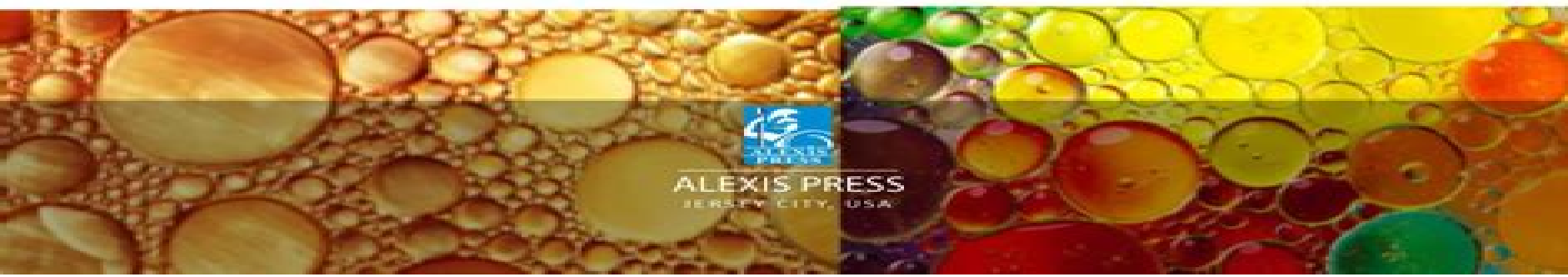


Kerry Sutton

BEVERAGES TECHNOLOGY CHEMISTRY AND MICROBIOLOGY



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Deepak Mudgil, Sheweta Barak



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Beverages A. Varnam, J.M. Sutherland, 2012-12-06 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 *Beverages*, 2009 *Beverages: Technology, Chemistry And Microbiology* Varnam Alan H. Et.Al, 2008-11-01 *Chemistry and Technology of Soft Drinks and Fruit Juices* Philip R. Ashurst, 2008-04-15 Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable From the largest cities to some of the remotest villages soft drinks are available in a variety of flavours and packaging The market for these products continues to show a remarkable potential for growth The variety of products and packaging types continues to expand and among the more significant developments in recent years has been the increase in diet drinks of very high quality many of which are based on spring or natural mineral water This book provides an overview of the chemistry and technology of soft drinks and fruit juices The original edition has been completely revised and extended with new chapters on Trends in Beverage Markets Fruit and Juice Processing Carbohydrate and Intense Sweeteners Non Carbonated Beverages Carbonated Beverages and Functional Drinks containing Herbal Extracts It is directed at graduates in food science chemistry or microbiology entering production quality control new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry *Beverages : Processing and Technology* Deepak Mudgil, Sheweta Barak, 2018-06-01 The objective of this book is to provide complete course content of beverage processing related subjects in ICAR CSIR and UGC institutions in Food Technology Dairy Technology Food Nutrition Post Harvest Technology Agricultural and Food Process Engineering discipline The book contains fourteen chapters on the topics such as Introduction to Beverages Role of Ingredients and Additives in Beverages Fruit Juice Processing Processing of Specific Fruits Vegetables Juices Cereal Based Beverages Soft Carbonated Beverages Alcoholic Beverages Dairy Based Beverages Sports Beverages Tea Processing Technology of Coffee Manufacture Cocoa and Chocolate Based Beverages Packaging of Beverages Functional Beverages The content of the book will be helpful for B Tech M Tech M Sc Ph D students of above mentioned disciplines These topics will also be helpful for the students preparing for competitive exams **Chemistry and Technology of Soft Drinks and Fruit Juices** Philip R. Ashurst, 2016-01-25 Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable From the largest cities to some of the remotest villages soft drinks are available in a variety of flavours and packaging Over the last decade soft drinks and fruit juices have been the subject of criticism by the health community and there is considerable pressure on beverage manufacturers to reduce or even remove the sugar content of these products *Chemistry and Technology of Soft Drinks and Fruit Juices* Third Edition provides an overview of the chemistry and technology of soft drinks and fruit juices covering ingredients processing microbiology traceability and packaging as well as global

market trends This fully revised edition now includes chapters on topics that have become prominent in the industry since publication of the previous edition namely water use and treatment and microbiology technologies The book is directed at graduates in food science chemistry or microbiology entering production quality control new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry

Handbook of Food and Beverage Fermentation Technology Y. H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, Wai-Kit Nip, Peggy S. Stanfield, 2004-03-19 Over the past decade new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature While many books focus solely on recent developments this reference book highlights these developments and provides detailed background and manufacturing information Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American Meat Science Association Presenting a comprehensive overview Handbook of Food and Beverage Fermentation Technology examines a wide range of starter cultures and manufacturing procedures for popular alcoholic beverages and bakery dairy meat cereal soy and vegetable food products An international panel of experts from government industry and academia provide an in depth review of fermentation history microorganisms quality assurance practices and manufacturing guidelines The text focuses on the quality of the final food product flavor formation and new advances in starter cultures for dairy fermentations using recent examples that depict the main species used their characteristics and their impact on the development of other fermented foods With approximately 2 300 references for further exploration this is a valuable resource for food scientists technologists microbiologists toxicologists and processors

Cereal Processing Technologies Rajan Sharma, Basharat Nabi Dar, Savita Sharma, 2023-10-03 Cereals are the principal dietary components of human diet and have been for several thousand years Whole grain cereals are not only an excellent source of energy but also enrich the diet The processing of cereals prior to consumption is a necessary step in production chain to make them palatable and enhance bio and techno functional performance Cereal Processing Technologies Impact on Nutritional Functional and Biological Properties reviews cereal processing technologies and their impact on quality attributes of cereals detailing the processing techniques of cereals with recent advancements followed by their impact on nutritive functional and biological potential Each chapter covers three major components as a technological details for the processing treatment b impact on nutritive functional and biological properties and c characterization of processed products Key Features Focuses on different cereals for nutritive and functional characteristics Explores mechanical biological thermal and non thermal processing treatments of cereals Presents impact of different treatments on biological and techno functional properties of cereals Discusses characteristics of the processed products The contents of Cereal Processing Technologies are an asset for researchers students and professionals and can be potentially used as a reference and important resource for academia and future investigations This book helps readers identify how different techniques for processing cereal grains enhance the targeted nutritional and functional quality

Food Science Norman N. Potter, Joseph H. Hotchkiss, 1998 Now in its fifth edition Food Science remains the most popular and reliable text for introductory courses in food science and technology This new edition retains the basic format and pedagogical features of previous editions and provides an up to date foundation upon which more advanced and specialized knowledge can be built This essential volume introduces and surveys the broad and complex interrelationships among food ingredients processing packaging distribution and storage and explores how these factors influence food quality and safety Reflecting recent advances and emerging technologies in the area this new edition includes updated commodity and ingredient chapters to emphasize the growing importance of analogs macro substitutions fat fiber and sugar substitutes and replacement products especially as they affect new product development and increasing concerns for a healthier diet Revised processing chapters include changing attitudes toward food irradiation greater use of microwave cooking and microwaveable products controlled and modified atmosphere packaging and expanding technologies such as extrusion cooking ohmic heating and supercritical fluid extraction new information that addresses concerns about the responsible management of food technology considering environmental social and economic consequences as well as the increasing globalization of the food industry Discussions of food safety and consumer protection including newer phytochemical pathogens HACCP techniques for product safety and quality new information on food additives pesticides and hormones and the latest information on nutrition labeling and food regulation An outstanding text for students with little or no previous instruction in food science and technology Food Science is also a valuable reference for professionals in food processing as well as for those working in fields that service regulate or otherwise interface with the food industry

Biotechnological Progress and Beverage Consumption Alexandru Grumezescu, Alina Maria Holban, 2019-09-17 Biotechnological Progress and Beverage Consumption Volume 19 in the Science of Beverages series presents a scientific resource that discusses current and emerging advancements in technologies and novel applications to help researchers understand and apply the latest techniques to improve beverages This reliable reference explores how beverages have been improved through biotechnology and provides technical information to improve professional development in a competitive market Topics include a broad range of trends where some of the most advancements have been made including improvements in bioactive concentration probiotics green technologies in fermentation and in clarification processes Provides technical aspects of bioprocesses for a deeper understanding of product creation Presents modeling and simulation examples for quality control and safety of fermented beverages Includes research methods and analysis to improve product development including texture and flavor

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