

Food Technology and Food Engineering

Επίσης, ο Π.Τ.Ι. παρέχει προγράμματα μεθόδους και τεχνικές για την ανάπτυξη και την βελτιστοποίηση της παραγωγής και της επεξεργασίας των τροφίμων.

(Food Technology and Food Engineering)

Το Π.Τ.Ι. προσφέρει:

Επίσης, ο Π.Τ.Ι. παρέχει προγράμματα μεθόδους και τεχνικές για την ανάπτυξη και την βελτιστοποίηση της παραγωγής και της επεξεργασίας των τροφίμων.

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Food Engineering Properties

Solid State Fermentation

Το Π.Τ.Ι. παρέχει προγράμματα μεθόδους και τεχνικές για την ανάπτυξη και την βελτιστοποίηση της παραγωγής και της επεξεργασίας των τροφίμων.

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°ÃÔÉÑ. ä·ÃÄÙà'ÕèÂ' à¿Ãà«è'¿Ùé'Éì "Ó;Ñ'

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Ê¶Ò°Ñ'ÍÒËÒÃ

ÊÓ'Ñ;§Ò'µ³Ð;ÃÃÁ;ÒÃÍÒËÒÃÁÃÐÃÒ

ÈÙ'Ã;¾Ñ', ØÇÔËÇ;ÃÃÁáÃÐà·µâ'âÃÃÕ °ÕÇÀÒ¾áÈè§ªÒµÔ

ÊÓ'Ñ;§Ò'¾Ñ²¹ÒÇÔ·ÃÒËÒÊµÃì áÃÐ à·µâ'âÃÃÕªÒµÔ

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;ÒÃËÖ;ÉÒµÇÒÁà»ç¹à»á´éà²Ô§ ÍØµËÒË;ÃÃÃ¹;ÒÃ¼ÁÔµáËÀè§àËé¹ãÁÍÒËÒÃ"Ò;àËË¼xªàËÃí.Ôé§

§Ò¹ÇÒ"ÑÃ.ÕèíÁÙèÃÐËÇèÒ§´Òà¹Ò¹§Ò¹

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Low-pressure superheated steam drying of food products

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;ÒÃ¶èÒÃáí¹µÇÒÁÃéí¹çÍ§«ÒÁÒà»Ò äËéËÁÙËÑ³ªéáçç§ã¹ÃÐºº Cryomechanical Freezing à»ÃÕÁª.ÕÃº;ÑºÃÐºº Air-blast Fre

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Change of Shrimp during Processing and Storage)

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¼Á;ÒÃàµÃÕÁÁ;ÒÃµèíµØ³ÀÒ¼ËÑ»»ÐÃ´ áÃÐÃÐÁèÇ§.Í´ÀÒÃãµéËÀÒÇÐËØ--Ò;ÒË

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»Ñ"ÑÃ.ÕèÁÕ¼Á;ÃÐ.ºµèíµØ³ÀÒ¼ã¹ ÃÐËÇèÒ§;ÃÐ°Ç¹;ÒÃ¼ÁÔµáÃÐà;çºÃÑ;ÉÒçÍ§ãºÑÇº¹¼§

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;ÒÄËÖ;ÉÒÈÈÀÒÇÐ·ÖèàÈÁÒÐÈÄã¹ ;ÒÄ¼ÄÔµÄÐçÒÄ¼§´éÇÄàπÄ×èÍ§¹áÈÈé§áºº¾è¹½ÍÄ : ¼ÄçÍ§ÈÒÄªèÇÁÍªáÈÈé§áÄÐÈÀÒ

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;ÒÄ¾Ñ²¹Ò;ÄÐºÇ¹;ÒÄ¼ÄÔµÈ¹èìäÁé »ÄÑª;Ä´ºÄÄ´´Ø¶Ø§¾ÄÒÈµÔ;â´Äªªé ÇÔ,Ô;ÒÄ¶¹ÍÁÍÓÈÒÄªºº¼ÉÁ¼ÈÒ¹

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âπÄ§;ÒÄ ;ÒÄÈÖ;ÉÒÄÙ»áºº;ÒÄ ´Ñ´;ÒÄπÇÒÄ»Ä´´ÄÑÄÍÒÈÒÄ;ÄØÁ¼Ñ;áÄÐ¼ÄÄªÁé ;Ä³ÖÈÒÄªπÁÒà´´xí»¹ª¹ÍÒÈÒÄ

§Ò¹ºÄÔ;ÒÄÇÒªÒ;ÒÄ

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Effects of Pretreatment and Thermal Process on Quality

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ãËéªÓ»ÃÖ;ÉÒ âªÃŞ;ÒÃ;ÒÃËÖ;ÉÒ ÈÀÒÇÐ·ÕèàËÁÒÐËÁã¹;ÒÃíºáËéŞÁÐ¾ÃéÒÇà;ÁÇ´´éÇÂ àªÃ×èíŞíºáËéŞªºº¶Ò´

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;ÒÃËÖ;ÉÒáÁÐ;ÒÃ·Ñ´·íÒà;³±;ì áÁÐªÙè Á×íã¹;ÒÃ;íÒ;Ñº·ÙáÁíÒËÒÃã¹ÀÒª¹ÐºÃÃ·Ø·Õè»Ò´É¹Ò·

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¹ÒŞÈÒÇà¼ÕÃŞª µÒÃÐÃÑ¡É³

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¼ÃÃ³"ÒÃÒ ÇŞÈiÊÇÑÈ´Òi , Á±ÒÃÒ 1¼ÃÑµ¹i , ÇÒ·ÇÑÈ "ÒÃÑ¹·jØÃ , ·Ò¼ÃiÇÒÃÒ ÇÒ¹Ñ¹·ÁÒÃÒjÙÃ áÃÐ ÊØÃÒ ÊÒ·ÒÇÃ¼^a áÃÐ»ÃÐËÒ·ÈÑÁ¼ÑÈçÍŞ¼ÃÒµÃÑ³±iÇØé¹àÈé¹ " ÇÒÃÊÒÃÍÒËÒÃ , 37, ©Ñ⁰.Òè 1, ÁjÃÒ^aÁ-ÃÕ¹Ò^aÁ 2550, È¹éÒ 93- 104

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