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### A Review of: "Membrane Applications and Research in Food Processing"

Phillip C. Wankat

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BOOK REVIEW

MEMBRANE APPLICATIONS AND  
RESEARCH IN FOOD PROCESSING

C. M. Mohr, S. A. Leeper, D. E. Engelgau, and B. L. Charboneau

Noyes Publications, Park Ridge, NJ, November, 1989,  
cloth, 305 pages, \$45.00.

This book was originally prepared for the U.S. Department of Energy under contract No. AC07-76ID01570. The report from that contract dated August 1988 was entitled "Membrane applications and research in food processing: an assessment," and was written by the same authors. The identification number is DOE/ID-10210 (DE88016250). A paperback copy is available from the National Technical Information Service, or you can buy the hardcover from Noyes. Take your choice.

This book is a nontheoretical overview of membrane separation use and current developments in food processing. The book is very practically oriented. Equipment sketches and a very large number of process flow sheets are included. There are also a large number of tables of sales and production levels of various foods, on energy requirements for various processing steps, and on the results of membrane separation experiments. A variety of current and developing applications of membranes in the food processing industry are discussed in detail.

The book first starts with a very brief report overview and a brief overview of the food processing industry. Then, chapter 3 discusses various membrane separation processes, membrane materials, and standard equipment. This chapter would be a better introduction if some membrane flux equations were introduced instead of explaining all concepts in words. The next eight chapters focus on membrane applications in different food processing industries. These include meat and poultry processing (4), dairy applications (5), fruit and vegetable processing (6), grain milling (7), baking (8), sugar and confectionery (9), fats and edible oils (10), and the beverage industry (11). The final chapter delineates conclusions and recommendations and includes a prioritized ranking of research opportunities.

Since this was a government document, there is no copyright. Parts or the entire document can be copied without permission. Thus, this book is an excellent source of figures and tables for handouts and review papers.

Phillip C. Wankat