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MARCO KLEIN

New Ingredients in Food Processing CRC Press

Packed with case studies and problem calculations, Handbook of Food Processing: Food Safety, Quality, and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail. It covers the most common and new food manufacturing processes while addressing relevant Education and Training in Food Science Academic Press Soft Chemistry and Food Fermentation, Volume Three, the latest release in the Handbook of Food Bioengineering series is a practical resource that provides significant knowledge and new perspectives in food processing and preservation, promoting renewable resources by applying soft ecological techniques (i.e. soft chemistry). Fermentation represents a simple and very efficient way to preserve food in developing countries where other methods, depending on specialized instruments, are not available. Through processes of soft chemistry and fermentation, food ingredients can be produced with improved properties (such as probiotics) able to promote health. Includes the most recent scientific progress with proven biological, physical and chemical applications of the food engineering process to understand fermentation Presents novel opportunities and ideas for developing and improving technologies in the food industry that are useful to researchers in food bioengineering Provides eco-friendly approaches towards components, materials and technologies developed for improvements in food quality and stability Includes valuable information useful to a wide audience interested in food chemistry and the bioremediation of new foods Handbook of Food Science and Technology 3 John Wiley & Sons The biochemistry of food is the foundation on which the research and development advances in food biotechnology are built. In Food Biochemistry and Food Processing, lead editor Y.H. Hui has assembled over fifty acclaimed academicians and industry professionals to create this indispensable reference and text on food biochemistry and the ever-increasing development in the biotechnology of food processing. While biochemistry may be covered in a chapter or two in standard reference books on the chemistry, enzymes, or fermentation of food, and may be addressed in greater depth by commodity-specific texts (e.g., the biotechnology of meat, seafood, or cereal), books on the general coverage of food biochemistry are not so common. Food Biochemistry and Food Processing effectively fills this void. Beginning with sections on the essential principles of food biochemistry, enzymology and food processing, the book then takes the reader on commodity-by-commodity discussions of biochemistry of raw materials and product processing. Later sections address the biochemistry and processing aspects of food fermentation, microbiology, and food safety. As an invaluable reference tool or as a state-of-the-industry text, Food Biochemistry and Food Processing fully develops and explains the biochemical aspects of food processing for scientist and student alike.

Eat for Life Academic Press

A wide-ranging exploration of the science and practice of food frying Frying is one of the world's most popular methods of food preparation. Whether using oils or fats, it is valued for the particular flavors and textures it can bring, and represents a multibillion-dollar sector of the global economy. Food Frying: Chemistry, Biochemistry and Safety explores this important cooking technique in its scientific dimensions, charting the relationships between the chemical reactions produced during frying, the changes in food quality that these engender, and associated digestive and health-related issues. By outlining these connections, the author provides an aid to a safer, healthier approach to food frying. Topics covered range from culturally specific forms of frying to detailed analyses of the chemical and biochemical processes involved in its practice. Delivering these insights in a practical and easy-to-follow manner, this unique text includes: A complete survey of food frying, encompassing cultural, chemical, biochemical, and toxicological concerns Guidance on the accurate assessment of health, quality, and safety issues associated with food frying Coverage of the latest technologies and methods involved with frying Information on the possible future development of fried foods Food Frying: Chemistry, Biochemistry and Safety is an invaluable resource for all those who work with fried foods, whether they be food industry professionals, food scientists, or workers in the oil and fat industries.

Proteins in Food Processing CRC Press

Plant foods are an essential part of our daily diet and constitute one of the highest contributors to the world economy. These foods are rich in phenolic compounds, which play a significant role in maintaining our health. This textbook presents a comprehensive overview of the chemistry, biochemistry and analysis of phenolic compounds present in a variety of foods. The text can be used as a singular source of knowledge for plant food science and technology, covering all of the important chemical, biochemical and analytical aspects needed for a thorough understanding of phenolic antioxidants in foods. Phenolic Antioxidants In Foods: Chemistry, Biochemistry, and Analysis is comprised of three sections. The first section covers the basic concepts of antioxidants, their chemistry and their chemical composition in foods, providing a detailed introduction to the concept. The second section covers the biochemical aspects of phenolic antioxidants, including their biosynthetic pathways, biological effects and the molecular mechanism of antioxidant effects in the biological system. This section promotes an understanding of the fundamental biochemical reactions that take place in foods and after digestion and absorption. The third section covers the analytical chemistry used in the analysis of phenolic antioxidants in foods, including the basic analytical procedures, methods for analysis and chromatographic and spectroscopic analyses. This section is significant for aspiring food chemists and manufacturers to evaluate the nature and chemistry of phenolic antioxidants in foods. Featuring helpful quizzes, section summaries, and key chapter points, this textbook is the perfect learning tool for advanced chemistry undergraduates and post-graduates looking to gain a fundamental understanding of phenolic antioxidants in food products.

Advances in Cereal Science Elsevier

This is the first book for some years that provides a comprehensive overview of food oral processing. It includes fundamental chapters at the beginning of each section to aid the understanding of the later more specific oral processing chapters. The field is rapidly developing, and the systems researched in the context of food oral processing become increasingly complex and therefore the fundamental sections include information on how to build complex food systems. The main coverage includes the biomechanics of swallowing, the biophysics of mouthfeel and texture as well as the biochemistry of flavours and how food microstructures can be manipulated. It contains up-to-date research findings, looking at consumer preferences and the response to these preferences by food process technologists and those developing new foods. The book will be of interest to postgraduate students and researchers in academia and industry who may be from very diverse backgrounds ranging from food process engineers to functional food developers and professionals concerned with swallowing and taste disorders.

Properties of Water in Foods CRC Press

Understanding the biochemistry of food is basic to all other research and development in the fields of food science, technology, and nutrition, and the past decade has seen accelerated progress in these areas. Advances in Food Biochemistry provides a unified exploration of foods from a biochemical perspective. Featuring illustrations to elucidate Value-Addition in Food Products and Processing Through Enzyme Technology John Wiley & Sons

Handbook of Vegetables and Vegetable Processing, Second Edition is the most comprehensive guide on vegetable technology for processors, producers, and users of vegetables in food manufacturing. This complete handbook contains 42 chapters across two volumes, contributed by field experts from across the world. It provides contemporary information that brings together current knowledge and practices in the value-chain of vegetables from production through consumption. The book is unique in the sense that it includes coverage of production and postharvest technologies, innovative processing technologies, packaging, and quality management. Handbook of Vegetables and Vegetable Processing, Second Edition covers recent developments in the areas of vegetable breeding and production, postharvest physiology and storage, packaging and shelf life extension, and traditional and novel processing technologies (high-pressure processing, pulse-electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology. Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and

application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives, and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology, food science, food packaging, applied nutrition, biosystems and agricultural engineering, biotechnology, horticulture, food biochemistry, plant biology, and postharvest physiology.

Characterization of Food John Wiley & Sons

Proteins in Food Processing, Second Edition, reviews how proteins may be used to enhance the nutritional, textural and other qualities of food products. After two introductory chapters, the book discusses sources of proteins, examining the caseins, whey, muscle and soy proteins, and proteins from oil-producing plants, cereals and seaweed. Part Two illustrates the analysis and modification of proteins, with chapters on testing protein functionality, modeling protein behavior, extracting and purifying proteins and reducing their allergenicity. A final group of chapters delves into the functional value of proteins and how they are used as additives in foods. Completely revised and updated with new developments on all food protein analysis and applications, such as alternative proteins sources, proteins as emulsifiers, proteins in nanotechnology and egg proteins Reviews the wide range of protein sources available Examines ways of modifying protein sources Discusses the use of proteins to enhance the nutritional, textural and other qualities of food products

Oral Processing and Consumer Perception Springer Science & Business Media

Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The

Food Frying CRC Press

This book discusses the chemistry of food proteins and peptides and their relationship with nutritional, functional, and health applications. Bringing together authorities in the field, it provides a comprehensive discussion focused on fundamental chemistries and mechanisms underpinning the structure-function relationships of food proteins and peptides. The functional and bioactive properties hinge on their structural features such as amino acid sequence, molecular size, hydrophobicity, hydrophilicity, and net charges. The book includes coverage of advances in the nutritional and health applications of protein and peptide modifications; novel applications of food proteins and peptides in the development of edible functional biomaterials; advances in the use of proteomics and peptidomics for food proteins and peptide analysis (foodomics); and the relevance of food protein and peptide chemistries in policy and regulation. Research into the fundamental chemistries behind the functional, health and nutritional benefits is burgeoning and has gained the interest of scientists, the industry, regulatory agencies, and consumers. This book fills the knowledge gap providing an excellent source of information for researchers, instructors, students, food and nutrition industry, and policy makers. Progress in Food Preservation CRC Press

The second edition of the Food Processing Handbook presents a comprehensive review of technologies, procedures and innovations in food processing, stressing topics vital to the food industry today and pinpointing the trends in future research and development. Focusing on the technology involved, this handbook describes the principles and the equipment used as well as the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation. In so doing, the text covers in detail such techniques as post-harvest handling, thermal processing, evaporation and dehydration, freezing, irradiation, high-pressure processing, emerging technologies and packaging. Separation and conversion operations widely used in the food industry are also covered as are the processes of baking, extrusion and frying. In addition, it addresses current concerns about the safety of processed foods (including HACCP systems, traceability and hygienic design of plant) and control of food processes, as well as the impact of processing on the environment, water and waste treatment, lean manufacturing and the roles of nanotechnology and fermentation in food processing. This two-volume set is a must-have for scientists and engineers involved in food manufacture, research and development in both industry and academia, as well as students of food-related topics at undergraduate and postgraduate levels. From Reviews on the First Edition: "This work should become a standard text for students of food technology, and is worthy of a place on the bookshelf of anybody involved in the production of foods." Journal

of Dairy Technology, August 2008 "This work will serve well as an excellent course resource or reference as it has well-written explanations for those new to the field and detailed equations for those needing greater depth." CHOICE, September 2006

Enzymes in Food Processing CRC Press

This third volume in the Handbook of Food Science and Technology Set explains the processing of raw materials into traditional food (bread, wine, cheese, etc.). The agri-food industry has evolved in order to meet new market expectations of its products; with the use of separation and assembly technologies, food technologists and engineers now increasingly understand and control the preparation of a large diversity of ingredients using additional properties to move from the raw materials into new food products. Taking into account the fundamental basis and technological specificities of the main food sectors, throughout the three parts of this book, the authors investigate the biological and biochemical conversions and physicochemical treatment of food from animal sources, plant sources and food ingredients.

Food Biochemistry and Food Processing Woodhead Publishing

The first edition of Food processing technology was quickly adopted as the standard text by many food science and technology courses. This completely revised and updated third edition consolidates the position of this textbook as the best single-volume introduction to food manufacturing technologies available. This edition has been updated and extended to include the many developments that have taken place since the second edition was published. In particular, advances in microprocessor control of equipment, 'minimal' processing technologies, functional foods, developments in 'active' or 'intelligent' packaging, and storage and distribution logistics are described. Technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time. Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process, including the equipment used and the effects of processing on micro-organisms that contaminate foods Describes post-processing operations, including packaging and distribution logistics

Food Biochemistry and Food Processing Royal Society of Chemistry

Containing a selection of papers presented at an international conference, this volume reviews the need for increased training in the food industry in order to bridge the gap between standards in Eastern and Western Europe and the USA. Higher education is

discussed, including the training of food technicians. European initiatives such as ERASMUS and Network are also described. The text includes coverage of the importance of international trade and consumer protection acts, including a description of the needs of various groups and future developments.

Handbook of Food Processing CRC Press

Nonthermal Processing Technologies for Food offers a comprehensive review of nonthermal processing technologies that are commercial, emerging or over the horizon. In addition to the broad coverage, leading experts in each technology serve as chapter authors to provide depth of coverage. Technologies covered include: physical processes, such as high pressure processing (HPP); electromagnetic processes, such as pulsed electric field (PEF), irradiation, and UV treatment; other nonthermal processes, such as ozone and chlorine dioxide gas phase treatment; and combination processes. Of special interest are chapters that focus on the "pathway to commercialization" for selected emerging technologies where a pathway exists or is clearly identified. These chapters provide examples and case studies of how new and nonthermal processing technologies may be commercialized. Overall, the book provides systematic knowledge to industrial readers, with numerous examples of process design to serve as a reference book. Researchers, professors and upper level students will also find the book a valuable text on the subject.

Food Proteins and Peptides: Emerging Biofunctions, Food and Biomaterial Applications John Wiley & Sons

Traditional fermented foods are not only the staple food for most of developing countries but also the key healthy food for developed countries. As the healthy functions of these foods are gradually discovered, more high throughput biotechnologies are being used to promote the fermented food industries. As a result, the microorganisms, process bioc

Handbook of Food Science, Technology, and Engineering - 4 Volume Set Academic Press

Food Processing By-Products and their Utilization An in-depth look at the economic and environmental benefits that food companies can achieve—and the challenges and opportunities they may face—by utilizing food processing by-products Food Processing By-Products and their Utilization is the first book dedicated to food processing by-products and their utilization in a broad spectrum. It provides a comprehensive overview on food processing by-products and their utilization as source of novel functional ingredients. It discusses food groups, including cereals, pulses, fruits, vegetables, meat, dairy, marine, sugarcane, winery, and plantation by-products; addresses processing challenges relevant to food by-products; and delivers insight into the current state of

art and emerging technologies to extract valuable phytochemicals from food processing by-products. Food Processing By-Products and their Utilization offers in-depth chapter coverage of fruit processing by-products; the application of food by-products in medical and pharmaceutical industries; prebiotics and dietary fibers from food processing by-products; bioactive compounds and their health effects from honey processing industries; advances in milk fractionation for value addition; seafood by-products in applications of biomedicine and cosmetics; food industry by-products as nutrient replacements in aquaculture diets and agricultural crops; regulatory and legislative issues for food waste utilization; and much more. The first reference text to bring together essential information on the processing technology and incorporation of by-products into various food applications Concentrates on the challenges and opportunities for utilizing by-products, including many novel and potential uses for the by-products and waste materials generated by food processing Focuses on the nutritional composition and biochemistry of by-products, which are key to establishing their functional health benefits as foods Part of the "IFST Advances in Food Science" series, co-published with the Institute of Food Science and Technology (UK) This book serves as a comprehensive reference for students, educators, researchers, food processors, and industry personnel looking for up-to-date insight into the field. Additionally, the covered range of techniques for by-product utilization will provide engineers and scientists working in the food industry with a valuable resource for their work.

Nonthermal Processing Technologies for Food PHI Learning Pvt. Ltd.

Since the first edition was published there have been a number of introductory texts in food chemistry/biochemistry. This book, however, has stayed unique as it approaches the subject in far more detail and from the in vivo perspective. Written as a text for upper level undergraduates, this second edition builds upon the first in presenting state-of-the-art research in food science. Key Features * Expanded coverage and more recent findings incorporated in response to user comments * Incorporates latest research results in concise integrated form * Incorporates major breakthroughs in food science knowledge: ethylene biosynthesis, non-enzymatic browning and cleaning enzymes for better use **Seafood Enzymes** Springer Nature "Reviews specific enzymes and enzyme groups studied in recent years, delves into the relationship between enzymes and seafood quality, covers the application of enzymes as seafood processing aids, and focuses on the recovery of useful enzymes as by-products from seafood waste. Details the control of enzyme activity in seafood products."