

Contents

<i>Preface</i>	xi
<i>Acknowledgments</i>	xiii
1. Basic Elements of Food Processing and Packaging	3
The Packaging Cycle	3
Food Processing	5
The Information Cycle	6
Economics, Marketing, and Packaging	7
Fundamental Packaging Functions	11
Engineering Design versus Trial and Error	14
2. Engineering Basics	17
The Fundamental Concepts of Engineering Analysis	17
Basics of Engineering	17
Engineering Analysis	18
Mass Balances	24
Energy Balances and Thermodynamics	26
Mechanical, Electrical, and Other Types of Non-thermal Energy	32
Mechanics of Materials	43
Fluid Flow Systems	50
Rheology	55
Heat Transfer	59
Alternative Food Processing Technologies	68
Microwave Heating and Processing Principles	70
Refrigeration	72
Mass Transfer	79
Drying, Dehydration, and Psychrometry	82
Appendixes	87
3. Raw Materials	97
Wood and Fiber	97
Ceramic Materials	99
Metals	100
Petrochemicals – Oil and Natural Gas	103
Other Gases – Propellants and Industrial Gases	104
Energy	104

viii *Contents*

4. Conversion of Raw Materials to Package Components	107
Paper	107
Glass	119
Metal Packaging Materials	129
Production of Steel	131
Aluminum Production	135
Plastics and Synthetic Polymers	142
5. Secondary Packaging Components	173
Closures	173
Glues and Adhesives	175
Other Bonding Agents	182
Aerosols	185
Microwave Packaging	189
Printing and Coding Processes	193
Coding, Scanning, and Identification Methods	203
6. Processes Calculations and Their Applications	207
Thermal Processing	207
Calculation of Thermal Process Times	208
Thermal Process Calculations	213
Aseptic Packaging	219
Commercial Microwave Processing	221
Alternate Processing Technologies	221
Light-Based Processing	221
Pulsed and Oscillating EMF Treatments	222
Ultrasonic Methods	223
High-Pressure Processing	223
Refrigeration and Freezing of Foods	224
Drying of Foods	227
Freeze-Drying	232
Irradiation	234
Concentration and Separation of Food Products	239
7. Food Preservation and Shelf Life	253
Introduction	253
Deterioration of Food Products	254
Shelf Life Testing	257
Examples of Specific Chemical Degradation Reactions	260
Environmental Agents and Shelf Life Reduction	263
Water Activity and Water Mobility	271
Microbial Product Changes	274
Shelf Life Extension by Preservative Agents	277
Package-Product Interaction	278
Active Packaging	281
Packaging and Shelf Life of Specific Food Types	283
Appendixes	293

8. Packaging Machinery, Filling, and Plant Operations	299
Machinery Types	299
Machinery Acquisition	307
Plant Operations	309
Production Optimization	313
Supply Chain Management	317
Inventory Management Techniques	322
Manufacturing Quality Assurance and Quality Control	325
Hypothesis Testing as a Problem-Solving Tool	334
Ergonomics	336
9. Transportation, Distribution, and Product Damage	343
Energy Efficiency	343
Distribution and Warehousing	345
Distribution Packaging	349
Response of Packages to Shipping and Handling	355
Dynamic Considerations in Packaging	355
Packaging Design for the Dynamic Environment	369
Package Design and Testing	371
10. Food Regulation, Safety Systems, and Security	379
Food and Packaging Regulation History	379
Food and Packaging Laws and Their Related Agencies	381
Food Safety and Security Systems	394
Food Security	397
11. Closing the Loop – Disposal, Re-use, Recycling, and the Environment	405
Re-use of Containers	406
Recycling	408
Disposal and Landfills	413
Packaging Waste Programs Outside the United States	417
Incineration	422
Composting	424
The Economics of Waste Handling	426
Sustainability	427
12. Future Developments and Technologies	433
The Gartner Hype Cycle	433
Change and Chaos	434
Economic Changes	435
Information Technologies	436
Connectivity	437
Engineering Biological Systems	438
Materials Sciences	439
Resource Scarcity	439
Changes in the Nature of Change	439
<i>General Bibliography</i>	441
<i>Index</i>	442

