

Understanding Food Science Andtechnology

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This is one of the easiest to understand food science and technology books that I have bought. The pages are a bit thin but that is probably how the price has been kept so low. The techical information is all there but it is presented in an easy to understand format. Chemical structures are clear and simple to follow and jargon free.

Understanding Food Science and Technology: Amazon.co.uk ...

1. Introduction to Food Science. 2. Food Commodities and Composition. 3. Human Nutrition and Foods. 4. Food Chemistry: Functional Groups And Properties: Water And Acids. 5. Food Chemistry II: Carbohydrates, Lipids and Proteins. 6. Food Chemistry III: Color, Flavor and Texture. 7. Food Additives and Dietary Supplements. 8.

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This brand new comprehensive text and reference book is designed to cover all the essential elements of food science and technology, including all core aspects of major food science and technology degree programs being taught worldwide. Food Science and Technology, supported by the International Union of Food Science and Technology comprises 21 chapters, carefully written in a user-friendly style by 30 eminent industry experts, teachers and researchers from across the world. All authors are recognised experts in their respective fields, and together represent some of the world ' s leading universities and international food science and technology organisations. Expertly drawn together, produced and edited, Food Science and Technology provides the following: Coverage of all the elements of food science and technology degree programs internationally Essential information for all professionals in the food industry worldwide Chapters written by authoritative, internationally respected contributing authors A must-have reference book for libraries in every university, food science and technology research institute, and food company globally Additional resources published on the book's web site: www.wiley.com/go/campbellplatt About IUFOST The International Union of Food Science and Technology (IUFOST) is a country-membership organisation representing some 65 member countries, and around 200,000 food scientists and technologists worldwide. IUFOST is the global voice of food science and technology, dedicated to promoting the sharing of knowledge and good practice in food science and technology internationally. IUFOST organises World Congresses of Food Science and Technology, and has established the International Academy of Food Science and Technology (IAFoST) to which eminent food scientists can be elected by peer review. For further information about IUFOST and its activities, visit: www.iufost.org

The Second Edition of this popular textbook has benefited from several years of exposure to both teachers and students. Based on their own experiences as well as those of others, the authors have reorganized, added, and updated this work to meet the needs of the current curriculum. As with the first edition the goal is to introduce the beginning student to the field of food science and technology. Thus, the book discusses briefly the complex of basic sciences fundamental to food processing and preservation as well as the application of these sciences to the technology of providing the consumer with food products that are at once appealing to the eye, pleasing to the palate, and nutritious to the human organism. Introduction to Food Science and Technology is set in the world in which it operates; it contains discussions of historical development, the current world food situation, the safety regulations and laws that circumscribe the field, and the careers that it offers.

The shelf-life of a product is critical in determining both its quality and profitability. This important collection reviews the key factors in determining shelf-life and how it can be measured. Part one examines the factors affecting shelf-life and spoilage, including individual chapters on the major types of food spoilage, the role of moisture and temperature, spoilage yeasts, the Maillard reaction and the factors underlying lipid oxidation. Part two addresses the best ways of measuring the shelf-life of foods, with chapters on modelling food spoilage, measuring and modelling glass transition, detecting spoilage yeasts, measuring lipid oxidation, the design and validation of shelf-life tests and the use of accelerated shelf-life tests. Understanding and measuring the shelf-life of food is an important reference for all those concerned with extending the shelf-life of food. Reviews the key factors in determining shelf-life and how they can be measured Examines the importance of the shelf-life of a product in determining its quality and profitability Brings

together the leading international experts in the field

Food Science and Technology: A Series of Monographs: Food Texture and Viscosity: Concept and Measurement focuses on the texture and viscosity of food and how these properties are measured. The publication first elaborates on texture, viscosity, and food, body-texture interactions, and principles of objective texture measurement. Topics include area and volume measuring instruments, chemical analysis, multiple variable instruments, soothing effect of mastication, reasons for masticating food, rheology and texture, and the rate of compression between the teeth. The book then examines the practice of objective texture measurement and viscosity and consistency, including the general equation for viscosity, methods for measuring viscosity, factors affecting viscosity, tensile testers, distance measuring measurements, and shear testing. The manuscript takes a look at the selection of a suitable test procedure and sensory methods of texture and viscosity measurement. Discussions focus on nonoral methods of sensory measurement; correlations between subjective and objective measurements; variations on the texture profile technique; and importance of sensory evaluation. The publication is a vital source of information for food experts and researchers interested in food texture and viscosity.

This comprehensive new book provides up-to-date information on many types of Asian prepared foods-their origin, preparation methods, processing principles, technical innovation, quality factors, nutritional values, and market potential. Written by experts who specialize in the field, it includes information on Asian dietary habits and the health significance of Asian diets. Asian Foods also discusses differences in preparations and varieties among diverse Asian ethnic groups and regions, cultural aspects associated with the consumption of the products, and the market status or potential of more than 400 varieties of Asian foods. These foods include products made from rice, wheat, other starchy grains, soybeans, meat, poultry, fish, fruits, and vegetables, as well as functional foods and alcoholic beverages. This timely book will be of interest to food professionals in product development, dieticians interested in Asian diets and dietary habits, business developers seeking market potential for Asian prepared foods, and food science and human nutrition students who need supplemental information.

Advances in Food Science and Nutrition covers topics such as food safety objectives, risk assessment, quality assurance and control, good manufacturing practices, food processing systems, design and control, and rapid methods of analysis and detection, as well as sensor technology, environmental control, and safety. The thirteen chapters are written by prominent researchers from industry, academia, and government/private research laboratories around the world. The book details many of the recent technical research accomplishments in the areas food science, including:

- Potato production, composition, and starch processing
- Milk and different types of milk products
- Processing and preservation of meat, poultry, and seafood
- Food ingredients including additives and natural plant-based ingredients
- Fruits and fruit processing
- Antioxidant activity of phytochemicals and their method of analysis
- The effect of food processing on bioactive compounds
- Food safety regulations including foodborne pathogens, probiotics, genetically modified foods, and bioavailability of nutrients
- Trends in sensory characterization of food products
- Ultrasound applications in food technology
- Transformations of food flavor including aroma compounds and chemical reactions that influence flavor
- Storage technologies for fresh fruits

This book provides a comprehensive source of information on freezing and frozen storage of

food. Initial chapters describe the freezing process and provide a fundamental understanding of the thermal and physical processes that occur during freezing. Experts in each stage of the frozen cold chain provide, within dedicated chapters, guidelines and advice on how to freeze food and maintain its quality during storage, transport, retail display and in the home. Individual chapters deal with specific aspects of freezing relevant to the main food commodities: meat, fish, fruit and vegetables. Legislation and new freezing processes are also covered. Frozen Food Science and Technology offers in-depth knowledge of current and emerging refrigeration technologies along the entire frozen food chain, enabling readers to optimise the quality of frozen food products. It is aimed at food scientists, technologists and engineers within the frozen food industry; frozen food retailers; and researchers and students of food science and technology.

Understanding Food Systems: Agriculture, Food Science, and Nutrition in the United States explores the complex and evolving system from which the United States gets its food. From farm, to home, and everything in-between, the authors use a scientific perspective that explains the fundamentals of agricultural production, food science, and human nutrition that will guide readers through the issues that shape our food system, including political, societal, environmental, economic, and ethical concerns. Presenting the role and impact of technology, from production to processing and safety, to cultural and consumer behavior perspectives, the book also explores the link between food systems and the history of nutrients and diet patterns, and how these influence disease occurrence. Current topics of concern and debate, including the correlations between food systems and diet-related diseases, such as obesity and diabetes are explored, as are the history and current status of food insecurity and accessibility. Throughout the text, readers are exposed to current topics that play important roles in personal food choices and how they influence components of the food system. Presents the evolution of the US food system, from historical beginnings, to current consumer and political roles and responsibilities Provides farm to fork insights on production and consumption practices in the United States Explores complex topics in call-out boxes throughout the text to help readers understand the various perspectives on controversial topics

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