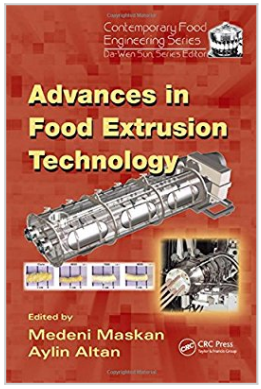

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A fresh view of the state-of-the-art, **Advances in Food Extrusion Technology** focuses on extruder selection, extrudate development, quality parameters, and troubleshooting in the 21st century extrusion process. In particular, the book:

- Introduces the history, nomenclature, and working principles of extrusion technology
- Presents an overview of various types of extruders as well as parts and components of an extruder for design considerations
- Discusses extruder selection and design, fluid flow problem with different types of raw materials, and heat transfer and viscous energy dissipation, with advantages and limitations for particular cases
- Emphasizes recent research while providing an overview of trends previously reported in the literature
- Covers the coinjection of food substances into an extruder die with the objective of creating defined colored patterns, adding internal flavors, and achieving other food injection applications into cereal-based extruded products
- Describes thermal and nonthermal extrusion of protein products

Discussing the influence of design and raw materials on extruder performance and nutritional value, this book covers current and developing products from cereal-based snacks to pet food. In addition to the usual benefits of heat processing, extrusion offers the possibility of modifying and expanding the functional properties of food ingredients. Designed for both the active and future food scientist, this book is an exciting addition to a creative and ever-evolving field.

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Editorial Review

About the Author

Professor Medeni Maskan is currently a professor at the University of Gaziantep, Engineering Faculty, Food Engineering Department. He received a B.Sc. degree in Food Engineering from Middle East Technical University in 1988. He received his M.Sc. and Ph.D. degrees in Food Engineering from Gaziantep University in 1992 and 1997, respectively. He worked on the storage stability of pistachio nuts at various atmospheric conditions problem during his Ph.D. studies. Dr. Maskan has been a faculty member since 1998, and became a full professor in 2007. He has published more than 70 articles in national and international top class journals. His research program focuses on fats and oils, dehydration of food materials, and extrusion technology. He acts as a reviewer in several journals being published in the food science and technology area. Professor Maskan lives in Gaziantep, Turkey with his wife, Aysun, and their two children, Serhat and Ozan Emre.

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