

DEVELOPMENTS IN FOOD ENGINEERING

Proceedings of the 6th International Congress on Engineering and Food

Edited by

Professor Toshimasa Yano (Professor Emeritus, University of Tokyo),
*Department of Bioengineering, Faculty of Engineering,
Yokohama National University,
Tokiwadai, Hodogaya-ku, Yokohama 240, Japan*

Professor Ryuichi Matsuno,
*Department of Food Science and Technology,
Faculty of Agriculture, Kyoto University,
Sakyo-ku, Kyoto 606-01, Japan*

and

Professor Kozo Nakamura
*Department of Agricultural Chemistry,
Faculty of Agriculture, University of Tokyo,
Yayoi, Bunkyo-ku, Tokyo 113, Japan*



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PREFACE

The necessity of prediction and fine control in the food manufacturing process is becoming more important than ever before, and food researchers and engineers must confront difficulties arising from the specificity of food materials and the sensitivity of human beings to taste. Fortunately, an overview of world research reveals that the mechanisms of the many complex phenomena found in the food manufacturing process have been gradually elucidated by skilful experiments using new analytical tools, methods and theoretical analyses.

This book, the proceedings of the 6th International Congress on Engineering and Food (ICEF6), held for the first time in Asia – in Chiba, Japan May 23 - 27, 1993 – summarizes the frontiers of world food engineering in 1993. Congress was joined by the 4th International Conference on Fouling and Cleaning. There were 476 active members from 31 countries participating in the Congress. The editors hope that readers will find this book to be a useful review of the current state of food engineering, and will consider future developments in this research field.

The editors extend thanks to the members of the organizing committee of ICEF6, and the advisors, Dr. Ryozo Toei, Professor Emeritus of Kyoto University and Dr. Masao Fujimaki, Professor Emeritus of the University of Tokyo. They also acknowledge the international advisory board members who helped the organizing committee in many ways, and the 10 foundations and 66 companies that financially supported the ICEF6. Finally, the editors are indebted to the reviewers of the manuscripts of these proceedings.

September, 1993

Toshimasa Yano
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Kozo Nakamura

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