**ROLE OF MATHEMATICAL AND STATISTICAL MODELLING IN FOOD ENGINEERING**

*Surajbhan Sevda, Vijay Kumar Garlapati,* and *Anoop Singh*

**EVOLUTIONARY OPTIMIZATION TECHNIQUES AS EFFECTIVE TOOLS FOR PROCESS MODELLING IN FOOD PROCESSING**

*Lakshmishri Roy, Debabrata Bera,* and *Vijay Kumar Garlapati*

**OPTIMIZATION OF FOOD PROCESSES USING MIXTURE EXPERIMENTS SOME APPLICATIONS**

*Daniel Granato, Veronica Calado,* and *Edmilson Rodrigues Pinto*

**MICROORGANISMS AND FOOD PRODUCTS IN FOOD PROCESSING USING FULL FACTORIAL DESIGN**

*Davor Valinger, Jasna Gajdoš Kljusuric, Danijela Bursac Kovacevic, Predrag Putnik,* and *Anet Režek Jambrak*

**THE USE OF CORRELATION, ASSOCIATION AND REGRESSION TO ANALYZE FOOD PROCESSES AND PRODUCTS**

*Jimy Oblitas, Miguel De-la-Torre, Himer Avila- George,* and *Wilson Castro*

**APPLICATION OF CLUSTER ANALYSIS IN FOOD SCIENCE AND TECHNOLOGY**

*Chapman J, Power A, Chandra S, Robert J* and *Cozzolino, D.*

**MULTIWAY STATISTICAL METHODS FOR FOOD ENGINEERING AND TECHNOLOGY**

*Smita S. Lele,* and *Snehasis Chakraborty*

**APPLICATION OF MULTIVARIATE STATISTICAL ANALYSIS FOR QUALITY CONTROL OF FOOD PRODUCTS**

*Soumen Ghosh,* and *Jayeeta Mitra*

**IMPORTANCE OF NORMALITY TESTING, PARAMETRIC AND NON-PARAMETRIC APPROACH, ASSOCIATION, CORRELATION AND LINEAR REGRESSION (MULTIPLE & MULTIVARIATE) OF DATA IN FOOD & BIO-PROCESS ENGINEERING**

*Soumen Ghosh* and *Jayeeta Mitra*

**REGRESSION ANALYSIS METHODS FOR AGRI-FOOD QUALITY AND SAFETY EVALUATIONS USING NEAR-INFRARED (NIR) HYPERSPECTRAL IMAGING**

*Chandra B. Singh* and *Digvir S. Jayas*

**PARTIAL LEAST SQUARE REGRESSION FOR FOOD ANALYSIS: BASIS AND EXAMPLE**

*Wilson Manuel Castro, Jimy Oblitas, Edward E Rojas,* and *Himer Avila- George*

**MATHEMATICAL MODELLING OF HIGH PRESSURE PROCESS IN FOOD ENGINEERING**

*Deepak Kadam, Surajbhan Sevda, Namrata Tyagi,* and *Chetan Joshi*

**FOOD PROCESS MODELING AND OPTIMIZATION BY RESPONSE SURFACE METHODOLOGY (RSM)**

*Narjes Malekjani,* and *Seid Mahdi Jafari*

**A MATHEMATICAL APPROACH TO THE MODELING OF THE RHEOLOGICAL PROPERTIES OF SOLID FOODS**

*Ryszard Myhan,* and *Marek Markowski*

**MATHEMATICAL MODELS FOR ANALYZING THE MICROBIAL GROWTH IN FOOD**

*Jyoti Singh,* and *Vishal Mishra*

**COMPUTATIONAL FLUID DYNAMICS (CFD) SIMULATIONS IN FOOD PROCESSING**

*Abhishek Dutta, Ferruh Erdogdu,* and *Fabrizio Sarghini*

**APPLICATION OF MULTIVARIATE STATISTICAL ANALYSIS FOR FOOD SAFETY AND QUALITY ASSURANCE**

*S.Jancy,* and *R. Preetha*

**MATHEMATICAL MODELLING IN FOOD SCIENCE THROUGH THE PARADIGM OF EGGPLANT DRYING**

*Alessandra Adrover,* and *Antonio Brasiello*

**USE OF MATHEMATICAL MODELLING OF DOUGH BISCUITS BAKING BEHAVIOUR**

*Baldino Noemi, Francesca R. Lupi, Domenico Gabriele* and *Bruno de Cindio*

**APPLICATIONS OF PRINCIPAL COMPONENT ANALYSIS (PCA) FOR FRUIT JUICE RECOVERY AND QUALITY ANALYSIS**

*Debabrata Bera, Lakshmishri Roy,* and *Tanmoy Bhattacharya*

**USE OF ARTIFICIAL NEURAL NETWORKS IN OPTIMIZING FOOD PROCESSES**

*R. A. Conde-Gutiérrez, U. Cruz-Jacobo* and *J. A. Hernández*

**APPLICATION OF NEURAL NETWORKS IN OPTIMIZING DIFFERENT FOOD PROCESSES: CASE STUDY**

*Kshirod K Dash, G.V.S. Bhagya Raj,* and *Mainao A Gayary*

**MATHEMATICAL MODELLING FOR PREDICTING THE TEMPERATURES DURING MICROWAVE HEATING OF SOLID FOODS - A CASE STUDY**

*Coskan Ilicali, Filiz Icier,* and *Ömer Faruk Cokgezme*

**MICROWAVE DRYING OF FOOD MATERIALS MODELLED BY THE REACTION ENGINEERING APPROACH (REA) - FRAMEWORK**

*Aditya Putranto,* and *Xiao Dong Chen*

**MODELLING OF HEAT TRANSFER DURING DEEP FAT FRYING OF FOOD**

*Kshirod K Dash, Maanas Sharma,* and *M A Bareen*