Diffusional Mass Transfer Skelland Solution Manual | bc9b06012fdd7a1193d9a7e0f9676bd0


An introductory but detailed treatise which includes some 1,000 references and solved examples and end-of-chapter problems, making it useful to both students and practitioners. The pharmokinetics, pharmacodynamics, and biological and biopharmaceutical parameters pertinent to each route of administra

With Wiley’s Enhanced E-Text, you get all the benefits of a downloadable, reflowable eBook with added resources to make your study time more effective. Fundamentals of Heat and Mass Transfer 8th Edition has been the gold standard of heat transfer pedagogy for many decades, with a commitment to continuous improvement by four authors' with more than 150 years of combined experience in heat transfer education,
research and practice. Applying the rigorous and systematic problem-solving methodology that this text pioneered an abundance of examples and problems reveal the richness and beauty of the discipline. This edition makes heat and mass transfer more approachable by giving additional emphasis to fundamental concepts, while highlighting the relevance of two of today’s most critical issues: energy and the environment.


This work presents an up-to-date account of some of the fundamental aspects of liquid-liquid extraction technology together with an account of extraction processes in a number of important industries. The work is divided into two parts. Volume 1 is concerned with the thermodynamics of phase equilibria; mass transfer in liquid-liquid systems, including the complicating role of interfacial turbulence; behavior of liquid-liquid dispersions; and the selection and design of countercurrent contactors for particular applications. Volume 2 gives an account of the process chemistry and associated extraction operations in a number of industries of current interest. New extraction techniques have been developed in recent years for specific applications and these are illustrated with reference to the hydrometallurgical, nuclear, pharmaceutical and food industries.

Written by more than 40 world renowned authorities in the field, this reference presents information on plant design, significant chemical reactions, and processing operations in industrial use – offering shortcut calculation methods wherever possible.

Surveys the selection, design, and operation of most of the industrially important separation processes. Discusses the underlying principles on which the processes are based, and provides illustrative examples of the use of the processes in a modern context. Features thorough treatment of newer separation processes based on membranes, adsorption, chromatography, ion exchange, and chemical complexation. Includes a review of historically important separation processes such as distillation, absorption, extraction, leaching, and crystallization and considers these techniques in light of recent developments affecting them.

This excellent monograph by two experts presents a generalized and systematic approach to the analytic

This textbook is targeted to undergraduate students in chemical engineering, chemical technology, and biochemical engineering for courses in mass transfer, separation processes, transport processes, and unit operations. The principles of mass transfer, both diffusional and convective have been comprehensively discussed. The application of these principles to separation processes is explained. The more common separation processes used in the chemical industries are individually described in separate chapters. The book also provides a good understanding of the construction, the operating principles, and the selection criteria of separation equipment. Recent developments in equipment have been included as far as possible. The procedure of equipment design and sizing has been illustrated by simple examples. An overview of different applications and aspects of membrane separation has also been provided. ‘Humidification and water cooling’, necessary in every process industry, is also described. Finally, elementary principles of ‘unsteady state diffusion’ and mass transfer accompanied by a chemical reaction are covered. SALIENT FEATURES: • A balanced coverage of theoretical principles and applications. • Important recent developments in mass transfer equipment and practice are included. • A large number of solved problems of varying levels of complexities showing the applications of the theory are included. • Many end-chapter exercises. • Chapter-wise multiple choice questions. • An Instructors manual for the teachers.

Contributed by multiple experts, the book covers the scientific and engineering aspects of membrane processes and systems. It aims to cover basic concepts of novel membrane processes including membrane bioreactors, microbial fuel cell, forward osmosis, electro-dialysis and membrane contactors. Maintains a pragmatic approach involving design, operation and cost analysis of pilot plants as well as scaled-up counterparts.

Authored by world experts, the Handbook of Food Processing, Two-Volume Set discusses the basic principles and applications of major commercial food processing technologies. The handbook discusses food
preservation processes, including blanching, pasteurization, chilling, freezing, aseptic packaging, and non-thermal food processing. It describes co

Packed with case studies and problem calculations, Handbook of Food Processing: Food Preservation presents the information necessary to design food processing operations and goes on to describe the equipment needed to carry them out in detail. The book covers every step in the sequence of converting raw material to the final product. It also discusses the most common food engineering unit operations and food preservation processes, such as blanching, pasteurization, chilling, and freezing to aseptic packaging, non-thermal food processing, and the use of biosensors. Highlights Include Case study on the effect of blanching conditions on sulforaphane content in purple and roman cauliflower (brassica oleracea l. Var. Botrytis) Principles of thermal processing described along with thermal process calculations Case study on microwave preservation of fruit-based products: application to kiwifruit puree Principles and applications of Ohmic heating Advances in food additives and contaminants Use of edible films and coatings in fresh fruits and vegetables preservation The book provides information regarding the common food preservation methods such as blanching, thermal processing of foods, canning, extrusion-cooking, drying or dehydration of foods, chilling, and freezing. It also describes the principles and applications of new thermal and non-thermal food processing technologies, i.e., microwave heating, ohmic heating, high pressure (HP) processing, pulsed electric field (PEF) processing, magnetic fields, ultrasound, use of edible films and coatings, food packaging-aseptic packaging, and modified atmosphere, biosensor and ozone applications. The book helps you keep up with diverse consumer demands and rapidly developing markets.

Clear and complete description of diffusion in fluids, for undergraduate students in chemical engineering.

Transport Modeling for Environmental Engineers and Scientists, Second Edition, builds on integrated transport courses in chemical engineering curricula, demonstrating the underlying unity of mass and momentum transport processes. It describes how these processes underlie the mechanics common to both pollutant transport and pollution control processes.

Pressure Retarded Osmosis: Renewable Energy Generation and Recovery offers the first comprehensive resource on this method of generating renewable energy. Dr. Khaled Touati and the team of editors combine their expertise with contributions from other leaders in the field to create this well-rounded resource,
which discusses and analyses this novel method of creating a controllable renewable energy. The promises of the PRO technique are first clearly presented and explained, and the authors then provide a comprehensive analysis of the issues that remain such as Concentration Polarization, Membrane Deformation, and Reverse Salt Diffusion. Possible solutions to these issues which often restrict industrial implementation are then discussed to mitigate these detrimental effects, and there is also an emphasis on the recovery of energy from desalination processes using PRO, which is able to reduce energy consumption and make it more economically and environmentally efficient. Combines research with experience to deliver a complete resource on Pressure Retarded Osmosis Discusses all areas of PRO in detail Offers solutions to problems commonly experienced and summarizes each method with a clear and concise conclusion Includes case studies from the Great Salt Lake (U.S.A) and Dead Sea (Asia), as well as other rivers from America, Europe, and Asia

This book introduces the fundamental principles of the mass transfer phenomenon and its diverse applications in process industry. It covers the full spectrum of techniques for chemical separations and extraction. Beginning with molecular diffusion in gases, liquids and solids within a single phase, the mechanism of inter-phase mass transfer is explained with the help of several theories. The separation operations are explained comprehensively in two distinct ways—stage-wise contact and continuous differential contact. The primary design requirements of gas-liquid equipment are discussed. The book provides a detailed discussion on all individual gas-liquid, liquid-liquid, solid-gas, and solid-liquid separation processes. The students are also exposed to the underlying principles of the membrane-based separation processes. The book is replete with real applications of separation processes and equipment. Problems are worked out in each chapter. Besides, problems with answers, short questions, multiple choice questions with answers are given at the end of each chapter. The text is intended for a course on mass transfer, transport and separation processes prescribed for the undergraduate and postgraduate students of chemical engineering.

The purpose of this book, Transport Phenomena and Drying of Solids and Particulate Materials, is to provide a collection of recent contributions in the field of heat and mass transfer, transport phenomena, drying and wetting of solids and particulate materials. The main benefit of the book is that it discusses some of the most important topics related to the heat and mass transfer in solids and particulate materials. It includes a set of new developments in the field of basic and applied research work on the physical and chemical aspects of heat and mass transfer phenomena, drying and wetting processes, namely,
innovations and trends in drying science and technology, drying mechanism and theory, equipment, advanced modelling, complex simulation and experimentation. At the same time, these topics will be going to the encounter of a variety of scientific and engineering disciplines. The book is divided in several chapters that intend to be a resume of the current state of knowledge for benefit of professional colleagues.

This complete reference book covers topics in heat and mass transfer, containing extensive information in the form of interesting and realistic examples, problems, charts, tables, illustrations, and more. Heat and Mass Transfer emphasizes practical processes and provides the resources necessary for performing accurate and efficient calculations. This excellent reference comes with a complete set of fully integrated software available for download at crcpress.com, consisting of 21 computer programs that facilitate calculations, using procedures developed in the text. Easy-to-follow instructions for software implementation make this a valuable tool for effective problem-solving.

With a detailed analysis of the mass transport through membrane layers and its effect on different separation processes, this book provides a comprehensive look at the theoretical and practical aspects of membrane transport properties and functions. Basic equations for every membrane are provided to predict the mass transfer rate, the concentration distribution, the convective velocity, the separation efficiency, and the effect of chemical or biochemical reaction taking into account the heterogeneity of the membrane layer to help better understand the mechanisms of the separation processes. The reader will be able to describe membrane separation processes and the membrane reactors as well as choose the most suitable membrane structure for separation and for membrane reactor. Containing detailed discussion of the latest results in transport processes and separation processes, this book is essential for chemistry students and practitioners of chemical engineering and process engineering. Detailed survey of the theoretical and practical aspects of every membrane process with specific equations Practical examples discussed in detail with clear steps Will assist in planning and preparation of more efficient membrane structure separation.

A thorough introduction to the fundamentals and applications of microscopic and macroscopic mass transfer.

A modern separation process textbook written for advanced undergraduate and graduate level courses in chemical engineering.
This volume offers a unified treatment and critical review of the literature related to the fluid dynamics, heat transfer, and mass transfer of single bubbles, drops, and particles. 1978 edition.

The subject of this book is to study the porous media and the transport processes occur there. As a first step, the authors discuss several techniques for artificial representation of porous. Afterwards, they describe the single and multi phase flows in simplistic and complex porous structures in terms of macroscopic and microscopic equations as well as of their analytical and numerical solutions. Furthermore, macroscopic quantities such as permeability are introduced and reviewed. The book also discusses with mass transport processes in the porous media which are further strengthen by experimental validation and specific technological applications. This book makes use of state-of-the-art techniques for the modeling of transport processes in porous structures, and considers of realistic sorption mechanisms. It the applies advanced mathematical techniques for upscaling of the major quantities, and presents the experimental investigation and application, namely, experimental methods for the measurement of relevant transport properties. The main benefit of the book is that it discusses all the topics related to transport in porous media (including state-of-the-art applications) and presents some of the most important theoretical, numerical and experimental developments in porous media domain, providing a self-contained major reference that is appealing to both the scientists and the engineers. At the same time, these topics encounter a variety of scientific and engineering disciplines, such as chemical, civil, agricultural, mechanical engineering. The book is divided in several chapters that intend to be a resume of the current state of knowledge for benefit of related professionals and scientists.

Advances in Heat Transfer

The use of simulation plays a vital part in developing an integrated approach to process design. By helping save time and money before the actual trial of a concept, this practice can assist with troubleshooting, design, control, revamping, and more. Process Modelling and Simulation in Chemical, Biochemical and Environmental Engineering explores ef
Multicomponent Diffusion discusses the multicomponent diffusion of the three phases of matter. The book is comprised of nine chapters that cover studies of multicomponent diffusion and mass transfer with an emphasis on the chemical characteristics responsible for multicomponent diffusion. Chapter 1 provides an introductory discourse about multicomponent diffusion. Chapter 2 discusses binary diffusion, while Chapter 3 covers multicomponent flux equation. The measurement of ternary diffusion and the estimation of ternary diffusion coefficients are also explained in the book. A chapter then covers the interacting systems, and the subsequent chapter talks about membranes without mobile carriers. The text also discusses carrier-containing membranes and the multicomponent mass transfer. The book will be of great use to researchers and professionals whose work requires a good understanding of multicomponent diffusion.

Based on papers presented at a conference on food engineering, this book addresses the whole food production process, from receiving the raw materials through to packaging and distribution. Major themes are the opportunities/limitations afforded by the application of modern computer technology.

Fundamental Mass Transfer Concepts in Engineering Applications provides the basic principles of mass transfer to upper undergraduate and graduate students from different disciplines. This book outlines foundational material and equips students with sufficient mathematical skills to tackle various engineering problems with confidence. It covers mass transfer in both binary and multicomponent systems and integrates the use of Mathcad® for solving problems. This textbook is an ideal resource for a one-semester course. Key Features The concepts are explained with the utmost clarity in simple and elegant language Presents theory followed by a variety of practical, fully-worked example problems Includes a summary of the mathematics necessary for mass transfer calculations in an appendix Provides ancillary Mathcad® subroutines Includes end-of-chapter problems and a solutions manual for adopting instructors.