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KEY=COFFEE - GUERRA COOLEY

Handling Hot Coffee *Red Barn Books of Vermont* Since the infamous **Liebeck v. McDonald's hot coffee spill case in 1994**, there has been a proliferation of hot beverage liability cases. **Handling Hot Coffee** informs the coffee industry and supporting lawyers about these cases and recommends preventative measures to avoid spills and lawsuits. It also explains industry standards required to make quality hot beverages and why the temperatures for brewing coffee and tea infusion are above the pain and burn thresholds of skin. previously, the pertinent and diverse information regarding these issues and cases had been scattered throughout separate categories and sources: hot beverage industry standards, medical burn first aid and care, and legal product liability case summaries and decisions. Cox's **Handling Hot Coffee** compiles all of the relevant material and pertinent material into one complete and meaningful resource for readers and industry professionals. **Safe Handling of Food During Emergencies** *The Complete Book on Fruits, Vegetables and Food Processing* **NIIR PROJECT CONSULTANCY SERVICES** Food processing is the transformation of raw ingredients into food, or of food into other forms. Food processing typically takes clean, harvested crops or butchered animal products and uses these to produce attractive, marketable and often long shelf-life food products. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases yearly availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by de-activating spoilage and pathogenic micro-organisms. Processed foods are usually less susceptible to early spoilage than fresh foods and are better suited for long distance transportation from the source to the consumer. The extremely varied modern diet is only truly possible on a wide scale because of food processing. Food Dehydration is a method of food preservation that works by removing water from the food, which inhibits the growth of microorganisms. The dehydration process has to check various parameters like heat-mass transfer, atmospheric pressure, equipments suitable for drying etc. to ensure suitable dehydration of food. Food processing techniques have to take measures on to maintain food safety and control risks and hazards associated with food processing. The book includes dehydration process of Onion, roasting of coffee beans, development process of Guava squash, preparation of fried potato chips, processing of rice, butter and margarine, canning of chilies Plums, processing and preservation of jack fruit, characteristics of sweetened dahi, cereal grains, instant chutneys from pudina and gongura, starch isolated from potato tubers, coating of cashew kernel baby bits, ripening changes in mango fruits, mechanical and thermal properties of maize, storage of basmati rice under carbon dioxide-rich atmosphere, effect of different varieties of soya bean on quality of paneer, analysis of menthol content in pan masala samples, preparation of dehydrated potato cubes, quality evaluation of raw dried mango slices khatai and mango powder amchur, packaging and storage of biscuits containing finger millet flour, storage effect on microbial safety of potato flour, processing and quality evaluation of ready-to-eat watermelon nectars etc. The book is highly recommended to new entrepreneurs, existing units who wants to get more information of processing of fruits and vegetables. **The Art and Craft of Coffee** *An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee* *Quarry Books* "In the decades that Kevin Sinnott has spent meeting with and interviewing hundreds of coffee professionals, rather than crossing over to the dark side and becoming one himself, he has taken what he has learned and translated it from coffee geek-speak into English. Why? For the sole purpose of allowing you to better enjoy your coffee. In short, if you like coffee, you will love this book." —Oren Bloostein, proprietor of Oren's Daily Roast There is no other beverage that gives you a better way to travel the world than coffee. You can literally taste the volcanic lava from Sumatra, smell the spice fields of India, and lift your spirits to the Colombian mountaintops in your morning cup of joe. **The Art and Craft of Coffee** shows you how to get the most out of your coffee, from fresh-roasted bean to hand-crafted brew. In **The Art and Craft of Coffee**, Kevin Sinnott, the coffee world's most ardent consumer advocate, educates, inspires, and caffeinates you. Inside you will find: **Delicious recipes for dozens of coffee and espresso beverages** **Product Liability** *Infobase Publishing* **Presents** opposing arguments on the subject of product liability, discussing whether or not federal liability laws are needed, the positive and negative effect of strict liability standards, and how courts should award damages. **The MAC Flyer** **Mundane Governance Ontology and Accountability** *Oxford University Press* The book aims to explore how governance and

accountability are mediated through material relations involving ordinary everyday objects and technologies. It argues that the key to understanding governance is to focus on political constitution at the level of ontology rather than just on the traditional politics of organization, structure, and human compliance. The argument is developed in relation to a wide variety of empirical materials drawn from three main areas of everyday life: waste management and recycling; the regulation and control of traffic (especially speed cameras and parking); and security and passenger movement in airports.

Handbook of Heating, Ventilation, and Air Conditioning *CRC Press* Over the past 20 years, energy conservation imperatives, the use of computer based design aids, and major advances in intelligent management systems for buildings have transformed the design and operation of comfort systems for buildings. The "rules of thumb" used by designers in the 1970s are no longer viable. Today, building systems engineers must have a strong analytical basis for design synthesis processes. But how can you develop this basis? Do you have on your shelf a reference that describes all the latest methods? Does it cover everything from the fundamentals to state-of-the-art, intelligent systems? Does it do so in a practical way that you can easily access and use when you need to? The **Handbook of Heating, Ventilation, and Air Conditioning** does. It combines practice and theory, systems and control, and the latest methods and technologies to provide, in one volume, all of the modern design and operation information needed by HVAC engineers. The **Handbook of Heating, Ventilation, and Air Conditioning** will stay up-to-date while other resources become outmoded and go through lengthy revision and reprint processes. Through a link on the CRC Web site, owners of the **Handbook** can access new material periodically posted by the author.

Heating and Cooling of Buildings Design for Efficiency, Revised Second Edition *CRC Press* The art and the science of building systems design evolve continuously as designers, practitioners, and researchers all endeavor to improve the performance of buildings and the comfort and productivity of their occupants. Retaining coverage from the original second edition while updating the information in electronic form, **Heating and Cooling of Buildings: Design for Efficiency, Revised Second Edition** presents the technical basis for designing the lighting and mechanical systems of buildings. Along with numerous homework problems, the revised second edition offers a full chapter on economic analysis and optimization, new heating and cooling load procedures and databases, and simplified procedures for ground coupled heat transfer calculations. The accompanying CD-ROM contains an updated version of the **Heating and Cooling of Buildings (HCB)** software program as well as electronic appendices that include over 1,000 tables in HTML format that can be searched by major categories, a table list, or an index of topics. Ancillary information is available on the book's website www.hcbcentral.com

From materials to computers, this edition explores the latest technologies exerting a profound effect on the design and operation of buildings. Emphasizing design optimization and critical thinking, the book continues to be the ultimate resource for understanding energy use in buildings.

Plant Sanitation for Food Processing and Food Service, Second Edition *CRC Press* Comprehensive and accessible, this book presents fundamental principles and applications that are essential for food production and food service safety. It provides basic, practical information on the daily operations in a food processing plant and reviews some of the industry's most recent developments. Formerly titled **Food Plant Sanitation**, this second edition discusses nine additional food processing industries and contains 14 new chapters. Among others, new topics include sanitation in food transportation and sanitation of fresh produce in retail establishments.

Coffee Processing Technology Small Business Aids Coffee: Too Hot to Handle Or Mishandled: A Guide to Hot Beverage Spills and Burn Lawsuits *Onion River Press* **In Too Hot to Handle or Mishandled? A Guide to Hot Beverage Spills & Burn Lawsuits**, a follow-up to his first book **Handling Hot Coffee** published 2013, author and coffee industry expert Dan Cox brings his expertise to address the underlying issues of hot beverage spills and consumer lawsuits. This comprehensive reference for the hot beverage industry and its lawyers reviews the common causes and claims in hot beverage litigation, provides pertinent scientific information about beverage temperatures in terms of brewing standards, consumer preferences, spills and scald burns. It also offers concrete, practical suggestions for spill prevention as well as **Coffee Enterprises** recommendations for **Best Practices for Commercial Operations**. **Too Hot to Handle or Mishandled?** also serves to help retail establishments develop risk management strategies for spill prevention and includes pertinent scientific and research-based information to help prepare a successful defense if sued.

Beverages technology, chemistry and microbiology *Springer Science & Business Media* **Beverages** provides thorough and integrated coverage in a user-friendly way, and is the second of an important series dealing with major food product groups. It is an invaluable learning and teaching aid and is also of great use to the food industry and regulatory personnel.

Coffee in Health and Disease Prevention *Academic Press* **Coffee in Health and Disease Prevention** presents a comprehensive look at the compounds in coffee, their reported benefits (or toxicity risks) and also explores them on a health-condition specific level, providing researchers and academics with a single-volume resource to help in identifying potential treatment uses. No other book on the market considers all the varieties of coffee in one volume, or takes the disease-focused approach that will assist in directing further research and studies. The book embraces a holistic approach and effectively investigates coffee and its specific compounds from the biochemical to the nutritional well-being of geographical populations. This book represents essential reading for researchers in nutrition, dietetics, food science, biochemistry, and public health. Presents one comprehensive, translational source for all aspects of how coffee plays a role in disease prevention and health

Experts in nutrition, diet, and food chemistry (from all areas of academic and medical research) take readers from the bench research (cellular and biochemical mechanisms of vitamins and nutrients) to new preventive and therapeutic approaches

Focuses on coffee composition; nutritional aspects of coffee; protective aspects of coffee-related compounds; specific coffee components and their effects on tissue and organ systems

Features sections on both the general effects of coffee consumption on the body as well as the effects of specific coffee compounds on specific organ systems

North eastern reporter. second series **The Arab of the Desert (RLE Saudi Arabia) A Glimpse into Badawin Life in Kuwait and Saudi Arabia**

Routledge H.R.P. Dickson had the good fortune to spend many years among the Badawin, living and travelling with them as one of them in their own tents. In this book, first published in 1949, the author uses his great experience and knowledge to reveal all aspects of the lives of the nomadic desert Arabs, from social systems to marriage and children, from faith to food, sandstorms, warfare and hunting. *The Arab of the Desert* is truly a wealth of information, informed by personal insight and anecdotes. *HVAC and Chemical Resistance Handbook for the Engineer and Architect a Compilation* *Publisher BCT, Inc.* The title is misleading until you check out the contents. It is all about HVAC and more. This compilation has organized data frequently used by Mechanical Engineers, Mechanical Contractors and Plant Facility Engineers. The book will end the frustration on a busy day searching for design criteria. *Start Your Own Coffee and Tea Shop* How to start a successful coffee and tea shop *Crimson Publishing* Ever dreamed of opening a coffee or tea shop? If you are an coffee shop entrepreneur in the making, this book will show you how. We cover every aspect of setting up a coffee or tea shop and break the process down step-by-step so you can make your business a success. You might think the market's dominated by corporate coffee house chains - you'd be wrong! Independent coffee and tea shops are still thriving, and you can join them. We guide you through raising finance, testing your idea, analysing your competitors and getting up and running to ensure your business succeeds. *Starting Your Own Coffee or Tea Shop* is crammed with profiles, tips and real-life advice from the founders of extremely successful coffee and tea shops, including Costa Coffee, Betty's Tea Shop and some award-winning independents around the UK; so you can learn from the best. Written in conjunction with the UK's most popular website for small business, *Startups.co.uk*, the information is quality, easy to understand and accurate. *Startups.co.uk* helps over 150,000 people every month to start their businesses. It is the UK's most popular website for small business owners and helps you start up and run your own business. *Coffee and Tea Industries and the Flavor Field Spice Mill Handbook on Food Biotechnology (Extraction, Processing of Fruits, Vegetables and Food Products) 2nd Revised Edition* *NIIR PROJECT CONSULTANCY SERVICES* Modern biotechnology refers to various scientific techniques used to produce specific desired traits in plants, animals or microorganisms through the use of genetic knowledge. Since its introduction to agriculture and food production in the early-1990, biotechnology has been utilized to develop new tools for improving productivity. Biotechnology is a broad term that applies to the use of living organisms and covers techniques that range from simple to sophisticated. In contrast, modern agricultural biotechnology techniques, such as genetic engineering, allow for more precise development of crop and livestock varieties. The potential benefits of biotechnology are enormous. Food producers can use new biotechnology to produce new products with desirable characteristics. These include characteristics such as disease and drought-resistant plants, leaner meat and enhanced flavor and nutritional quality of foods. This technology has also been used to develop life-saving vaccines, insulin, cancer treatment and other pharmaceuticals to improve quality of life. It is estimated that in the next 20-30 years demand for food will increase by 70%. Biotechnology will be key to meeting this demand. This handbook is designed for use by everyone engaged in the food technologies such as fermentation, developing and testing of food and students who are pursuing their career in food biotechnology. It provides all information on modern cooking, food processing and preservation methods, juice preparation methods, etc. The major content of the book are Fermenter and Bio-Reactor Design, Development and Testing of a Milled Shea Nut Mixer, Production of Pure Apple Juice in Natural Colour, Drying of Ginger using Solar Cabinet Dryer, Roasting of Coffee Beans, Processing of Guava into Pulp Guava Leather, Processing and Preservation of Jack Fruit, Quality Changes in Banana, Processing and Quality Evaluation of Banana Natural Colour, Large Scale Separation and Isolation of Proteins, Preparation and Storage Studies on Onion-Ginger-Garlic Paste, Bitterness Development in Kinnow Juice, Effect of Incorporation of Defatted Soyflour, Gum from Ber Fruits, Juice Extraction of Aonla (*EmbllicaOfficinalisGaertn.*) Cv. 'Chakaiya', Defatted Mucuna Flour in Biscuits, Detoxifying Enzymes, Processing Methods and Photographs of Machinery with Suppliers Contact Details. This book will be a mile stone for its readers who are new to this sector, will also find useful for professionals, entrepreneurs, those studying and researching in this important area. *Food, Processing, Packing, Marketing Popular Mechanics* Popular Mechanics inspires, instructs and influences readers to help them master the modern world. Whether it's practical DIY home-improvement tips, gadgets and digital technology, information on the newest cars or the latest breakthroughs in science -- PM is the ultimate guide to our high-tech lifestyle. *Coffee Volume 2: Technology* *Springer Science & Business Media* The present volume, Volume 2 in this planned series on coffee, deals with processing and follows on naturally from the first volume on the chemistry of coffee, which described its numerous constituents in the green (raw) and various product forms. We have already remarked that coffee has great compositional complexity, and this complexity of understanding extends when we come to that is, the many processes involved in the roasting consider its processing; of green coffee and its subsequent conversion into a consumable brew, especially through extraction and drying into an instant coffee. The simple brewing of roasted and ground coffee with water in the home also possesses considerable mystique and needs know-how for optimal results. The choice of green coffees from an almost bewildering array of different types available, through species/variety differences and different methods of processing from the coffee cherry to the green coffee bean, needs understanding and guidance. Furthermore, various forms of pre-treatment of green coffee before roasting are available. Some of these are little known, but others such as decaffeination, for those who desire roasted or instant coffee with little or no caffeine, are now becoming well established. Finally, both the processing of coffee cherries to coffee beans, leaving a range of different waste products (pulp, hulls, husk, parchment, etc.), and of roasted coffee after industrial aqueous extraction, leaving spent coffee grounds, provide waste products that have found considerable commercial value in different ways. *Heating and Cooling of Buildings Principles and Practice of Energy Efficient Design, Third Edition* *CRC Press* *Heating and Cooling of Buildings: Principles and Practice of Energy Efficient Design, Third Edition* is structured to provide a rigorous and comprehensive technical

foundation and coverage to all the various elements inherent in the design of energy efficient and green buildings. Along with numerous new and revised examples, design case studies, and homework problems, the third edition includes the HCB software along with its extensive website material, which contains a wealth of data to support design analysis and planning. Based around current codes and standards, the Third Edition explores the latest technologies that are central to design and operation of today's buildings. It serves as an up-to-date technical resource for future designers, practitioners, and researchers wishing to acquire a firm scientific foundation for improving the design and performance of buildings and the comfort of their occupants. For engineering and architecture students in undergraduate/graduate classes, this comprehensive textbook: *Tea and Coffee Journal Systems Engineering Principles and Practice* John Wiley & Sons A comprehensive and interdisciplinary guide to systems engineering Systems Engineering: Principles and Practice, 3rd Edition is the leading interdisciplinary reference for systems engineers. The up-to-date third edition provides readers with discussions of model-based systems engineering, requirements analysis, engineering design, and software design. Freshly updated governmental and commercial standards, architectures, and processes are covered in-depth. The book includes newly updated topics on: Risk Prototyping Modeling and simulation Software/computer systems engineering Examples and exercises appear throughout the text, allowing the reader to gauge their level of retention and learning. Systems Engineering: Principles and Practice was and remains the standard textbook used worldwide for the study of traditional systems engineering. The material is organized in a manner that allows for quick absorption of industry best practices and methods. Throughout the book, best practices and relevant alternatives are discussed and compared, encouraging the reader to think through various methods like a practicing systems engineer. Just Coffee The Easy Entry into the World of Coffee Thomas Born This book shows a lot of valuable information about coffee, different forms of preparation, personal experience and more. A little history of coffee and some anecdotes complete the introduction. With the glossary, more than 70 pictures and a critical view behind the curtain the author is trying to take you step by step into the world of coffee. I Like Ice Cream in My Coffee Part Three AuthorHouse The year was 1945. World War II was over and humanity was trying to get back to the normal way of living. Replacements for the men who were going back to the States were just getting off the troop ship that had brought them here to this faraway land from home. Little did Rick know that within a few days, his whole life was going to change. The hawkers were on every block selling their wares. Every ten feet, a prostitute would stop you and ask you if you wanted to make love there wasn't anything you could not buy for the right price. Tsingtao had the most European looking railroad station in China. It was built by the Germans, to remind them of their homeland. The city itself was like any other city, with its open storefronts and the smell of food cooking. But it was also known as the "Sin City" of the orient, with its opium dens and smugglers. This story takes Rick down through the city's underground highway, which was used by the smugglers in the old days. What he did to help the children, the old, and the weak led Rick to being the most powerful ringleader in the black market in China. He became the most hunted by all of the authorities, known by the code name "Qua-Ming." Drying and Roasting of Cocoa and Coffee CRC Press This is the first practical book dedicated to the fundamental and application aspects of two major unit operations in cocoa and coffee processing, namely drying and roasting. The drying and roasting of cocoa and coffee beans play critical roles in governing the formation of flavor precursors in the early stages and also the development of flavor and aroma in the later stages during processing. Hence, qualities of the finished chocolates and coffee powder products are affected greatly by the dried and roasted beans produced. Drying and Roasting of Cocoa and Coffee covers key topics areas ranging from post-harvest processing, equipment selection, physical and chemical changes during processing, flavor development, grading and dried product quality. The book consists of two parts with topics dedicated to the drying/roasting aspects of cocoa and coffee, respectively. Features Provides a comprehensive review on flavor development during cocoa/coffee processing Discusses the impact of processing parameters on cocoa/coffee quality Presents the new trends in drying/roasting techniques and novel technology Examines the concept of coffee quality in light of both paradigms: the traditional coffee and the specialty coffee grading systems No prior knowledge of cocoa and coffee processing is required to benefit from this book, which is written for a variety of readers. It is suitable for undergraduate and postgraduate students, researchers and industrial practitioners/consultants from various domains in the food and beverage industries. The Cook Book of the United States Navy The Cook Book of the United States Navy Coffee for the Armed Forces Military Development and Conversion to Industry Supply Connections Understanding Social Relationships Iowa State Press Coffee A Guide to Buying, Brewing, and Enjoying, Fifth Edition St. Martin's Griffin Now in its latest revised edition, Kenneth Davids's comprehensive and entertaining Coffee: A Guide to Buying, Brewing and Enjoying, remains an invaluable resource for anyone who truly enjoys a good cup of coffee. It features updated information and definitions, a history of coffee culture, tips on storing and brewing, and other essential advice designed to improve the coffee experience. Coffee lovers everywhere will welcome this lively, complete guide to the fascinating world of America's national beverage. All about Coffee Library of Alexandria The evolution of a cup of coffee; Dealing with the etymology of coffee; History of coffee propagation; Early history of coffee drinking; Introduction of coffee into Western Europe; Beginnings of coffee in France; Introduction of coffee into England, Holland, Germany; Telling how coffee came to Vienna; Coffee houses to old London; History on the early parisian coffee houses; Introduction of coffee into North America; History of coffee in old New York, Philadelphia; Botany of the coffee plant; Microscopy of the coffee fruit; Chemistry of the coffee bean; Pharmacology of the coffee drink; Commercial coffee of the world; Cultivation of the coffee plant; Preparing green coffee for market; Production and consumption of coffee; How green coffees are bought and sold; Green and roasted coffee characteristics; Factory preparation of roasted coffee; Wholesale merchandising of coffee; Retail merchandising of roasted coffee; Short history of coffee advertising; Coffee trade in the United States; Development of the green roasted coffee; Some big men and notable

achievements; History of coffee in literature; Evolution of coffee apparatus; World's coffee manners and customs. **Asdahlia Child of the Sea** *Xlibris Corporation* This is a story about Charlie, a young American teacher who went to the Philippines in the beginning of the 1900s, armed with his love of teaching, inspired by his own thirst for adventure, and emboldened by America's victory over its wars against Spain. What he found was far greater than he had wished for. His adventure leads him to a quick rise in his career, but he must persevere against overwhelming odds. His soaring career brought him face to face with the horrors of death in the hands of suicide warriors. Destiny shoves him into an encounter with Asdahlia who saves him and brings him to her world full of magic, which adds a dimension to Charlie's adventure that is too taboo that he fears it might cost him his career. Charlie's sense of duty to serve his country's interest in this part of the world stands in the way between them. Asdahlia has to make a quick decision. If she takes the chance and follows Charlie, then she might live her ultimate dream: a life away from Skeleton Island. **Asdahlia-Child of the Sea** *Xlibris Corporation* This is a story about Charlie, a young American teacher who went to the Philippines in the beginning of the 1900s armed with his love of teaching, inspired by his own thirst for adventure, and emboldened by America's victory over its wars against Spain. What he found was far greater than he had wished for. His adventure leads him to a quick rise in his career, but he must persevere against overwhelming odds. His soaring career finally brings him face-to-face with the horrors of death in the hands of suicide warriors. Destiny shoves him into an encounter with Asdahlia, a pirate's daughter who saves him and brings him to her world full of magic, which adds a dimension to Charlie's adventure that is too taboo that he fears it might cost him his career and lose the respect of other pioneers. Charlie's sense of duty to serve his country's interest in that part of the world stands in the way between them. Asdahlia has to make a quick decision. If she takes the chance and follows Charlie, then she might live her ultimate dream: a life away from Skeleton Isle. **Quality Determinants In Coffee Production** *Springer Nature* **Quality Determinants In Coffee Production** presents a comprehensive overview of the main determinants of coffee quality during processing. Authored by members of the Laboratory for Analysis and Research in Coffee at the Federal Institute of Espirito Santo, the chapters in this text explain how coffee quality can be affected through each step of the main processing methods. The first section explores the history of coffee processing, covering how the processes and techniques of sensorial analysis have developed. The second section covers the evolution of these techniques and how various complexities can affect their use, plus the statistical tools that are used to increase test accuracy. Another section focuses on the relationship between fruit microbiology and coffee quality, promoting an understanding of how yeasts, fungi and bacteria affect the quality of coffee during processing. Another section is dedicated to the biotechnological processes used in coffee production, including the applicability of induced and spontaneous routes from the manipulation of raw material, the relationship between wet processing and spontaneous fermentation and the construction of sensorial routes. A final section explores volatile coffee compounds and gas chromatography techniques, including chemical and sensory maps. The majority of the reference works published on coffee processing have a pragmatic approach covering production, harvesting, post-harvesting and marketing. This work goes beyond these subjects, covering the factors that impact quality and how they lead to either qualitative reduction or gains during processing. New technological and scientific indicators for the modification and the creation of sensory routes are extensively covered, as are the international protocols used in the sensorial analysis of coffee. With its broad approach, this text presents a multidisciplinary perspective connecting areas such as statistics, biochemistry, analytical chemistry and microbiology to the results of sensory analysis using different technologies and processes. A direct relationship between these factors is established in order to help researchers understand their combined effect on coffee quality during processing.