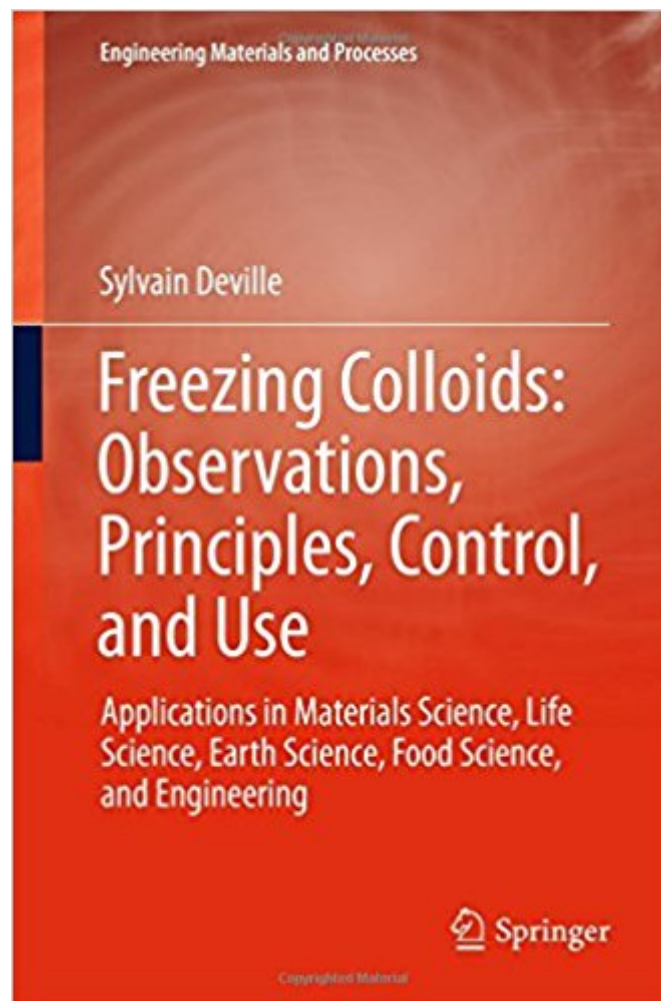




The book was found

Freezing Colloids: Observations, Principles, Control, And Use: Applications In Materials Science, Life Science, Earth Science, Food Science, And Engineering (Engineering Materials And Processes)





Synopsis

This book presents a comprehensive overview of the freezing of colloidal suspensions and explores cutting-edge research in the field. It is the first book to deal with this phenomenon from a multidisciplinary perspective, and examines the various occurrences, their technological uses, the fundamental phenomena, and the different modeling approaches. Its chapters integrate input from fields as diverse as materials science, physics, biology, mathematics, geophysics, and food science, and therefore provide an excellent point of departure for anyone interested in the topic. The main content is supplemented by a wealth of figures and illustrations to elucidate the concepts presented, and includes a final chapter providing advice for those starting out in the field. As such, the book provides an invaluable resource for materials scientists, physicists, biologists, and mathematicians, and will also benefit food engineers, civil engineers, and materials processing professionals.

Book Information

Series: Engineering Materials and Processes

Hardcover: 598 pages

Publisher: Springer; 1st ed. 2017 edition (January 19, 2017)

Language: English

ISBN-10: 3319505130

ISBN-13: 978-3319505138

Product Dimensions: 6.1 x 1.3 x 9.2 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #917,660 in Books (See Top 100 in Books) #67 in Books > Engineering & Transportation > Engineering > Materials & Material Science > Extraction & Processing #73 in Books > Engineering & Transportation > Engineering > Materials & Material Science > Testing #202 in Books > Computers & Technology > Computer Science > Computer Simulation

Customer Reviews

This book presents a comprehensive overview of the freezing of colloidal suspensions and explores cutting-edge research in the field. It is the first book to deal with this phenomenon from a multidisciplinary perspective, and examines the various occurrences, their technological uses, the fundamental phenomena, and the different modeling approaches. Its chapters integrate input from

fields as diverse as materials science, physics, biology, mathematics, geophysics, and food science, and therefore provide an excellent point of departure for anyone interested in the topic. The main content is supplemented by a wealth of figures and illustrations to elucidate the concepts presented, and includes a final chapter providing advice for those starting out in the field. As such, the book provides an invaluable resource for materials scientists, physicists, biologists, and mathematicians, and will also benefit food engineers, civil engineers, and materials processing professionals.

Dr. Sylvain Deville is currently a researcher at the CNRS in France and has worked in the field of materials science for 15 years. Since 2004, he has worked extensively on the freezing of colloids and its application in processing advanced, bioinspired materials. He has published over 60 papers in refereed international journals and holds 7 patents. In 2012, he was awarded the bronze medal by the CNRS for his research achievements in freezing colloids, and he received a European Research Council (ERC) starting grant on the same topic. His current interests include the various occurrences of colloid freezing and their applications in fields as diverse as materials science, geophysics, and biology.

[Download to continue reading...](#)

Freezing Colloids: Observations, Principles, Control, and Use: Applications in Materials Science, Life Science, Earth Science, Food Science, and Engineering (Engineering Materials and Processes) Food Preservation & Storage at Home - A Step by Step Guide to Canning, Pickling, Dehydrating, Freezing & Safely Storing Food for Later Use The Ultimate Food Preservation Cookbook: Canning, Freezing and Dehydrating Recipes for Preserving Food Geotechnical Engineering and Earth's Materials and Processes (Engineering in Action) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Colloids and Interfaces in Life Sciences and Bionanotechnology, Second Edition Encapsulation Technologies for Electronic Applications (Materials and Processes for Electronic Applications) Preserving Food without Freezing or Canning: Traditional Techniques Using Salt, Oil, Sugar, Alcohol, Vinegar, Drying, Cold Storage, and Lactic Fermentation Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting An Introduction to Interfaces and Colloids: The Bridge to Nanoscience Structured Fluids: Polymers, Colloids, Surfactants Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Titanium

in Medicine: Material Science, Surface Science, Engineering, Biological Responses and Medical Applications (Engineering Materials) Earth's Landforms and Bodies of Water (Earth's Processes Close-Up) Climate, Earth Processes and Earth History Ancient Earth Journal: The Early Cretaceous: Notes, drawings, and observations from prehistory Ancient Earth Journal: The Late Jurassic: Notes, drawings, and observations from prehistory Nanoimprint Lithography: Principles, Processes and Materials (Nanotechnology Science and Technology) Photographic Possibilities: The Expressive Use of Equipment, Ideas, Materials, and Processes Photographic Possibilities: The Expressive Use of Concepts, Ideas, Materials, and Processes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)