highly anticipated Second Edition is thoroughly updated to reflect the latest updates in the featured software and has added a focus on real reactors, introduces AVEVA Process Simulation software, and includes new and updated appendixes. Through this book, students will learn the following: What chemical engineers do The functions and theoretical background of basic chemical engineering unit operations How to simulate chemical processes using software packages How to size chemical process units manually and with software How to fit experimental data How to solve linear and nonlinear algebraic equations as well as ordinary differential equations Along with exercises and references, each chapter contains a theoretical description of process units followed by numerous examples that are solved step by step via hand calculation and computer simulation using Hysys/UniSim, PRO/II, Aspen Plus, and SuperPro Designer. Adhering to the Accreditation Board for Engineering and Technology (ABET) criteria, the book gives chemical engineering students and professionals the tools to solve real problems involving thermodynamics and fluid-phase equilibria, fluid flow, material and energy balances, heat exchangers, reactor design, distillation, absorption, and liquid extraction. This new edition includes many examples simulated by recent software packages. In addition, fluid package information is introduced in correlation to the numerical problems in book. An updated solutions manual and PowerPoint slides are also provided in addition to new video guides and UniSim program files.

Ten years after the publication of the first edition of *Fundamentals of Food Process Engineering*, there have been significant changes in both food science education and the food industry itself. Students now in the food science curriculum are generally better prepared mathematically than their counterparts two decades ago. The food science curriculum in most schools in the United States has split into science and business options, with students in the science option following the Institute of Food Technologists' minimum requirements. The minimum requirements include the food engineering course, thus students enrolled in food engineering are generally better than average, and can be challenged with more rigor in the course material. The food industry itself has changed. Traditionally, the food industry has been primarily involved in the canning and freezing of agricultural commodities, and a company's operations generally remain within a single commodity. Now, the industry is becoming more diversified, with many companies involved in operations involving more than one type of commodity. A number of formulated food products are now made where the commodity connection becomes obscure. The ability to solve problems is a valued asset in a technologist, and often, solving problems involves nothing more than applying principles learned in other areas to the problem at hand. A principle that may have been commonly used with one commodity may also be applied to another commodity to produce unique products.

Design and Analysis, Second Edition

Physical and Chemical

Simultaneous Mass Transfer and Chemical Reactions in Engineering Science

On-a-Chip Applications for Disease Modeling, Drug Discovery and Personalized Medicine

Advances of Computational Fluid Dynamics in Nuclear Reactor Design and Safety Assessment

Handbook of Environmental Permitting Calculations provides an essential reference for the technical calculations to obtain environmental permits. Along with accurate explanations, the text includes helpful chemical equations, examples, and case studies to assist and illuminate calculations. Filled with the rich experience from the author's work in environmental permitting, the coverage features major concepts and practice in the environmental permitting process; environmental chemistry; air pollution control; and more. Handbook of Environmental Permitting Calculations is a must-have for anybody working on environmental planning and compliance, as well as those issuing and monitoring environmental permits.

This book provides readers with the most current, accurate, and practical fluid mechanics related applications that the practicing BS level engineer needs today in the chemical and related industries, in addition to a fundamental understanding of these applications based upon sound fundamental basic scientific principles. The emphasis remains on problem solving, and the new edition includes many more examples.

Useful as a reference for engineers in industry and as an advanced level text for graduate engineering students, Multiphase Flow and Fluidization takes the reader beyond the theoretical to demonstrate how multiphase flow equations can be used to provide applied, practical, predictive solutions to industrial fluidization problems. Written to help advance progress in the emerging science of multiphase flow, this book begins with the development of the conservation laws and moves on through kinetic theory, clarifying many physical concepts (such as particulate viscosity and solids pressure) and introducing the new dependent variable--the volume fraction of the dispersed phase. Exercises at the end of each chapter are provided for further study and lead into applications not covered in the text itself. Treats fluidization as a branch of transport phenomena Demonstrates how to do transient, multidimensional simulation of multiphase processes The first book to apply kinetic theory to flow of particulates Is the only book to discuss numerical stability of multiphase equations and whether or not such equations are well-posed Explains the origin of bubbles and the concept of critical granular flow Presents clearly written exercises at the end of each chapter to facilitate understanding and further study

Miniaturization in the fields of chemistry and molecular biology has resulted in the "lab-on-a-chip." Such systems are micro-fabricated devices capable of handling extremely small fluid volumes facilitating the scaling of single or multiple lab processes down to a microchip-sized format. The convergence of lab-on-a-chip technology with the field of cell biology facilitated the development of "organ-on-a-chip" systems. Such systems simulate the function of tissues and organs, having the potential to bypass some cell and animal testing methods. These technologies have generated high interest as applications for disease modeling and drug discovery. This book, edited by Drs. Sean Murphy and Anthony Atala, provides a comprehensive coverage of the technologies that have been used to develop organ-on-a-chip systems. Known leaders cover the basics to the most relevant and novel topics in the field, including micro-fabrication, 3D bio-printing, 3D cell culture techniques, biosensor design and microelectronics, micro-fluidics, data collection, and predictive analysis. The book describes specific tissue types amenable for disease modeling and drug discovery applications. Lung, liver, heart, skin and kidney "on-a-chip" technologies are included as well as a progress report on designing an entire "body-on-a-chip" system. Additionally, the book covers applications of various systems for modeling tissue-specific cancers, metastasis, and tumor microenvironments; and provides an overview of

current and potential applications of these systems to disease modeling, toxicity testing, and individualized medicine.

Momentum, Heat, and Mass Transfer Fundamentals

Design and Analysis

Continuum and Kinetic Theory Descriptions

Hydroprocessing for Clean Energy

Rules of Thumb for Chemical Engineers

Ten years have passed since this reference's last edition – making Engineering Properties of Foods, Third Edition the resource for those interested in food properties and their variations. Defined are food properties and the necessary background for each. Also evaluated is the usefulness of each property in the design and operation of important food processing equipment. Of particular importance is that this latest edition offers seven new chapters – many of which introduce on groundbreaking new properties. These chapters, along with the inclusion of two revised chapters from previous editions, are in a text that offers nine out of sixteen chapters of new material. This long-awaited third edition concentrates on a comprehensive explanation of properties and their variations supplemented by abundant, representative information providing data in such a succinct and cogent manner, this comprehensive reference allows you to fully immerse in its breadth of scope, while fully holding interest in the text.

*****Recently Published!***** Unit Operations of Chemical Engineering, 7th edition continues its lengthy, successful tradition of being one of McGraw-Hill's oldest texts in the Chemical Engineering Series. Since 1956, this text has been comprehensive of the introductory, undergraduate, chemical engineering titles available. Separate chapters are devoted to the principle unit operations, grouped into four sections: fluid mechanics, heat transfer, mass transfer and equilibrium, and operations involving particulate solids. Now in its seventh edition, the text still contains its balanced treatment of engineering practice, with many practical, illustrative examples included. Almost 30% of the problems have been revised, new, some of which cover modern topics such as food processing and biotechnology. Other unique topics of this text include diafiltration, adsorption and membrane operations.

It has been nearly a decade since the third edition of Engineering Properties of Foods was published, and food structure/microstructure remains a subject of research interest. In fact, significant developments have taken place in high pressure processing (HPP), which has been approved for pasteurization of food by the Food and Drug Administration. Kinetic data related to HPP have proven important for validation of pressure-assisted pasteurization. Due to these three new chapters have been added to the Fourth Edition: Food Microstructure Analysis Glass Transition in Foods Process Design for High-Pressure Processing The text focuses on elucidating the engineering aspects of food prop

variations, supplemented by representative data. Chapters have been updated and revised to include recent developments. The book presents data on physical, chemical, and biological properties, illustrating their relevance and practical importance. Topics range from surface properties, rheological properties, and thermal properties to thermodynamic, dielectric, and mass exchange properties. The chapters follow a consistent format for ease of use. Each chapter contains an introductory section, a property definition, measurement procedure, modeling, representative data compilation, and applications.

Suitable for undergraduates, postgraduates and professionals, this is a comprehensive text on physical and chemical engineering. De Nevers is also the author of Fluid Mechanics for Chemical Engineers.

Chemical Engineering Fluid Mechanics, Third Edition

Volume 9: The Science of Beverages

Physical and Chemical Equilibrium for Chemical Engineers

21st European Symposium on Computer Aided Process Engineering

Fluid Mechanics and Heat Transfer

Downstream processing is an essential practice in the production and purification of biosynthetic materials, which is especially important in the production of pharmaceutical products. This book covers the fundamentals and the design concepts of various downstream recovery and purification steps (unit operations) involved in biochemical and chemical processes. The book describes cell breakage and recovery of intracellular material, isolation of solids, product recovery, product enrichment, and product polishing and finishing. It also covers basic chemical engineering purification techniques such as distillation, absorption, adsorption, etc. Described in the book are several case studies that discuss the various unit operation in each of the processes. An important point to consider is the economics of the downstream operation, and this book provides practical information on capital costs and operating expenses in addition to other operating cost factors with respect to downstream processing. Green chemistry and safety issues are also addressed. Practicing chemical engineers in biotechnology and pharmaceutical chemistry and other areas will find this book valuable as a reference on downstream techniques used in biological processes. Students in chemical engineering would benefit from this book as well.

Rules of Thumb for Chemical Engineers, Sixth Edition, is the most complete guide for chemical and process engineers who need reliable and authoritative solutions to on-the-job problems. The text is comprehensively revised and updated with new data and formulas. The book helps solve process design

problems quickly, accurately and safely, with hundreds of common sense techniques, shortcuts and calculations. Its concise sections detail the steps needed to answer critical design questions and challenges. The book discusses physical properties for proprietary materials, pharmaceutical and biopharmaceutical sector heuristics, process design, closed-loop heat transfer systems, heat exchangers, packed columns and structured packings. This book will help you: save time you no longer have to spend on theory or derivations; improve accuracy by exploiting well tested and accepted methods culled from industry experts; and save money by reducing reliance on consultants. The book brings together solutions, information and work-arounds from engineers in the process industry. Includes new chapters on biotechnology and filtration Incorporates additional tables with typical values and new calculations Features supporting data for selecting and specifying heat transfer equipment

The authors have written a practical introductory text exploring the theory and applications of unit operations for environmental engineers that is a comprehensive update to Linvil Rich's 1961 classic work, "Unit Operations in Sanitary Engineering". The book is designed to serve as a training tool for those individuals pursuing degrees that include courses on unit operations. Although the literature is inundated with publications in this area emphasizing theory and theoretical derivations, the goal of this book is to present the subject from a strictly pragmatic introductory point-of-view, particularly for those individuals involved with environmental engineering. This book is concerned with unit operations, fluid flow, heat transfer, and mass transfer. Unit operations, by definition, are physical processes although there are some that include chemical and biological reactions. The unit operations approach allows both the practicing engineer and student to compartmentalize the various operations that constitute a process, and emphasizes introductory engineering principles so that the reader can then satisfactorily predict the performance of the various unit operation equipment.

Simultaneous Mass Transfer and Chemical Reactions in Engineering Science: Solution Methods and Chemical Engineering Applications illustrates how mathematical analyses, statistics, numerical analysis and computer programming can summarize simultaneous mass transfer and chemical reactions in engineering science for use in solving problems in quantitative Chemical and Biochemical Engineering design and analysis. The book provides statistical methodologies and R recipes for advective and diffusive problems in various geometrical configurations. The R-package ReacTran is used to showcase transport models in aquatic systems (rivers, lakes, oceans), porous media (floc aggregates, sediments, ...) and even

idealized organisms (spherical cells, cylindrical worms, ...). Presents the basic science of diffusional process and mass transfer, along with simultaneous biochemical and chemical reactions Provides a current working knowledge of simultaneous mass transfer and reactions Describes useful mathematical models on the quantitative assessment of simultaneous mass transfer and reactions Focuses on the analysis of systems of simultaneous mass transfer and reactions, discussing the existence and uniqueness of solutions to well-known theoretical models

Inexpensive Demonstrations and Laboratory Exercises

Computer Methods in Chemical Engineering

Fundamentals of Food Process Engineering

Environmental Calculations

Engineering Properties of Foods, Fourth Edition