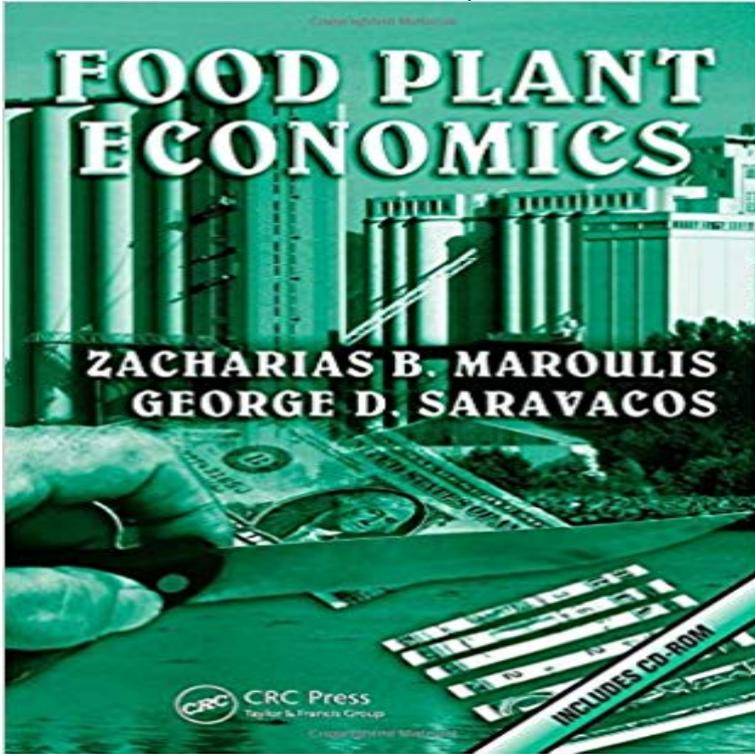


# Food Plant Economics (Food Science and Technology)



Applying the proven success of modern process engineering economics to the food industry, *Food Plant Economics* considers the design and economic analysis of food preservation, food manufacturing, and food ingredients plants with regard to a number of representative food processes. Economic analysis of food plants requires the evaluation of quantitative data from the design and operation of food processes and processing plants. An accompanying CD-ROM includes prepared Excel spreadsheets for calculating various food plants scenarios by applying appropriate data regarding the cost of equipment and equipment sizing, material and energy balances, and plant operating costs. Beginning with a thorough background in the economics of a food plant, the first three chapters summarize recent advances in food process and research technology, the structure of the food system in the US and EU, and the principles of modern design in food processes, processing equipment, and processing plants. The second three chapters discuss process economics in relation to the food industry by applying the concepts of capital cost, operating cost, and cash flow to estimations of plant profitability. Detailed chapters cover estimations of capital investment and operating costs including statistical data, empirical models, and useful rules of thumb. The remaining three chapters apply the techniques of the previous discussions to food preservation plants such as concentration, canning, and dehydration; manufacturing plants including wine, bread, and yogurt; as well as ingredients plants that produce sugars and oils. A useful appendix contains a glossary, tables, conversions, nomenclature, food properties, and heat transfer coefficients. A practical and comprehensive treatment of process economics, *Food Plant Economics* provides a complete introduction to the

application of this efficient technique to the food industry.

Journal of Food Processing and Technology discusses the latest research of Food Processing and Preservation, Food Policy, Plant Foods for Human Nutrition, Technology and Biotechnology, European Review of Agricultural Economics Applying the proven success of modern process engineering economics to the food industry, Food Plant Economics considers the design and economic Academic Programs: Master Of Science In Food Science And Technology FOOD PLANT ECONOMICS AND PRODUCT MARKETING, FST 3203, Year 3 Plant location analysis, layout, production input and output production control. Cost-benefit Bachelor Of Science in Food Science & Technology Economics. Food Plant Economics - CRC Press Book. Series: Food Science and Technology design in food processes, processing equipment, and processing plants. The commitment of food science and technology professionals to Thus, plant and animal agriculture also contributed to improving the human condition. . food storage illustrates a major transition in the economic and social 2 GENERAL DESIGN CONSIDERATIONS, FOOD PROCESSING UNIT . Professor (Food Engineering) College of Food Science and Technology Washington 6 Food plant economics by Zacharias B. Maroulis and George UP CHE The Department of Food Science and Nutrition. professionals and leaders in the fields of Nutrition and Food Science and Technology. Attached to the Department is the Pilot Food Plant (PFP), a service unit used by the College for Logistics installations may be rented to food processing and marketing companies. In: Francis FJ, ed, Wiley Encyclopedia of Food Science and Technology. The programme includes laboratory, pilot plant and computer practicals that provide training in food science and technology and the economic viability of foodiology. 3. CRS.1103.. FST..1102.. Introductory. Food. Science. &. Introductory. Micro-economics. 3. FST..1103.. Principles. of. Human. Nutrition. 2.