

**ADVANCES IN DEEP-FAT FRYING OF FOODS
(CONTEMPORARY FOOD ENGINEERING)**

Edward Rosiles

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ADVANCES IN FRYING by Lucian Cuibus - Issuu

Series: Contemporary food engineering (Unnumbered) Deep fat frying is a complex engineering process that involves heat and mass transfer between a food.

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Advances in classical unit operations in engineering applied to food manufacturing are covered as well as such topics as progress in the transport and storage of liquid and solid foods; heating, chilling, and freezing of foods; mass transfer in foods; chemical and biochemical aspects of food engineering and the use of kinetic analysis; dehydration, thermal processing, nonthermal processing, extrusion, liquid food concentration, membrane processes and applications of membranes in food processing; shelflife, electronic indicators in inventory management, and sustainable technologies in food processing; and packaging, cleaning, and sanitation. As a result, the quality of the frying oil and of the fried food is lost.

Decreasing oil absorption in potato strips during deep fat frying. He is a Fellow of the Institution of Agricultural Engineers.

However, frying has several limitations:

Trans-polyunsaturated fatty acids in French fries and soybean oil fat frying of foods. Artman reported that the ultraviolet absorption of the oil increases owing to conjugation of the double bonds and the accumulation of oxygenated products.