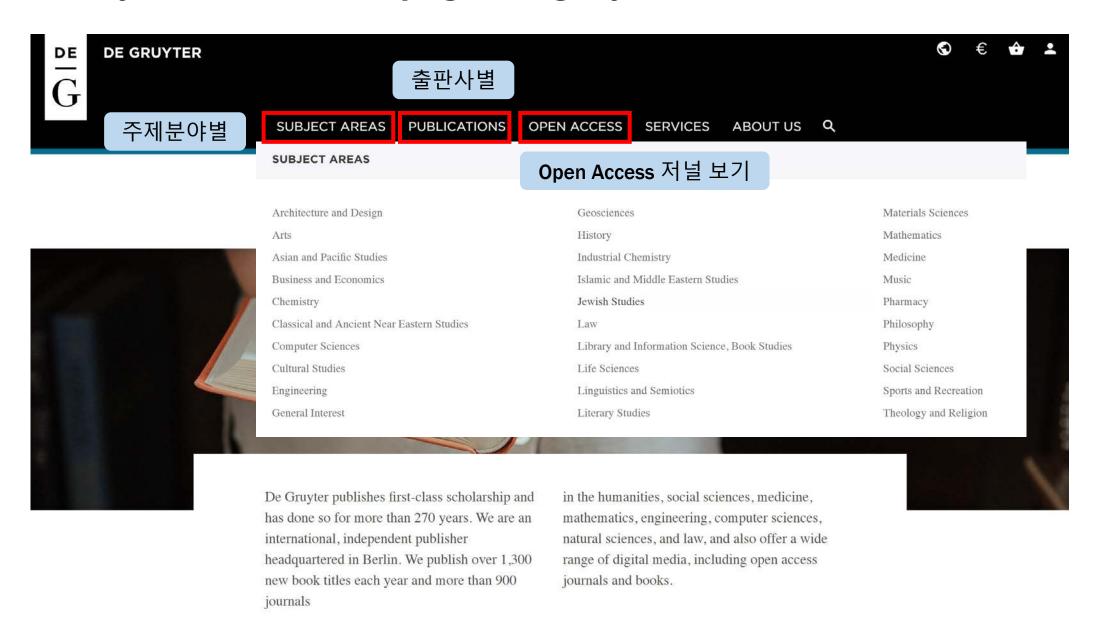
DE GRUYTER

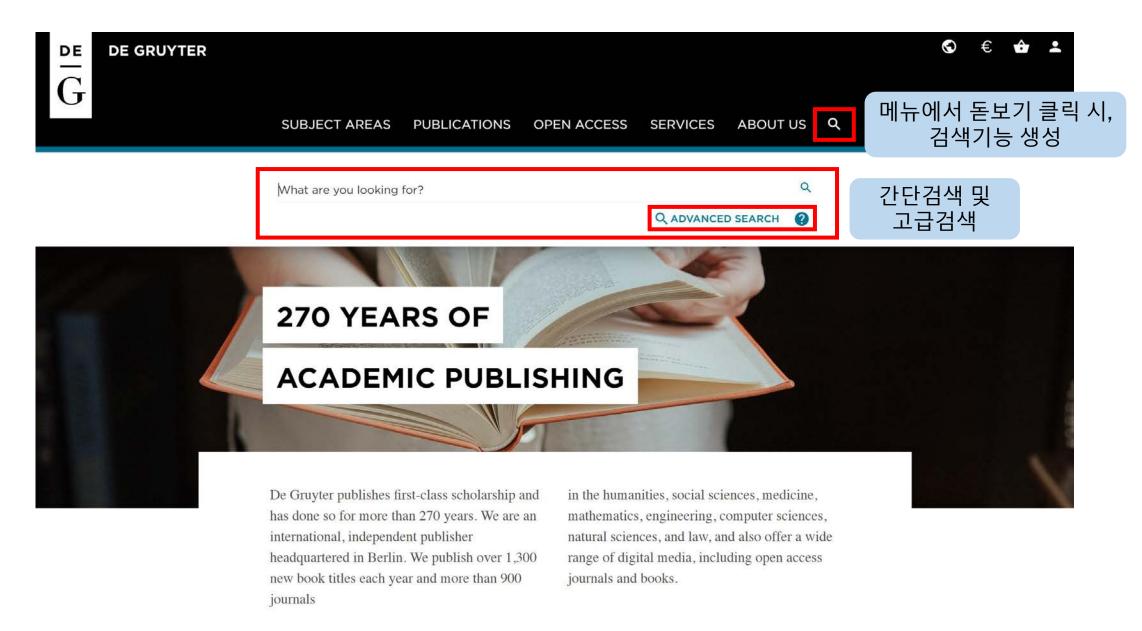
User Guide <e-Journals & e-Books>



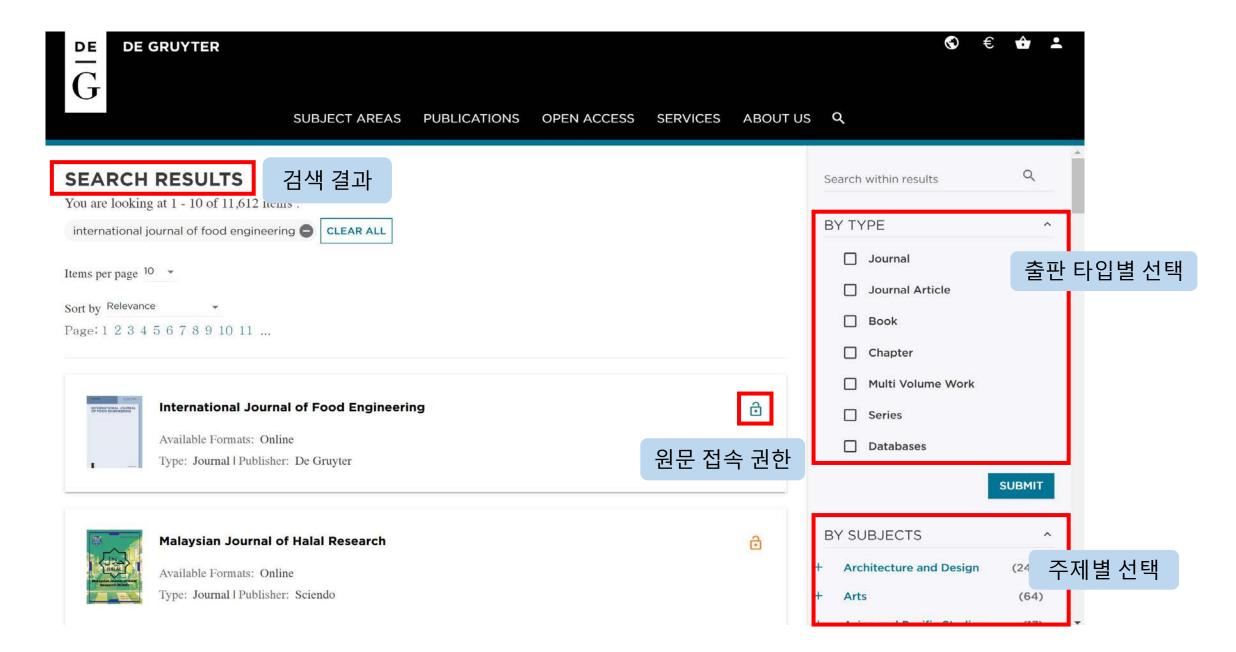
1. De Gruyter Main Homepage (degruyter.com)



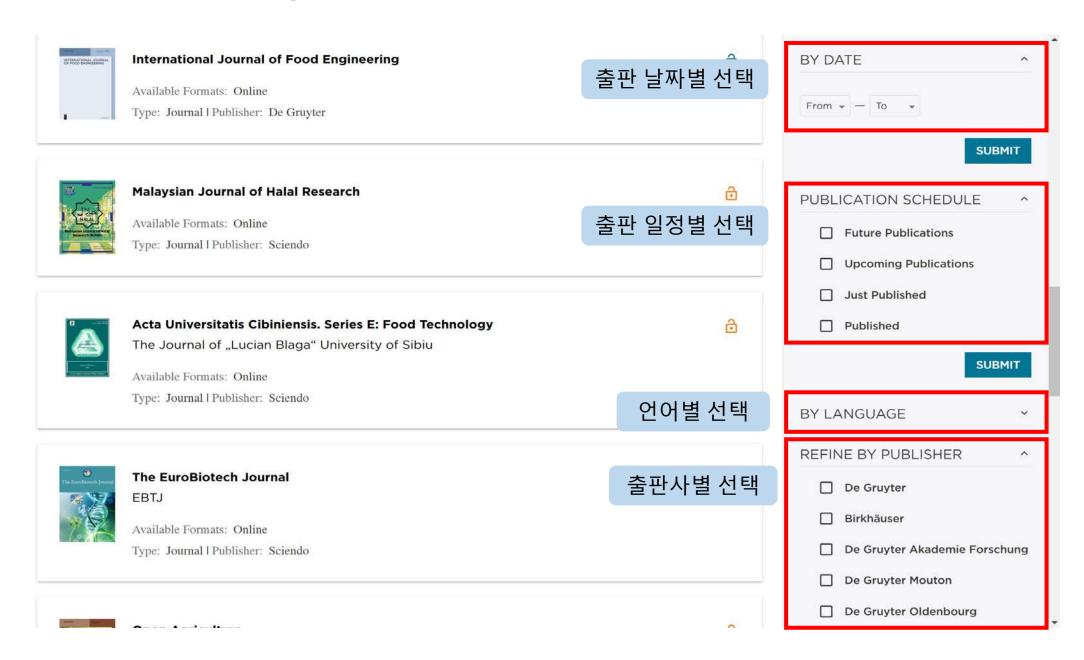
1. De Gruyter Main Homepage



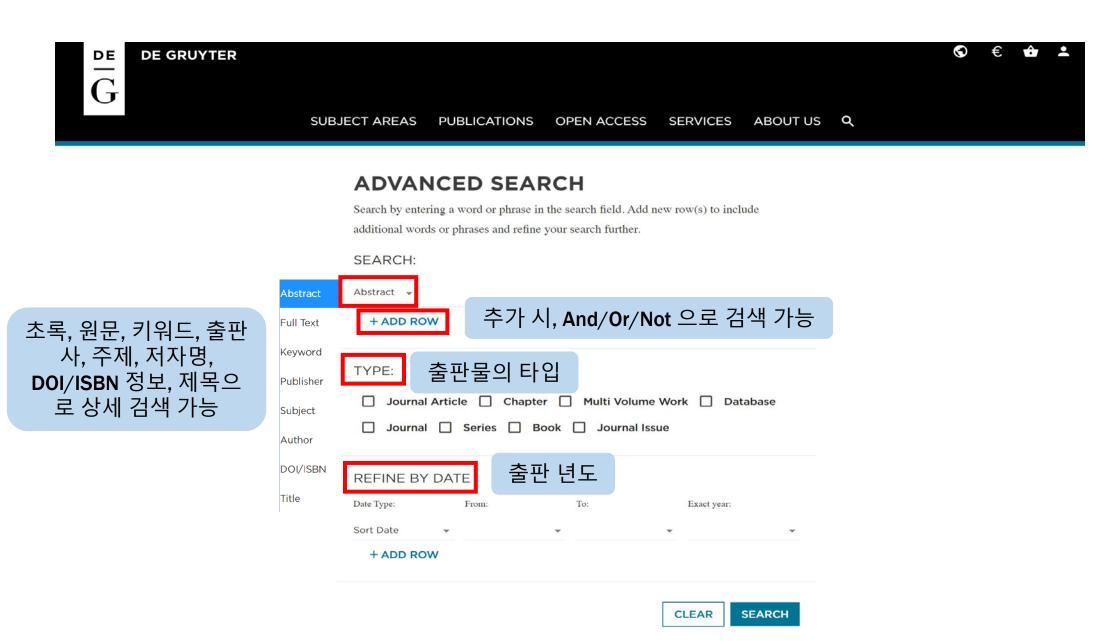
2. Search: 간단검색



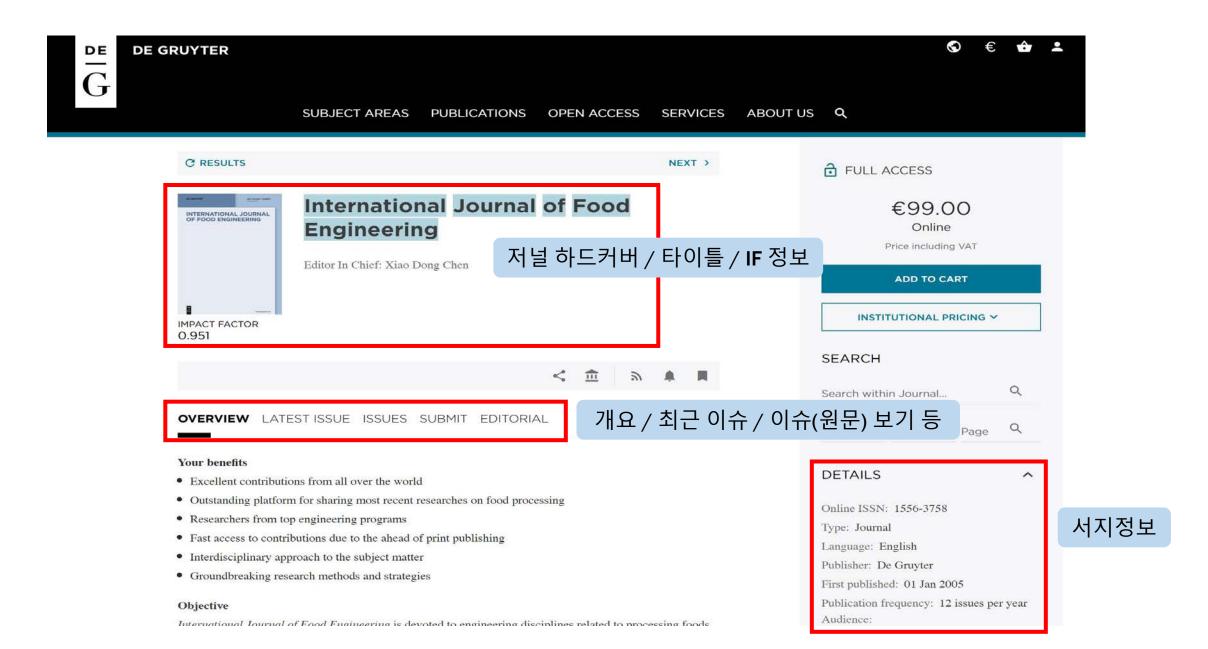
2. Search: 간단검색



3. Advanced Search : 고급검색



4. View: 열람하기 <e-Journal>



4. View : 열람하기 <e-Journal>

OVERVIEW LATEST ISSUE ISSUES SUBMIT EDITORIAL

Your benefits

- · Excellent contributions from all over the world
- Outstanding platform for sharing most recent researches on food processi
- · Researchers from top engineering programs
- · Fast access to contributions due to the ahead of print publishing
- · Interdisciplinary approach to the subject matter
- · Groundbreaking research methods and strategies

Objective

International Journal of Food Engineering is devoted to engineering disciplines related to processing foods. The areas of interest include heat, mass transfer and fluid flow in food processing; food microstructure development and characterization; application of artificial intelligence in food engineering research and in industry; food biotechnology; and mathematical modeling and software development for food processing purposes. Authors and editors come from top engineering programs around the world: the U.S., Canada, the U.K., and Western Europe, but also South America, Asia, Africa, and the Middle East.

Topics

- · Heat, mass transfer and fluid flow in food processing
- Food microstructure development and characterization
- Application of artificial intelligence in food engineering research and in industry
- Food biotechnology
- Mathematical modeling and software development for food processing purp

저널 소개 자료 다운로드

가장 많이 인용 된 아티클

Article formats

Research articles and reports, book reviews

Information on submission process



Optimized Neural Network for Instant Coffee Classification through an Electronic Nose

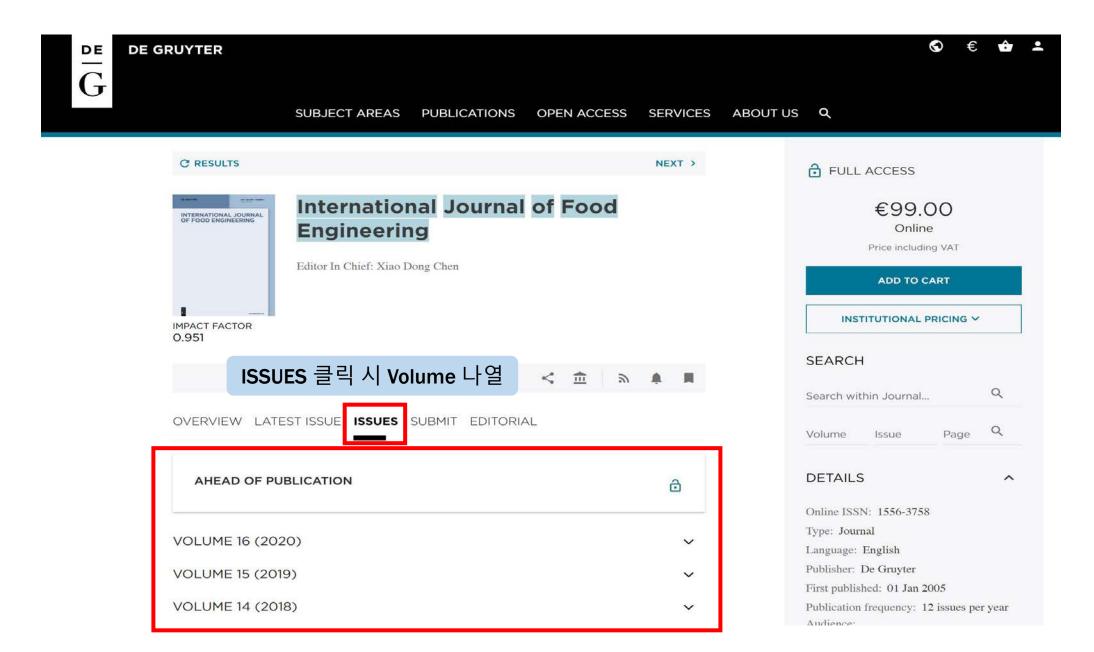
Effect of Infrared Drying on Drying Kinetics, Color, Total Phenols and Water and Oil Holding Capacities of Orange (Citrus Sinensis) Peel and Leaves

Optimization of the Fermentation Conditions for 1-Deoxynojirimycin Production by Streptomyces lawendulae Applying the Response Surface Methodology

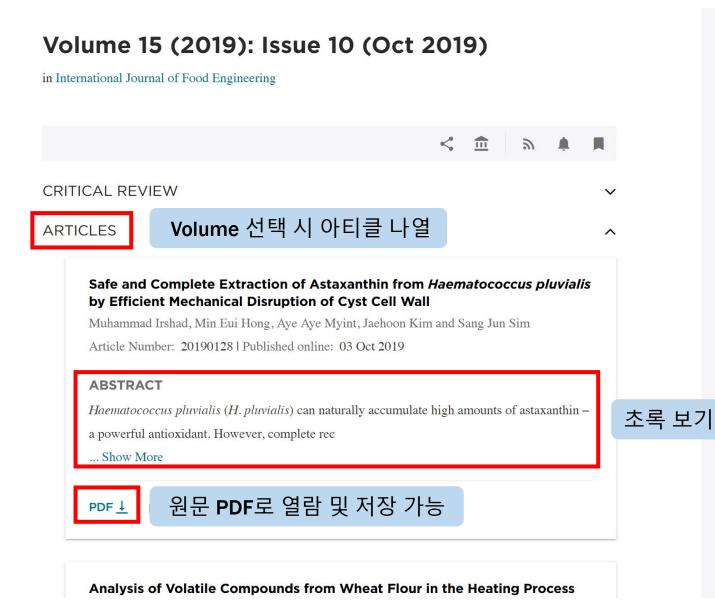
Inactivation of Lemon Pectinesterase by Thermosonication



4. View: 열람하기 <e-Journal>



4. View : 열람하기 <e-Journal>

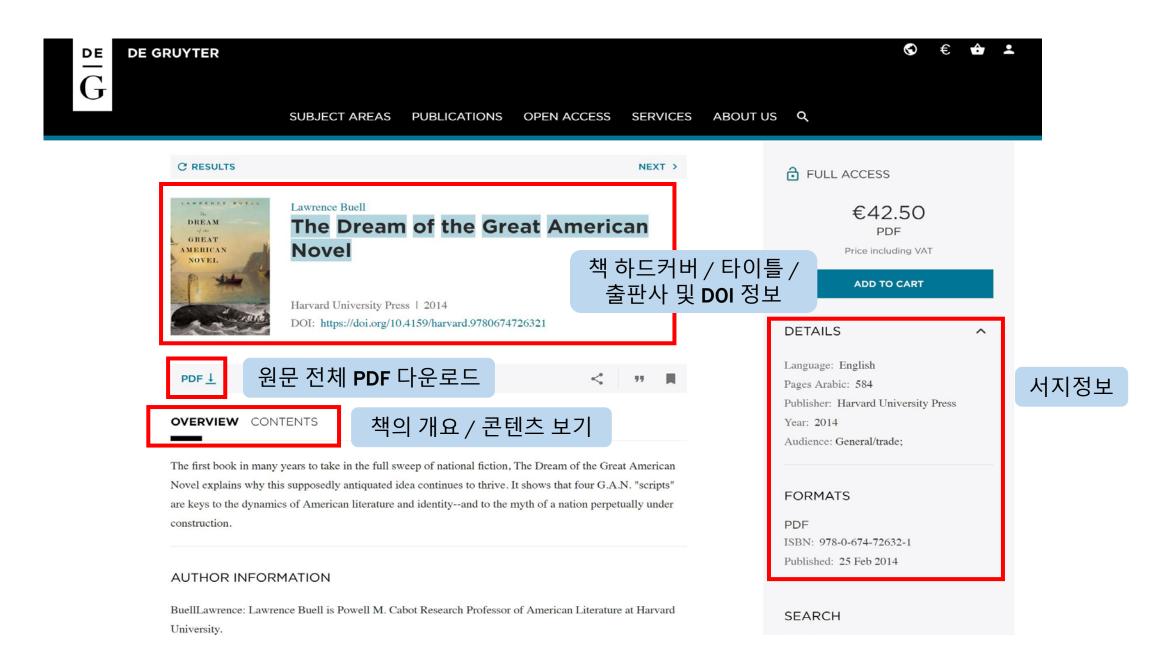




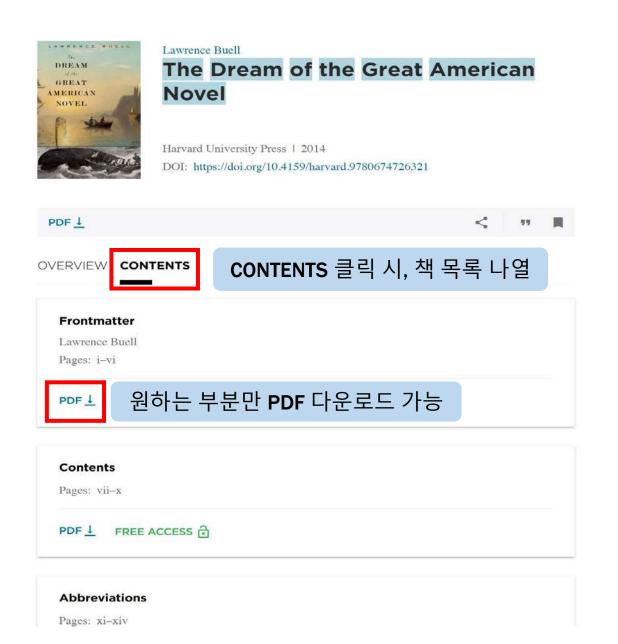
4. View : 열람하기 <e-Journal>

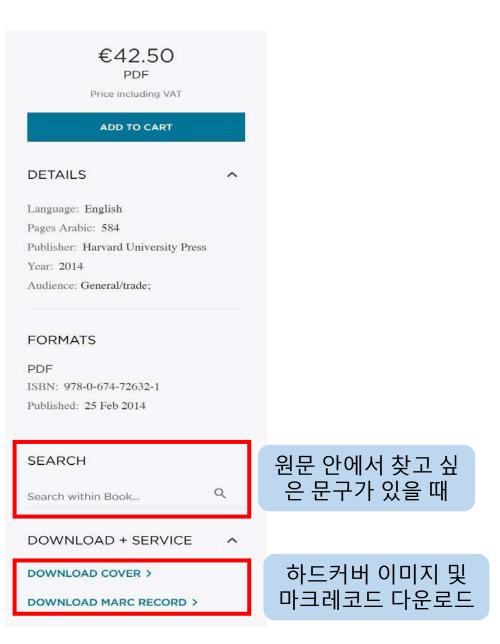


5. View: 열람하기 <e-Book>

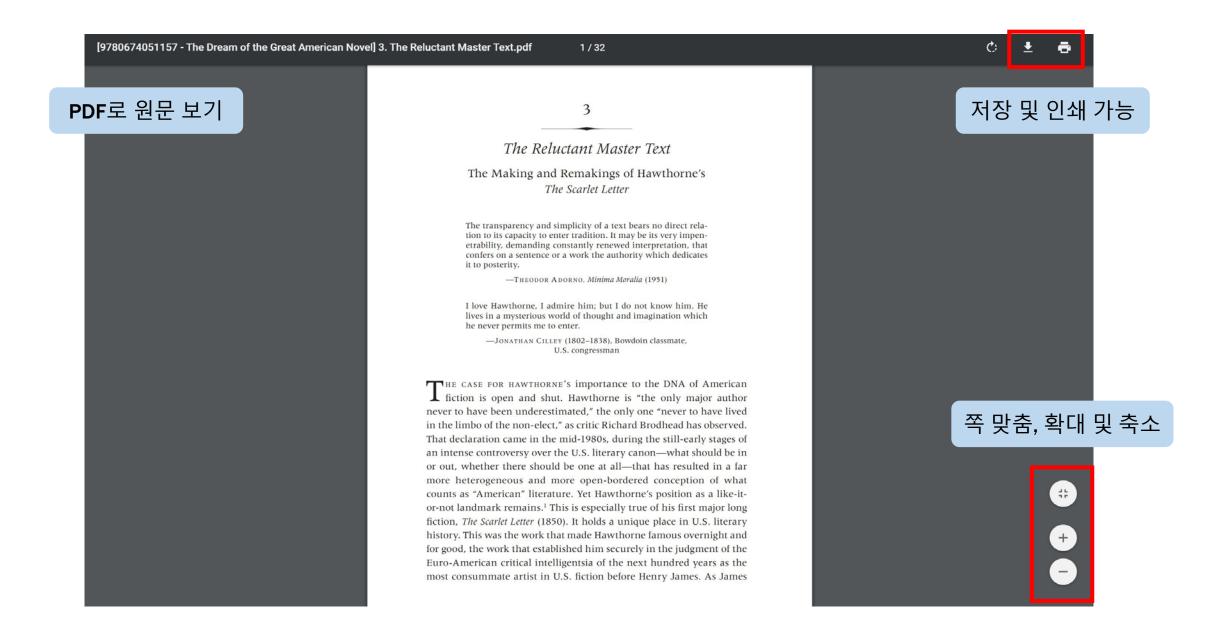


5. View: 열람하기 <e-Book>





5. View: 열람하기 <e-Book>



THANK YOU!



㈜제이알엠

Tel. 02-2038-8519

www.jrmkorea.co.kr