

Title 18 Points Bold Times Roman in First Letter Capitals - centered

Corresponding author or representative* (asterisk), Speakers (underlined) and co-authors

E-mail of representative only

GUIDELINES

List all authors, the representative (one of each team) needs to be first, all speakers who are going to present should be underlined, the rest of the team members listed as above. Please provide the e-mail address of the representative. He or she will be contacted in case that there are questions about the paper.

The review paper should have at least 2 pages text. Figures and tables should be attached on extra pages.

Use the template provided here:

For references, use square brackets [1] numbered consecutively through the text. For reference format, see the reference section of this guide sheet. Left justify equations and right justify equation number. Use rounded brackets, (1) for numbering equations. Figures and Tables should be in the attachments on separate pages. For figures, use oversized annotation. Try to follow the format carefully. For caption of figure and tables use for example: Figure 1: or Table 1:

INTRODUCTION

Here you shortly describe the product in general; what are the advantages and disadvantages of that “processed” product. For example: dry milk – why do we dry milk?

Formulate a statement about what are the objectives of the process and why such a product is useful.

DISCUSSIONS and RELEVANCE

Write at least 3 paragraphs using at least 3 references about the following areas related to your topic (here some hints for dry pasta).

The first paragraph should cover what kinds of INPUT materials are used to make the product. What are the properties - is it solid, liquid slurry, how about viscosity etc... Using wheat flour,

what are the main ingredients: in terms of fat, protein, carbohydrate content, what do you anticipate in terms of changes that could occur in the process.

The second paragraph should outline the PROCESS and identify concepts we learned in NUFS 283 such as material balance, energy balance, fluid mechanics and heat transfer...

You may want to show a simplified flow diagram of materials or energy entering and leaving the system, etc... Maybe, you can discuss how the fluid or material is conveyed, or pumped, etc. How will the input material be affected by processing and how some properties will change? What kind of heat transfer could be used? Is the fluid flow relevant to this process? if so - how?

The third paragraph should focus on the PRODUCT and how the processing could affect its nutritional and sensory quality. For example, dry pasta containing carotenes: what would be the effect of too high temperatures on the functional ingredients?

CONCLUSIONS

Summarize your conclusions, what are challenging aspects of making this product? where should we put attention in the process in order to maintain a high quality product? Are there any new developments for making this product?

REFERENCES

- [1] MARTIN, T. and SMITH, R. (1986) Impact of processing conditions on dry pasta nutritional value, *J. Food Science*, 132: 3-10.
- [2] TOLEDO, T. (2003) Introduction to Food Engineering, chapter 4: *Fluid Mechanics*, 2nd Edition, pp. 245-260.

(Author names, year, *Article (or chapter) title*, journal (or book) title, volume number or Edition of book, first and last page should appear in that order).

DELETE THE RED TEXT (instructions) BEFORE SUBMISSION OF YOUR PAPER

Attachments

Figure 1:

Figure 2:

Table 1:

Table 2: