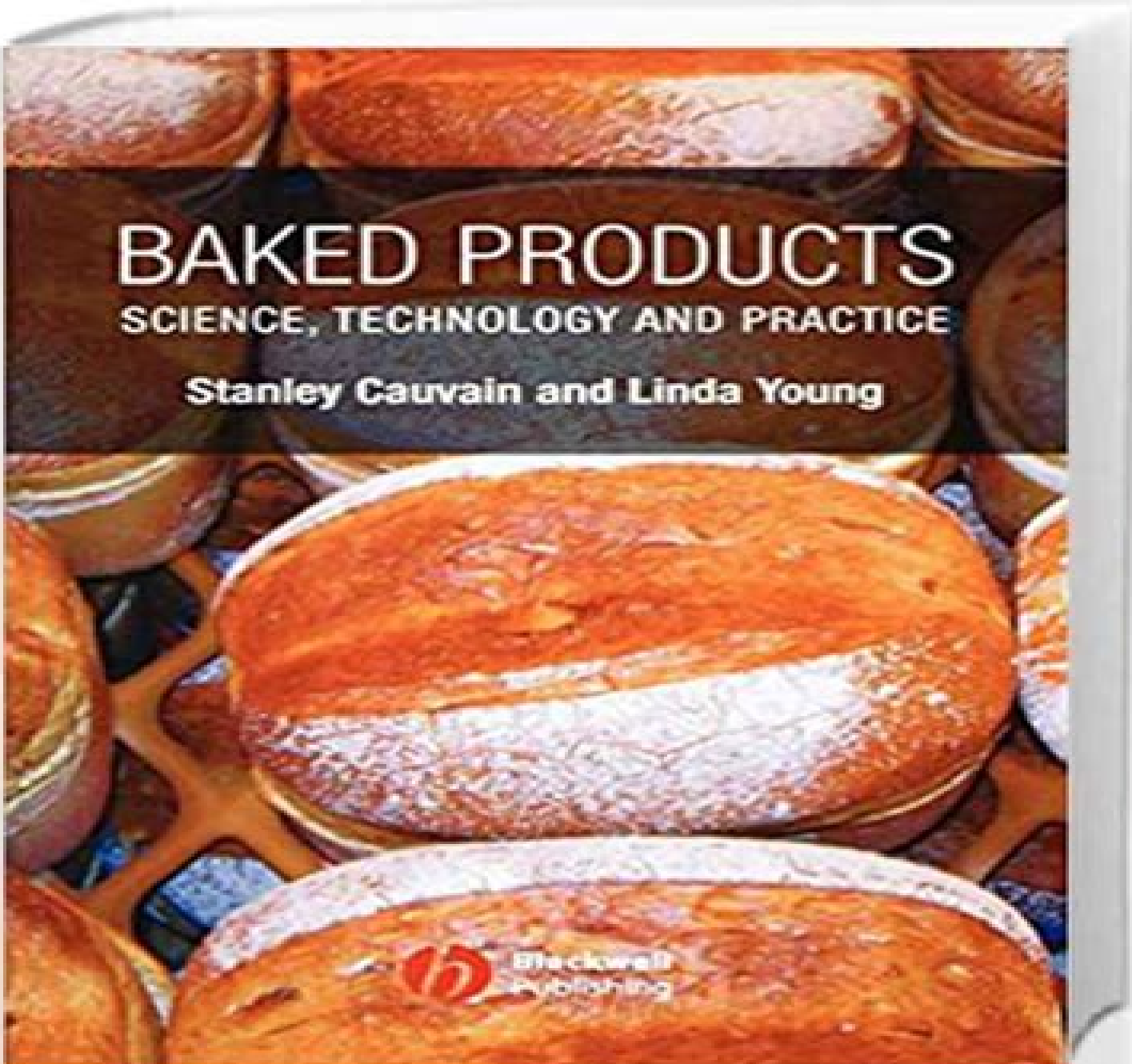




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Baked Products Stanley P. Cauvain, Linda S. Young, 2008-04-15 Taking a fresh approach to information on baked products this exciting new book from industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorised to explore the underlying themes which link the products in this commercially important area of the food industry First establishing an understanding of the key characteristics which unite existing baked product groups the authors move on to discuss product development and optimisation providing the reader with coverage of Key functional roles of the main bakery ingredients Ingredients and their influences Heat transfer and product interactions Opportunities for future product development *Baked Products* is a valuable practical resource for all food scientists and food technologists within bakery companies ingredient suppliers and general food companies Libraries in universities and research establishments where food science and technology is studied and taught will find the book an important addition to their shelves

The ICC Handbook of Cereals, Flour, Dough & Product Testing Stanley P. Cauvain, Linda S. Young, 2009 Presents an introduction to the techniques and information required for the testing and analysis of cereals throughout the entire grain chain from breeding through harvesting and storage to processing and the manufacture of cereal based food products

Bakery Products Science and Technology Weibiao Zhou, Y. H. Hui, 2014-08-11 Baking is a process that has been practiced for centuries and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake While currently there are many books available aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking In this book professionals from industry government and academia contribute their perspectives on the state of industrial baking today The second edition of this successful and comprehensive overview of bakery science is revised and expanded featuring chapters on various bread and non bread products from around the world as well as nutrition and packaging processing quality control global bread varieties and other popular bakery products The book is structured to follow the baking process from the basics flour and other ingredients to mixing proofing and baking Blending the technical aspects of baking with the latest scientific research *Bakery Products Science and Technology Second Edition* has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students

Innovative Technologies in Beverage Processing Ingrid Aguilo-Aguayo, Lucia Plaza, 2017-05-18 An in depth look at new and emerging technologies for non alcoholic beverage manufacturing The non alcoholic beverage market is the fastest growing segment of the functional food industry worldwide Consistent with beverage consumption trends generally the demand among consumers of these products is for high nutrient drinks made from natural healthy ingredients free of synthetic preservatives and artificial flavor and color enhancers Such drinks require specialized knowledge of exotic ingredients novel processing techniques and various functional ingredients The latest addition to the critically acclaimed IFST *Advances in Food Science*

series this book brings together edited contributions from internationally recognized experts in their fields who offer insights and analysis of the latest developments in non alcoholic beverage manufacture Topics covered include juices made from pome fruits citrus fruits prunus fruits vegetables exotic fruits berries juice blends and non alcoholic beverages including grain based beverages soups and functional beverages Waste and by products generated in juice and non alcoholic beverage sector are also addressed Offers fresh insight and analysis of the latest developments in non alcoholic beverage manufacture from leading international experts Covers all product segments of the non alcoholic beverage market including juices vegetable blends grain based drinks and alternative beverages Details novel thermal and non thermal technologies that ensure high quality nutrient retention while extending product shelf life Written with the full support of The Institute of Food Science and Technology IFST the leading qualifying body for food professionals in Europe Innovative Technologies in Beverage Processing is a valuable reference working resource for food scientists and engineers working in the non alcoholic beverage industry as well as academic researchers in industrial food processing and nutrition

Global Food Security and Supply Wayne Martindale, 2014-12-19 With the global population projected to reach 9 billion by the year 2050 the need for nations to secure food supplies for their populations has never been more pressing Finding better supply chain solutions is an essential part of achieving a secure and sustainable diet for a rapidly increasing population We are now in a position through methods including life cycle assessment LCA carbon footprinting and other tools to accurately measure and assess our use or misuse of natural resources including food The impact of new technologies and management systems can therefore improve efficiencies and find new ways to reduce waste Global Food Security and Supply provides robust succinct information for people who want to understand how the global food system works The book demonstrates the specific tools available for understanding how food supply works addresses the challenges facing a secure and safe global food supply and helps readers to appreciate how these challenges might be overcome This book is a concise and accessible text that focuses on recent data and findings from a range of international collaborations and studies The author provides both a snapshot of global food supply and security today and a projection of where these issues may lead us in the future This book will therefore be of particular interest to food policy leaders commercial managers in the food industry and researchers and students seeking a better understanding of a rapidly evolving topic

Shelf Life Dominic Man, 2015-03-23 Shelf life a term recognised in EU UK food legislation may be defined as the period of time for which a food product will remain safe and fit for use provided that it is kept in defined storage conditions During this period the product should retain its desired sensory chemical physical functional and microbiological characteristics as well as accurately comply with any nutritional information printed on the label Shelf life therefore refers to a number of different aspects each food product has a microbiological shelf life a chemical shelf life and a sensory or organoleptic shelf life These categories reflect the different ways in which a food product will deteriorate over time Ultimately the shelf life of a food product is intended to reflect the overall effect of these different

aspects Shelf life has always been an important facet of industrial food preparation and production as food and drink are often produced in one area and then distributed to other areas for retailing and consumption Globalised distribution and supply chains make it imperative that food should survive the transit between producer and consumer as a perishable commodity food carries a high risk of spoilage As such a realistic workable and reproducible shelf life has to be determined every time a new food product is developed and marketed shelf life determination of food has become an integral part of food safety quality assurance product development marketing and consumer behaviour Dominic Mans Shelf Life now in a revised and updated second edition encompasses the core considerations about shelf life Section 1 introduces shelf life describes its relationship to food safety and provides answers to the frequently asked questions around shelf life determination and testing which are a managers chief concerns Section 2 covers the science of the various ways in which food deteriorates and spoils including the physical chemical and microbiological changes Section 3 looks at shelf life in practice using case studies of different products to illustrate how shelf life may be determined in real life settings This book will be invaluable to both practitioners and students in need of a succinct and comprehensive overview of shelf life concerns and topics

Handbook of Mineral Elements in Food de la Guardia, Salvador Garrigues, 2015-04-20 Mineral elements are found in foods and drink of all different types from drinking water through to mothers milk This search for mineral elements has shown that many trace and ultra trace level elements present in food are required for a healthy life By identifying and analysing these elements it is possible to evaluate them for their specific health giving properties and conversely to isolate their less desirable properties with a view to reducing or removing them altogether from some foods The analysis of mineral elements requires a number of different techniques some methods may be suitable for one food type yet completely unsuited to another The Handbook of Mineral Elements in Food is the first book to bring together the analytical techniques the regulatory and legislative framework and the widest possible range of food types into one comprehensive handbook for food scientists and technologists Much of the book is based on the authors own data most of which is previously unpublished making the Handbook of Mineral Elements in Food a vital and up to the minute reference for food scientists in industry and academia alike Analytical chemists nutritionists and food policymakers will also find it an invaluable resource Showcasing contributions from international researchers and constituting a major resource for our future understanding of the topic the Handbook of Mineral Elements in Food is an essential reference and should be found wherever food science and technology are researched and taught

Encyclopaedia of Brewing, 2013-05-20 Encyclopaedia of Brewing provides a comprehensive description and explanation of all terms which relate to the science and technology of beer allied beverages and the brewing and malting processes The Encyclopaedia's unrivalled coverage is extensive enough to provide an appropriately detailed description of each term under consideration supplemented in many cases with diagrams and photographs Offering an international perspective the book includes descriptions of the terms used in the brewing process from raw materials through to packaging

the biochemistry microbiology and genetics which underpin brewing laboratory methods used for the analysis of beer and raw materials quality assurance control systems and standards hygiene and cleaning processes small and large pack packaging engineering of malting brewing packaging and dispense beer flavour chemistry historical context legislation relevant to brewing Encyclopaedia of Brewing is the only book of its kind and is destined to become the essential and authoritative first point of reference for brewing science *Engineering Aspects of Cereal and Cereal-Based Products* Raquel de Pinho Ferreira Guine, Paula Maria dos Reis Correia, 2016-04-19 Cereal food engineering has become increasingly important in the food industry over the years as it plays a key role in developing new food products and improved manufacturing processes Engineering Aspects of Cereal and Cereal Based Products focuses on the recent growth in cereal technology and baked foods science reviewing the latest updates in Fundamentals of Food Biotechnology Byong H. Lee, 2014-12-01 Fundamentals of Food Biotechnology Food biotechnology is the application of modern biotechnological techniques to the manufacture and processing of food for example through fermentation of food which is the oldest biotechnological process and food additives as well as plant and animal cell cultures New developments in fermentation and enzyme technological processes molecular thermodynamics genetic engineering protein engineering metabolic engineering bioengineering and processes involving monoclonal antibodies nanobiotechnology and quorum sensing have introduced exciting new dimensions to food biotechnology a burgeoning field that transcends many scientific disciplines Fundamentals of Food Biotechnology 2nd edition is based on the author s 25 years of experience in teaching on a food biotechnology course at McGill University in Canada The book will appeal to professional food scientists as well as graduate and advanced undergraduate students by addressing the latest exciting food biotechnology research in areas such as genetically modified foods GMOs bioenergy bioplastics functional foods nutraceuticals nanobiotechnology quorum sensing and quenching In addition cloning techniques for bacterial and yeast enzymes are included in a New Trends and Tools section and selected references questions and answers appear at the end of each chapter This new edition has been comprehensively rewritten and restructured to reflect the new technologies products and trends that have emerged since the original book Many new aspects highlight the short and longer term commercial potential of food biotechnology Food Biochemistry and Food Processing 2nd Edition Edited by Benjamin K Simpson Leo M L Nollet Fidel Toldra et al ISBN 978 0 8138 0874 1 Food Processing Principles and Applications 2nd Edition Edited by Stephanie Clark Editor Stephanie Jung Buddhi Lamsal ISBN 978 0 470 67114 6

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