

Bibliographie

- Bazinet, L. ; Pouliot, Y. ; Castaigne, F. 2002.
Opérations unitaires. *In Science et Technologie du Lait : Transformation du lait*. 2^e édition. Fondation de technologie Laitière du Québec, Presses Internationales Polytechnique, Montréal, Canada, Chapitre 3, p. 153-275.
- Cheftel, J.-C. ; Cheftel, H. ; Besançon, P. 1992.
Introduction à la biochimie et à la technologie des aliments. Vol. 2, 7^e édition, Éditions Tec & Doc Lavoisier, Paris, France, 420 pages.
- Cohen, J.S. ; Yang, T.C.S. 1995.
Progress in food dehydration. *Trends in Food Science and Technology*, **6** : 20-25.
- Fellows, P.J. 2009.
Food processing technology - Principles and practice. 3rd edition, Woodhead Publishing Limited, CRC Press, Cambridge, Angleterre, 928 pages.
- Geankoplis, C.J. 2003.
Transport Processes and Separation Process Principles : Includes Unit Operations. 4th Edition, Prentice Hall, Englewood Cliffs (NJ), 1 020 pages.
- Jayasundera, M.; Adhikari, B.; Adhikari, R.; Aldred, P. 2011.
The effects of proteins and low molecular weight surfactants on spray drying of model sugar-rich foods: Powder production and characterisation. *Journal of Food Engineering*, **104** : 259-271.
- Karel, M., 1974,
Fundamentals of Dehydration Process. *In Advances in Preconcentration and Dehydration*, Applied Science Publishers Ltd, Londres, Angleterre, 526 pages.
- Kessler, H.G. 2002.
Food and bio process engineering–dairy technology. 5^e édition, Vertag A. Kessler, Munich, Allemagne, 694 pages.
- Loncin, M. ; Merson, R.L. 1979,
Food engineering : principles and selected applications, Academic Press, New York (NY), 494 pages.
- Mafart, P. 2004.
Génie Industriel Alimentaire. Tome 1 : Les procédés physiques de conservation. 2^e édition. Éditions Tec & Doc Lavoisier, Paris, France, 275 pages.

Masters, K. 1991.

Spray drying Handbook. 5th edition, Longman Scientific & Technical, Wiley & Sons, Burnt Mill, England, 725 pages.

Singh, R.P. ; Heldman, D.R. 2008.

Introduction to food Engineering. 4th edition, Academic press, Elsevier, Amsterdam, Netherland, 864 pages.

Schuck, P. ; Dolivet, A. ; Méjean, S. ; Zhu, P. ; Blanchard, E. ; Jeantet, R. 2009

Drying by desorption: A tool to determine spray drying parameters. *Journal of Food Engineering*, **94** : 199-204.

Vieira, E.R. 1996.

Elementary Food Science. 4th edition, Chapman and Hall, New York (NY), 423 pages.

Wang, S. ; Langrish, T. 2009.

A review of process simulations and the use of additives in spray drying. *Food Research International*, **42** : 13-25.