- Chapter 1 Rheological Properties of Foods (p. 1)
- Chapter 2 Reaction Kinetics in Food Systems (p. 125)
- Chapter 3 Phase Transitions and Transformations in Food Systems (p. 287)
- Chapter 4 Transport and Storage of Food Products (p. 353)
- Chapter 5 Heating and Cooling Processes for Foods (p. 397)
- Chapter 6 Food Freezing (p. 427)
- Chapter 7 Mass Transfer in Foods (p. 471)
- Chapter 8 Evaporation and Freeze Concentration (p. 495)
- Chapter 9 Membrane Concentration of Liquid Foods (p. 553)
- Chapter 10 Food Dehydration (p. 601)
- Chapter 11 Thermal Processing of Canned Foods (p. 745)
- Chapter 12 Extrusion Processes (p. 799)
- Chapter 13 Food Packaging (p. 847)
- Chapter 14 Cleaning and Sanitation (p. 929)
- **Appendix** (p. 977)
- **Index** (p. 1009)