



Particulate Systems

IMT – Chemical and Food Engineering

INSTITUTO MAUÁ DE TECNOLOGIA




MAUÁ

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Drying processes - Food by-product powder properties



Fruit by-product powders characterization and their use in bakery products



Coffee husk and pell
White grape pomace

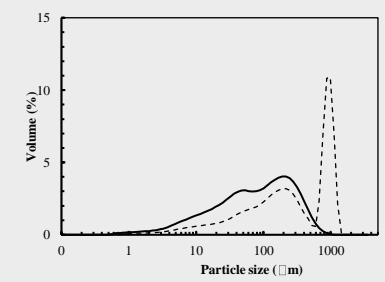
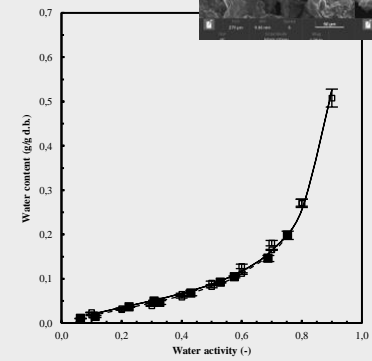
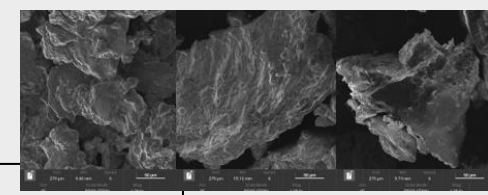
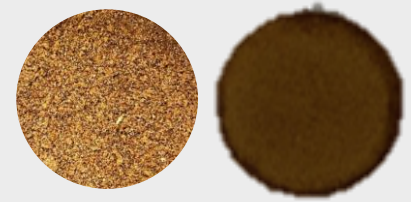
Fluidized bed dryer



Oven dryer



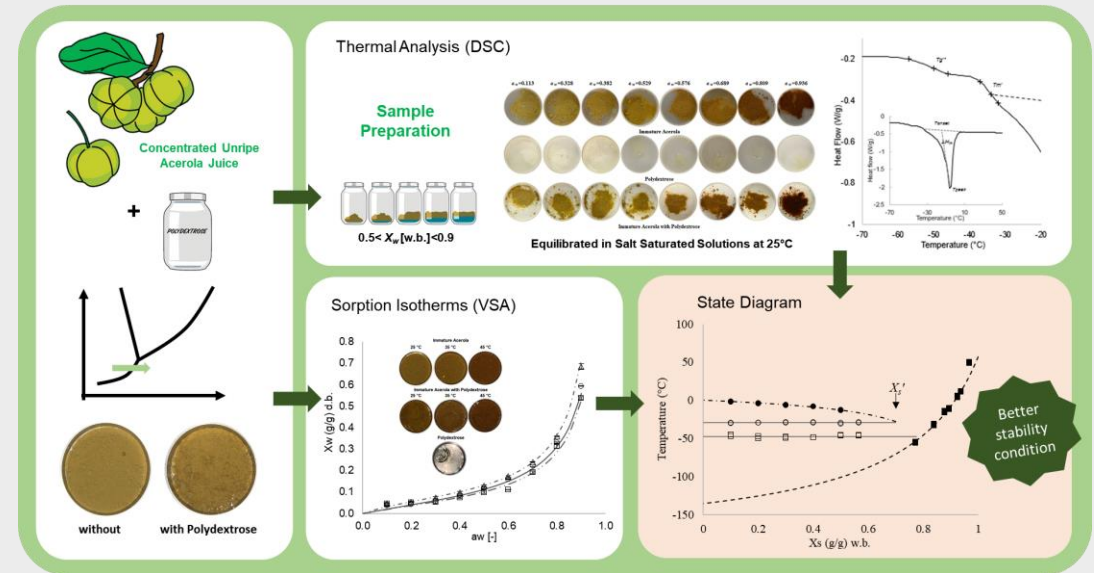
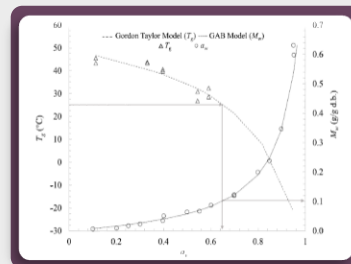
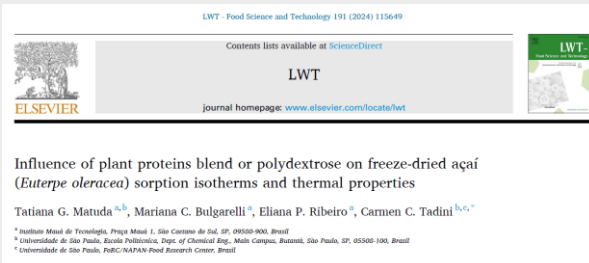
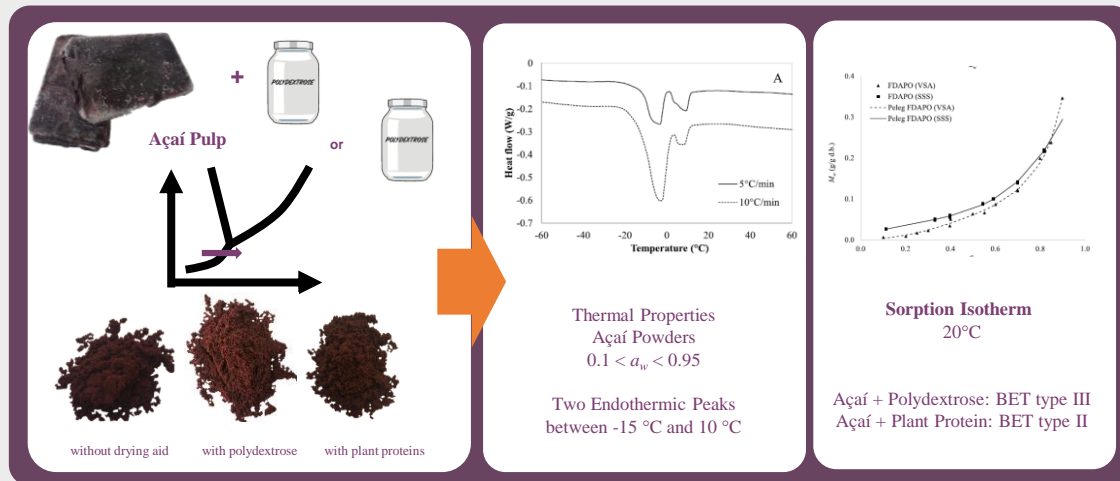
Tray dryer



Freeze-drying process- food powder properties



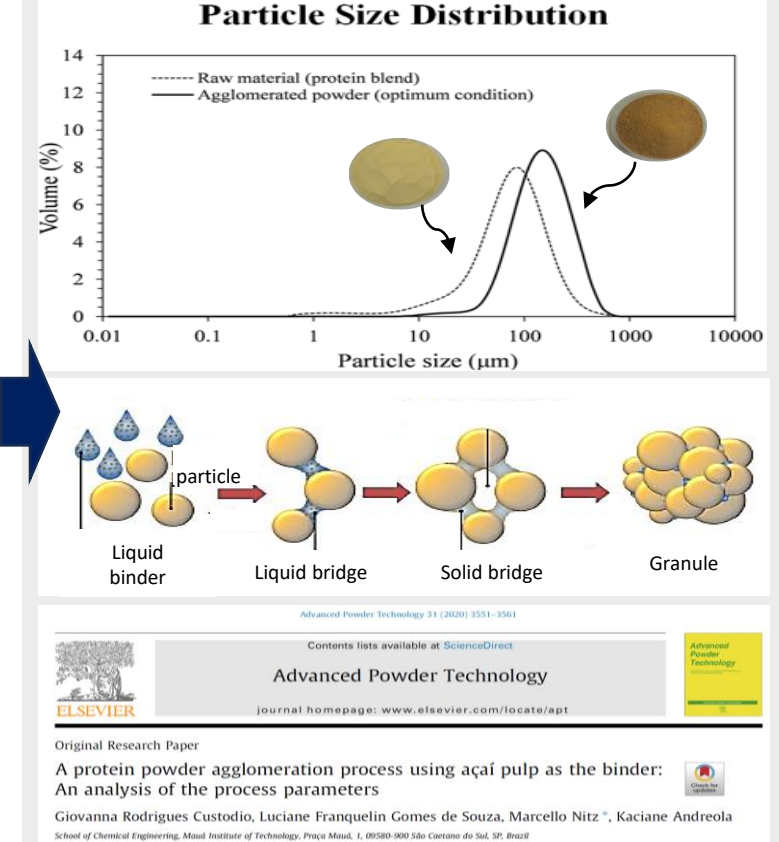
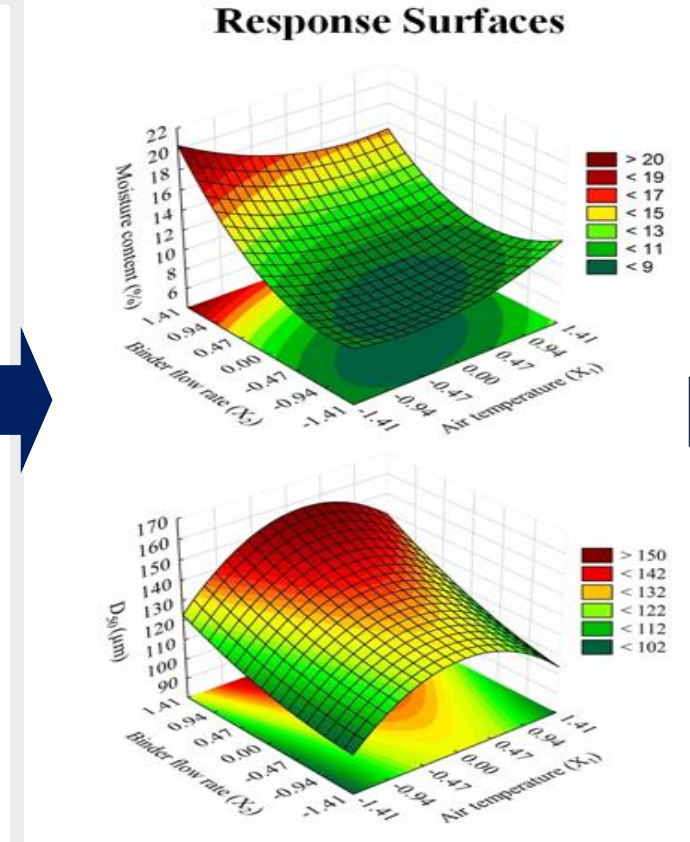
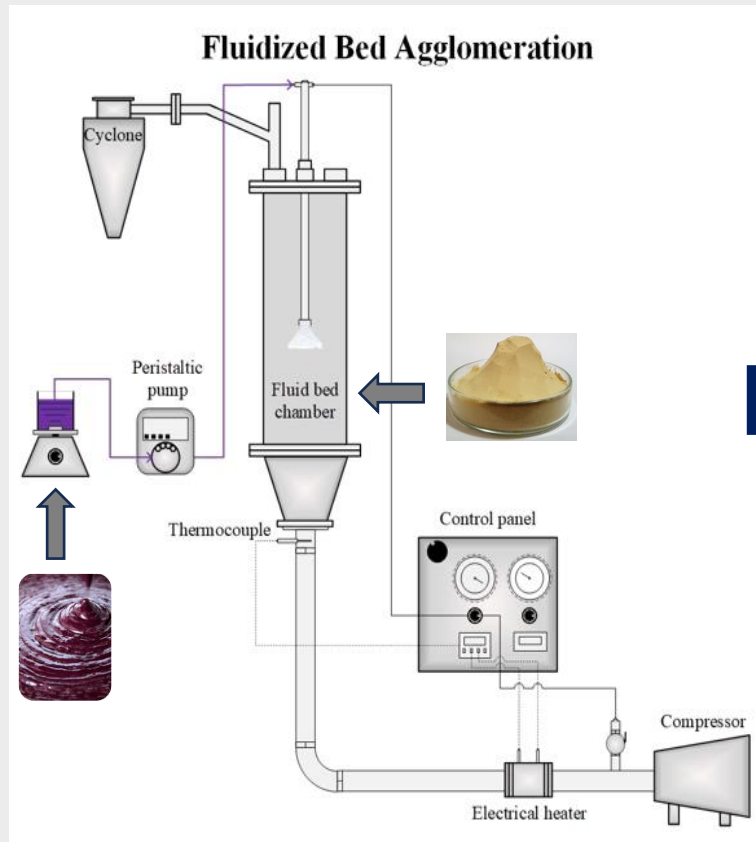
Freeze-dried fruit powder thermal properties and stability State Diagrams



Agglomeration process - Protein powder supplements



A protein powder agglomeration process using açai pulp as the binder: An analysis of the process parameters



Drying process and artificial neural networks – food materials and by-product

Mathematical modeling of drying kinetics of ground Açai (*Euterpe oleracea*) kernel using artificial neural networks

Chemical Papers (2024) 78:1033–1054
<https://doi.org/10.1007/s11696-023-03142-2>

ORIGINAL PAPER

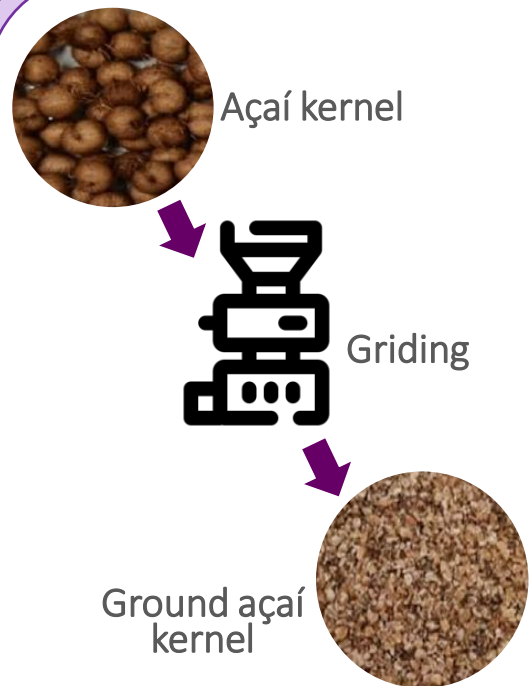


Mathematical modeling of drying kinetics of ground Açai (*Euterpe oleracea*) kernel using artificial neural networks

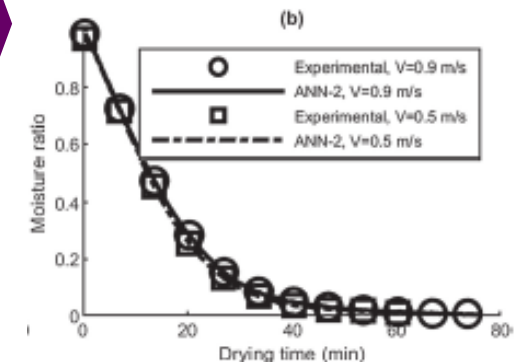
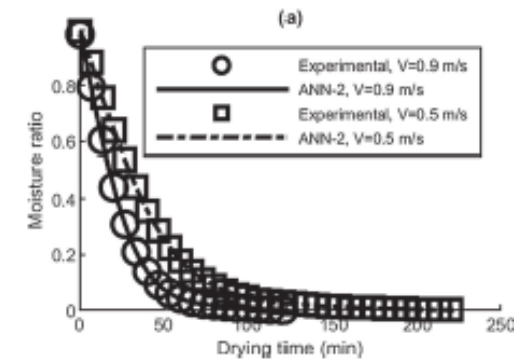
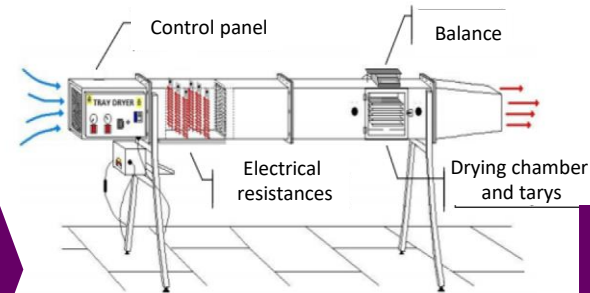
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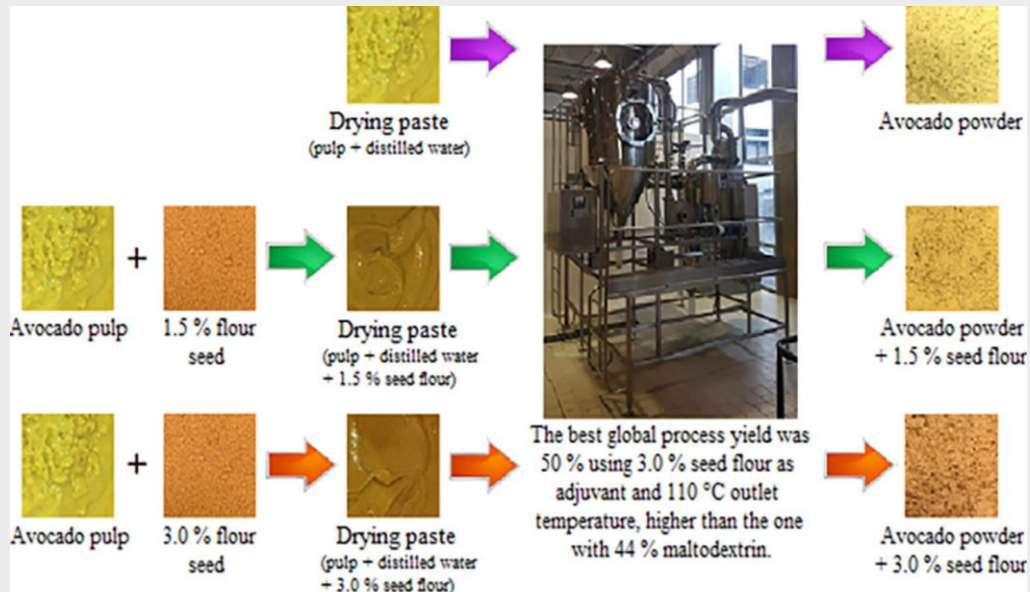


Drying Process
Tray dryer

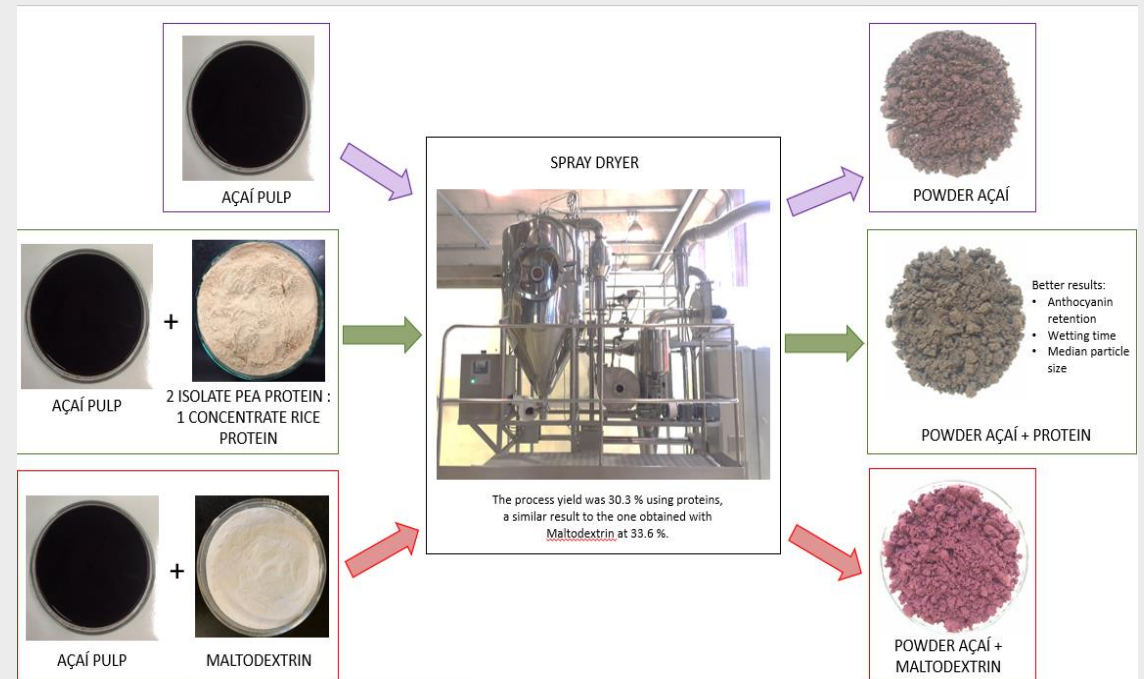


Spray drying process – fruits powders

Spray drying of avocado pulp using the seed as an adjuvant



Effect of carriers agents on process yield and physical-chemical properties of spray-dried açai pulp powder



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Spray drying of avocado pulp using the seed as an adjuvant
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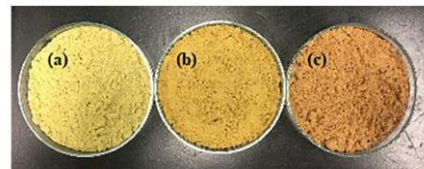


Fig. 5. Powders obtained in assays: a) A1 (C: 0%); b) A5 (C:1.5%); c) A4 (C: 3.0%).



Coating process – food and pharmaceutical particles



Coating process of green coffee particles in a fluidized bed: evaluation of enteric profile of chlorogenic acid

