

Breadmaking Second Edition Improving Quality Woodhead Publishing Series In Food Science Technology And Nutrition

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Functional Ingredients from Algae for Foods and Nutraceuticals - Herminia Dominguez 2013-09-30

Algae have a long history of use as foods and for the production of food ingredients. There is also increasing interest in their exploitation as sources of bioactive compounds for use in functional foods and nutraceuticals. *Functional ingredients from algae for foods and nutraceuticals* reviews key topics in these areas, encompassing both macroalgae (seaweeds) and microalgae. After a chapter introducing the concept of algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals, part one explores the structure and occurrence of the major algal components. Chapters discuss the chemical structures of algal polysaccharides, algal lipids, fatty acids and sterols, algal proteins, phlorotannins, and pigments and minor compounds. Part two highlights biological properties of algae and algal components and includes chapters on the antioxidant properties of algal components, anticancer agents derived from marine algae, anti-obesity and anti-diabetic activities of algae, and algae and cardiovascular health. Chapters in part three focus on the extraction of compounds and fractions from algae and cover conventional and alternative technologies for the production of algal polysaccharides. Further chapters discuss enzymatic extraction, subcritical water extraction and supercritical CO₂ extraction of bioactives from algae, and ultrasonic- and microwave-assisted extraction and modification of algal components. Finally, chapters in part four explore applications of algae and algal components in foods, functional foods and nutraceuticals including the design of healthier foods and beverages containing whole algae, prebiotic properties of algae and algae-supplemented products, algal hydrocolloids for the production and delivery of probiotic bacteria, and cosmeceuticals from algae. *Functional ingredients from algae for foods and nutraceuticals* is a comprehensive resource for chemists, chemical engineers and medical researchers with an interest in algae and those in the algaculture, food and nutraceutical industries interested in the commercialisation of products made from algae. Provides an overview of the major compounds in algae, considering both macroalgae (seaweeds) and microalgae. Discusses methods for the extraction of bioactives from algae. Describes the use of algae and products derived from them in the food and nutraceutical industries.

Improving the Safety and Quality of Nuts - Linda J Harris 2013-10-31

As tree nuts and peanuts become increasingly recognised for their health-promoting properties, the provision of safe, high quality nuts is a growing concern. *Improving the safety and quality of nuts* reviews key aspects of nut safety and quality management. Part one explores production and processing practices and

their influence on nut contaminants. Chapters discuss agricultural practices to reduce microbial contamination of nuts, pest control in postharvest nuts, and the impact of nut postharvest handling, de-shelling, drying and storage on quality. Further chapters review the validation of processes for reducing the microbial load on nuts and integrating Hazard Analysis Critical Control Point (HACCP) and Statistical Process Control (SPC) for safer nut processing. Chapters in part two focus on improving nut quality and safety and highlight oxidative rancidity in nuts, the impact of roasting on nut quality, and advances in automated nut sorting. Final chapters explore the safety and quality of a variety of nuts including almonds, macadamia nuts, pecans, peanuts, pistachios and walnuts. *Improving the safety and quality of nuts* is a comprehensive resource for food safety, product development and QA professionals using nuts in foods, those involved in nut growing, nut handling and nut processing, and researchers in food science and horticulture departments interested in the area. Reviews key aspects of nut safety and quality management and addresses the influences of production and processing practices on nut safety. Analyses particular nut contaminants, safety management in nut processing and significant nut quality issues, such as oxidative rancidity. Places focus on quality and safety in the production and processing of selected types of nuts.

Satiation, Satiety and the Control of Food Intake - John E Blundell 2013-09-30

With growing concerns about the rising incidence of obesity, there is interest in understanding how the human appetite contributes to energy balance and how it might be affected by the foods we consume, as well as other cultural and environmental factors. *Satiation, satiety and the control of food intake* provides a concise and authoritative overview of these areas. Part one introduces the concepts of satiation and satiety and discusses how these concepts can be quantified. Chapters in part two focus on biological factors of satiation and satiety before part three moves on to explore food composition factors. Chapters in part four discuss hedonic, cultural and environmental factors of satiation and satiety. Finally, part five explores public health implications and evaluates consumer understanding of satiation and satiety and related health claims. Provides a concise and authoritative overview of appetite regulation. Focuses on the effects of biological factors, food composition and hedonic, cultural and environmental factors affecting appetite control. Discusses implications for public health.

Cereal Grains - Colin Wrigley 2016-12-27

Cereal Grains: Assessing and Managing Quality, Second Edition, provides a timely update to this key reference work. Thoroughly revised from the first edition, this

volume examines the latest research and advances in the field. New chapters have been added on alternative grains, including ancient grains and pseudocereals, biosecurity, and industrial processing of grains, amongst others. Quality and food safety are important throughout the value-addition chain, from breeding, production, harvest, storage, transport, processing, and marketing. At all stages, analysis is needed so that quality management can proceed intelligently. These considerations are examined for each of the major cereal species, including wheat (common and durum), rye and triticale, barley and oats, rice, maize (corn), pseudocereal species, sorghum, and the millets. Divided into five sections, the book analyses these for the range of cereal species before a final section summarizes key findings. Documents the latest research in cereal grains, from their nutraceutical and antioxidant traits, to novel detection methods Provides a complete and thorough update to the first edition, analyzing the range of major cereal species Presents detailed advice on the management of cereal quality at each stage of production and processing

Robotics and Automation in the Food Industry - Darwin G Caldwell 2012-12-03

The implementation of robotics and automation in the food sector offers great potential for improved safety, quality and profitability by optimising process monitoring and control. Robotics and automation in the food industry provides a comprehensive overview of current and emerging technologies and their applications in different industry sectors. Part one introduces key technologies and significant areas of development, including automatic process control and robotics in the food industry, sensors for automated quality and safety control, and the development of machine vision systems. Optical sensors and online spectroscopy, gripper technologies, wireless sensor networks (WSN) and supervisory control and data acquisition (SCADA) systems are discussed, with consideration of intelligent quality control systems based on fuzzy logic. Part two goes on to investigate robotics and automation in particular unit operations and industry sectors. The automation of bulk sorting and control of food chilling and freezing is considered, followed by chapters on the use of robotics and automation in the processing and packaging of meat, seafood, fresh produce and confectionery. Automatic control of batch thermal processing of canned foods is explored, before a final discussion on automation for a sustainable food industry. With its distinguished editor and international team of expert contributors, *Robotics and automation in the food industry* is an indispensable guide for engineering professionals in the food industry, and a key introduction for professionals and academics interested in food production, robotics and automation. Provides a comprehensive overview of current and emerging robotics and automation technologies and their applications in different industry sectors Chapters in part one cover key technologies and significant areas of development, including automatic process control and robotics in the food industry and sensors for automated quality and safety control Part two investigates robotics and automation in particular unit operations and industry sectors, including the automation of bulk sorting and the use of robotics and automation in the processing and packaging of meat, seafood, fresh produce and confectionery

Fibre-Rich and Wholegrain Foods - Jan A Delcour 2013-03-26

Consumers are increasingly seeking foods that are rich in dietary fibre and wholegrains, but are often unwilling to compromise on sensory quality. *Fibre-rich and wholegrain food* reviews key research and best industry practice in the development of fibre-enriched and wholegrain products that efficiently meet customer requirements. Part one introduces the key issues surrounding the

analysis, definition, regulation and health claims associated with dietary fibre and wholegrain foods. The links between wholegrain foods and health, the range of fibre dietary ingredients and a comparison of their technical functionality are discussed, as are consumption and consumer challenges of wholegrain foods. Part two goes on to explore dietary fibre sources, including wheat and non-wheat cereal dietary fibre ingredients, vegetable, fruit and potato fibres. Improving the quality of fibre-rich and wholegrain foods, including such cereal products as wholegrain bread, muffins, pasta and noodles, is the focus of part three. Fibre in extruded products is also investigated before part four reviews quality improvement of fibre-enriched dairy products, meat products, seafood, beverages and snack foods. Companion animal nutrition as affected by dietary fibre inclusion is discussed, before the book concludes with a consideration of soluble and insoluble fibre in infant nutrition. With its distinguished editors and international team of expert contributors, *Fibre-rich and wholegrain foods* provides a comprehensive guide to the field for researchers working in both the food industry and academia, as well as all those involved in the development, production and use of fibre-enriched and wholegrain foods. Reviews key research and best industry practice in the development of fibre-enriched and wholegrain products Considers analysis, definition, regulation and health claims associated with dietary fibre and wholegrain foods Explores sources of dietary fibre including: wheat and non-wheat cereal, vegetable, fruit and potato fibres

Extrusion Problems Solved - M N Riaz 2011-11-09

Extrusion is widely used for the preparation of a variety of foodstuffs including breakfast cereals, snack food and pasta, as well as pet food and animal and aquaculture feed. *Extrusion problems solved* provides responses to more than 300 frequently asked questions about the process of food extrusion and the techniques and equipment involved, in a practical question-and-answer format. The book is divided into twelve chapters for ease of reference: the opening chapters concentrate on introductory queries and on different components of an extruder system, followed by two chapters that help the reader select the correct type of extruder for a product. Chapters five and six discuss the impact of factors such as protein content and particle size on the extrusion process, while the use of pre-conditioners is discussed in chapter seven. The latter part of the book discusses specific types of extruder and die and knife assemblies, followed by a chapter on issues relating to drying extruded food products. The final chapter offers practical guidelines and rules of thumb for the most common issues relating to food and feed extrusion. Written by two leading experts in the field, *Extrusion problems solved* is an essential reference source and troubleshooting guide for professionals working in food, pet food and feed extrusion. It will also be a valuable training resource for students of extrusion. Offers practical guidelines and rules of thumb for the most common food and feed extrusion problems Chapters concentrate on introductory queries, types of extruder and components of extruder systems, knife assemblies, the use of pre-conditioners and issues in drying extruded food products Provides responses to more than 300 frequently asked questions about the processes, equipment and techniques of food extrusion in a practical question-and-answer format

Advances in Food Traceability Techniques and Technologies - Montserrat Espiñeira 2016-06-18

Advances in Food Traceability Techniques and Technologies: Improving Quality Throughout the Food Chain covers in detail a topic of great importance to both the food industry which is obliged to provide clear and accurate labeling of their

products and the government and other organizations which are tasked with verification of claims of food quality and safety. The traceability of food products is becoming ever more important as globalization continues to increase the complexity of food chains. Coverage in the book includes the wide range of technologies and techniques which have been utilized in the tracing of food products. In addition, the ways in which the misuse of food traceability will affect the quality of food is also covered throughout. The first part of the book introduces the concept of traceability in the food industry, highlighting advantages of a robust traceability and the difficulties involved in implementing them. The second part looks at the technologies used to trace products, and the third section reviews the legal requirements for food traceability in the EU, the US, and the rest of the world. The final section contains a number of case studies which evaluate how food traceability has been successfully implemented in various foods focusing on the quality of the food. Provides a wide ranging overview of all recent advances in food traceability techniques and technologies Presents case studies covering when food traceability techniques have been applied to a range of food stuffs Covers the legal aspects of food traceability in the EU, the USA, and around the world

Encyclopedia of Food and Health - 2015-08-26

The Encyclopedia of Food and Health provides users with a solid bridge of current and accurate information spanning food production and processing, from distribution and consumption to health effects. The Encyclopedia comprises five volumes, each containing comprehensive, thorough coverage, and a writing style that is succinct and straightforward. Users will find this to be a meticulously organized resource of the best available summary and conclusions on each topic. Written from a truly international perspective, and covering of all areas of food science and health in over 550 articles, with extensive cross-referencing and further reading at the end of each chapter, this updated encyclopedia is an invaluable resource for both research and educational needs. Identifies the essential nutrients and how to avoid their deficiencies Explores the use of diet to reduce disease risk and optimize health Compiles methods for detection and quantitation of food constituents, food additives and nutrients, and contaminants Contains coverage of all areas of food science and health in nearly 700 articles, with extensive cross-referencing and further reading at the end of each chapter

Advances in Microbial Food Safety - J Sofos 2013-07-31

New research, outbreaks of foodborne disease and changes to legislation mean that food microbiology research is constantly evolving. Advances in microbial food safety: Volume 1 summarises the key trends in this area for the food industry. The book begins with an introductory chapter discussing food safety management systems from the past to the present day and looking to future directions. The book moves on to provide updates on specific pathogens including Salmonella, Listeria monocytogenes and Bacillus species. New developments in the area are explored with chapters on emerging parasites in food, advances in separation and concentration of microorganisms from food samples, new approaches in microbial pathogen detection, and an update on novel methods for pathogen control in livestock preharvest. With its distinguished editor and international team of expert contributors, Advances in microbial food safety: Volume 1 is a standard reference for researchers, consultants and managers in the food industry responsible for food safety, analytical laboratories testing the safety of the food we eat, and researchers in academia working on food microbial safety. Summarises new research, outbreaks of foodborne disease and changes to legislation in food microbiology

research Examines past, present and future food safety management systems Provides updates on specific pathogens including Salmonella, Listeria monocytogenes and Bacillus species

Emerging Food Packaging Technologies - Kit L Yam 2012-03-15

The successful employment of food packaging can greatly improve product safety and quality, making the area a key concern to the food processing industry. Emerging food packaging technologies reviews advances in packaging materials, the design and implementation of smart packaging techniques, and developments in response to growing concerns about packaging sustainability. Part one of Emerging food packaging technologies focuses on developments in active packaging, reviewing controlled release packaging, active antimicrobials and nanocomposites in packaging, and edible chitosan coatings. Part two goes on to consider intelligent packaging and how advances in the consumer/packaging interface can improve food safety and quality. Developments in packaging material are analysed in part three, with nanocomposites, emerging coating technologies, light-protective and non-thermal process packaging discussed, alongside a consideration of the safety of plastics as food packaging materials. Finally, part four explores the use of eco-design, life cycle assessment, and the utilisation of bio-based polymers in the production of smarter, environmentally-compatible packaging. With its distinguished editors and international team of expert contributors, Emerging food packaging technologies is an indispensable reference work for all those responsible for the design, production and use of food and beverage packaging, as well as a key source for researchers in this area. Reviews advances in packaging materials, the design and implementation of smart packaging techniques, and developments in response to growing concerns about packaging sustainability Considers intelligent packaging and how advances in the consumer/packaging interface can improve food safety and quality Examines developments in packaging materials, nanocomposites, emerging coating technologies, light-protective and non-thermal process packaging and the safety of plastics as food packaging materials

Diet, Immunity and Inflammation - Philip C Calder 2013-09-30

Although inflammation is one of the body's first responses to infection, overactive immune responses can cause chronic inflammatory diseases. Long-term low-grade inflammation has also been identified as a risk factor for other diseases. Diet, immunity and inflammation provides a comprehensive introduction to immunity and inflammation and the role that diet and nutrition play with regard to this key bodily response. Part one, an introductory section, discusses innate and adaptive immunity, mucosal immunity in a healthy gut and chronic inflammatory diseases and low grade inflammation. Chapters in part two highlight the role of micronutrients, including zinc, selenium, iron, vitamin A and vitamin D, in inflammation and immunity. Part three explores other dietary constituents and includes chapters on intestinal bacteria and probiotics, the impacts of prebiotics on the immune system and inflammation, and antimicrobial, immunomodulatory and anti-inflammatory effects of food bioactive proteins and peptides. Further chapters explore the role of olive oil, short and long chain fatty acids and arginine and glutamine in immune functions. Nutrition, immunity and inflammation are discussed from an integrative and life course perspective in part four. Chapters focus on adverse immune reactions to foods, early nutritional programming, the impact of nutrition on the immune system during ageing, the impact of exercise on immunity and the interaction with nutrition, and the effect that malnutrition has on immunity and susceptibility to infection. With its

distinguished editors and international team of expert contributors, Diet, immunity and inflammation is a comprehensive resource for those researching immunology or inflammation, nutrition scientists, and professionals in the food and nutrition industries who require an understanding of the effect that diet can have on the immune system and inflammation. Provides an overview of key research in the important and connected areas of inflammation, infection, overactive immune responses, diseases and diet Outlines the fundamentals of immunity and inflammation and reviews the effects of different food constituents Discusses important related issues, such as ageing and exercise

Food Enrichment with Omega-3 Fatty Acids - Charlotte Jacobsen 2013-07-31

Omega-3 fatty acids provide many health benefits, from reducing cardiovascular disease to improving mental health, and consumer interest in foods enriched with omega-3 fatty acids is increasing. Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging. Food enrichment with omega-3 fatty acids provides an overview of key topics in this area. Part one, an introductory section, reviews sources of omega-3 fatty acids and their health benefits. Chapters in part two explore the stabilisation of both fish oil itself and foods enriched with omega-3 fatty acids. Part three focuses on the fortification of different types of foods and beverages with omega-3 fatty acids, including meat products, by the modification of animal diets and other methods, infant formula and baked goods. Finally, part four highlights new directions in the field and discusses algal oil as a source of omega-3 fatty acids and labelling and claims in foods containing omega-3 fatty acids. Food enrichment with omega-3 fatty acids is a standard reference for professionals in the functional foods industry involved with research, development and quality assessment and for researchers in academia interested in food lipids, oxidation and functional foods. Provides a comprehensive overview of formulating a product enriched with omega-3 fatty acids that is stable, provides many health benefits and has an acceptable flavour Reviews sources of omega-3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega-3 fatty acids Focuses on the fortification of different types of foods and beverages with omega-3 fatty acids and highlights new directions in the field

Advances in Fermented Foods and Beverages - Wilhelm Holzapfel 2014-09-20

Fermentation is used in a wide range of food and beverage applications, and the technology for enhancing this process is continually evolving. This book reviews the use of fermentation in foods and beverages and key aspects of fermented food production. Part one covers the health benefits of fermented foods. Part two includes chapters on fermentation microbiology, while part three looks at ways of controlling and monitoring the quality and safety of fermented foods. Part four covers advances in fermentation technology. Finally, part five covers particular fermented food products.

Viruses in Food and Water - N Cook 2013-05-10

Viruses can be highly infectious and are capable of causing widespread disease outbreaks. The significance of viral pathogens in food and waterborne illness is increasingly being recognised and viruses transferred by these routes are important areas of research. Viruses in food and water reviews the risks, surveillance and control of food and waterborne viral disease. Part one provides an introduction to food and environmental virology. Part two goes on to explore methods of detection, surveillance and risk assessment of viruses in food and water; it includes chapters on molecular detection of viruses in foods and food processing environments, quality control in the analytical laboratory, and

quantitative risk assessment for food and waterborne viruses. Part three focuses on virus transmission routes and control of food and water contamination. It contains chapters on fresh produce, shellfish and viral presence, and control methods in waste water and sewage. Finally, part four highlights particular pathogens including norovirus, hepatitis A and emerging zoonotic viruses. Viruses in food and water is a standard reference book for microbiologists in academia, analytical labs and the food and water treatment industries, as well as environmental health professionals and researchers working on foodborne viruses. Explores methods of detection, surveillance and risk assessment of viruses in food and water Considers virus transmission routes and control of food and water contamination Highlights advances in the understanding of specific pathogens, including norovirus, hepatitis A and rotaviruses and the advances in vaccine development

Technology of Breadmaking - Stanley Cauvain 2015-02-17

This practical, comprehensive guide illuminates all aspects of breadmaking to give bakers, scientists, technologists and students a thorough understanding of the many new developments shaping the industry. This book bridges the gap between scientific and practical accounts by providing technical coverage of the complex processes that link together to make bread and fermented products. Chapters cover the nature of bread products, the role of the ingredients in determining their quality, processing methods and their control, and equipment functions. Emphasis is on exploring the contributions of individual components and processing stages to final bread quality, reviewing the current state of technical knowledge on breadmaking. This third edition reviews the new knowledge which has become available in the last 10 years and considers how the global trends of increased availability and wider range of fermented products around the world impact on current and future technological challenges for bakers. Stanley P. Cauvain is the Director and Vice President of Research and Development activities at BakeTran and Professor at the International Institute of Agri-Food Security, Curtin University, Perth, Western Australia.

The Microbiological Quality of Food - Antonio Bevilacqua 2016-12-01

The Microbiological Quality of Food: Foodborne Spoilers specifically addresses the role of spoilers in food technology and how they affect the quality of food. Food spoilers represent a great challenge in food quality, determining the shelf-life of many products as they impact consumer acceptability of taste, texture, aroma, and other perceptions. Divided into four sections, the first section defines microbial spoilage of food, with special emphasis on methods for the evaluation of spoiling phenomena and the status of their regulatory framework, examining both existing regulations and possible gaps. The second section examines spoiling microorganisms, covering a range of common spoilage microorganisms, including pseudomonas, yeasts, and molds and spore formers, as well as less-common spoilers, including lactic acid bacteria and specific spoilage organisms in fish. The third section highlights spoiling phenomena within certain food types. Chapters cover dairy, fish, meat, and vegetables, and other products. The final section investigates emerging topics which point to future trends in the research of food spoilers. There is insight into microorganisms resistant to preservation, the role of biofilms in food quality, and the link between food safety and food spoilage, with a special emphasis on certain spoiling microorganisms which could be opportunistic pathogens. Written by an international team of leading authors, this book provides state-of-the-art coverage of this topic, which is essential to the shelf-life and quality of food. Provides in-depth coverage of the different

spoilage of specific products, making this book ideal for those working in the food industry Presents a framework for future research in the area of foodborne spoilage

Global Safety of Fresh Produce - Jeffrey Hoorfar 2014-02-14

Continuing food poisoning outbreaks around the globe have put fresh produce safety at the forefront of food research. Global Safety of Fresh Produce provides a detailed and comprehensive overview of best practice for produce safety throughout the food chain, and unique coverage of commercial technologies for fresh produce safety. Part one covers the production and regulation of fresh produce on the agricultural level, including issues of niche farm fresh products, FDA regulation, and zoonotic transfer of pathogens from animals to farm products. Part two moves on to look at safety and environmental issues surrounding fresh produce processing, such as postharvest washing, alternative sanitizers, and using produce waste as animal feed. Part three focuses on current and emerging commercial solutions for fresh produce safety, like ionizing radiation and edible coatings, and part four covers methods of laboratory testing and related legislation. The final section of the book covers a series of case studies of fresh produce safety breaches, including European E. coli outbreaks in sprouts and leafy greens, and the illegal use of fluorescent whitening agents (FWAs) in China. This book is an essential text for R&D managers in the fresh produce industry, quality control professionals working with fresh produce throughout the food chain, postgraduate students, and academic researchers with an interest in fresh produce safety. Provides a comprehensive overview of best practice for produce safety Examines the production and regulation of fresh agricultural produce Looks at safety and environmental issues surrounding fresh produce processing

Microbial Enzyme Technology in Food Applications - Ramesh C. Ray 2017-03-27

The aim of food processing is to produce food that is palatable and tastes good, extend its shelf-life, increase the variety, and maintain the nutritional and healthcare quality of food. To achieve favorable processing conditions and for the safety of the food to be consumed, use of food grade microbial enzymes or microbes (being the natural biocatalysts) is imperative. This book discusses the uses of enzymes in conventional and non-conventional food and beverage processing as well as in dairy processing, brewing, bakery and wine making. Apart from conventional uses, the development of bioprocessing tools and techniques have significantly expanded the potential for extensive application of enzymes such as in production of bioactive peptides, oligosaccharides and lipids, flavor and colorants. Some of these developments include extended use of the biocatalysts (as immobilized/encapsulated enzymes), microbes (both natural and genetically modified) as sources for bulk enzymes, solid state fermentation technology for enzyme production. Extremophiles and marine microorganisms are another source of food grade enzymes. The book throws light on potential applications of microbial enzymes to expand the base of food processing industries.

Food Microstructures - Vic Morris 2013-10-15

The development of high-quality foods with desirable properties for both consumers and the food industry requires a comprehensive understanding of food systems and the control and rational design of food microstructures. Food microstructures reviews best practice and new developments in the determination of food microstructure. After a general introduction, chapters in part one review the principles and applications of various spectroscopy, tomography and microscopy

techniques for revealing food microstructure, including nuclear magnetic resonance (NMR) methods, environmental scanning electron, probe, photonic force, acoustic, light, confocal and infrared microscopies. Part two explores the measurement, analysis and modelling of food microstructures. Chapters focus on rheology, tribology and methods for modelling and simulating the molecular, cellular and granular microstructure of foods, and for developing relationships between microstructure and mechanical and rheological properties of food structures. The book concludes with a useful case study on electron microscopy. Written by leading professionals and academics in the field, Food microstructures is an essential reference work for researchers and professionals in the processed foods and nutraceutical industries concerned with complex structures, the delivery and controlled release of nutrients, and the generation of improved foods. The book will also be of value to academics working in food science and the emerging field of soft matter. Reviews best practice and essential developments in food microstructure microscopy and modelling Discusses the principles and applications of various microscopy techniques used to discover food microstructure Explores the measurement, analysis and modelling of food microstructures

Breadmaking - S P Cauvain 2012-04-25

The first edition of Breadmaking: Improving quality quickly established itself as an essential purchase for baking professionals and researchers in this area. With comprehensively updated and revised coverage, including six new chapters, the second edition helps readers to understand the latest developments in bread making science and practice. The book opens with two introductory chapters providing an overview of the breadmaking process. Part one focuses on the impacts of wheat and flour quality on bread, covering topics such as wheat chemistry, wheat starch structure, grain quality assessment, milling and wheat breeding. Part two covers dough development and bread ingredients, with chapters on dough aeration and rheology, the use of redox agents and enzymes in breadmaking and water control, among other topics. In part three, the focus shifts to bread sensory quality, shelf life and safety. Topics covered include bread aroma, staling and contamination. Finally, part four looks at particular bread products such as high fibre breads, those made from partially baked and frozen dough and those made from non-wheat flours. With its distinguished editor and international team of contributors, the second edition of Breadmaking: Improving quality is a standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice. With comprehensively updated and revised coverage, this second edition outlines the latest developments in breadmaking science and practice Covers topics such as wheat chemistry, wheat starch structure, grain quality assessment, milling and wheat breeding Discusses dough development and bread ingredients, with chapters on dough aeration and rheology

Handbook of Food Powders - Bheshe Bhandari 2013-08-31

Many food ingredients are supplied in powdered form, as reducing water content increases shelf life and aids ease of storage, handling and transport. Powder technology is therefore of great importance to the food industry. The Handbook of food powders explores a variety of processes that are involved in the production of food powders, the further processing of these powders and their functional properties. Part one introduces processing and handling technologies for food powders and includes chapters on spray, freeze and drum drying, powder mixing in the production of food powders and safety issues around food powder production processes. Part two focusses on powder properties including surface composition,

rehydration and techniques to analyse the particle size of food powders. Finally, part three highlights speciality food powders and includes chapters on dairy powders, fruit and vegetable powders and coating foods with powders. The Handbook of food powders is a standard reference for professionals in the food powder production and handling industries, development and quality control professionals in the food industry using powders in foods, and researchers, scientists and academics interested in the field. Explores the processing and handling technologies in the production of food powders Examines powder properties, including surface composition, shelf life, and techniques used to examine particle size Focusses on speciality powders such as dairy, infant formulas, powdered egg, fruit and vegetable, and culinary and speciality products

Hygiene in Food Processing - H. L. M. Lelieveld 2014-02-14

The hygienic processing of food concerns both potential hazards in food products and the regulation, design, and management of food processing facilities. This second edition of Hygiene in Food Processing gives a revised overview of the practices for safe processing and incorporates additional chapters concerning pest control, microbiological environmental sampling, and the economics of food plants. Part one addresses microbial risks in foods and the corresponding regulation in the European Union. Part two discusses the hygienic design of food factory infrastructure, encompassing the design and materials for the factory itself, as well as food processing equipment. This edition includes a new chapter on the control of compressed gases used to pneumatically operate equipment. Part three focuses on cleaning and disinfection practices in food processing. The chapter on cleaning in place also considers more cost-effective systems, and complements the additional chapter on maintenance of equipment. These chapters also explore issues such as the hygiene of workers, potential infection by foreign bodies, and pest control. Further, the chapter on microbiological sampling explains how to calculate the risk of contamination depending on the product's environment. This essential second edition is useful to professionals responsible for hygiene in the food industry. It provides a comprehensive, yet concise and practical reference source for food plant managers, suppliers of food processing equipment, building contractors, and food inspectors looking for an authoritative introduction to hygiene regulation, hygienic design, and sanitation. Provides a revised overview of the practices for safe processing Incorporates additional chapters concerning pest control, microbiological environmental sampling, and the economics of food plants This essential second edition is useful for professionals responsible for hygiene in the food industry

Improving and Tailoring Enzymes for Food Quality and Functionality - Rickey Y. Yada 2015-07-28

Improving and Tailoring Enzymes for Food Quality and Functionality provides readers with the latest information on enzymes, a biological processing tool that offers the food industry a unique means to control and tailor specific food properties. The book explores new techniques in the production, engineering, and application of enzymes, covering sourcing, isolation, and production of enzymes for food applications. In addition, chapters include detailed discussions of enzyme processing, analytical and diagnostic applications of enzymes in the food industry, and enzyme applications in specific food commodities. Provides readers with the latest information on enzymes and their unique applications in the food industry Explores new techniques in the production, engineering, and application of enzymes, covering sourcing, isolation, and production of enzymes for food applications Chapters include detailed discussions of enzyme processing,

engineering and analytical and diagnostic applications of enzymes in the food industry, and enzyme applications in specific food commodities
Persistent Organic Pollutants and Toxic Metals in Foods - Martin Rose 2013-05-15
Persistent organic pollutants (POPs) and toxic elements, such as dioxins, flame retardants, lead and mercury, are substances of major concern for the food industry, the regulator and the public. They persist in the environment, accumulate in food chains and may adversely affect human health if ingested over certain levels or with prolonged exposure. Persistent organic pollutants and toxic metals in foods explores the scientific and regulatory challenges of ensuring that our food is safe to eat. Part one provides an overview of regulatory efforts to screen, monitor and control persistent organic pollutants and heavy metals in foods and includes case studies detailing regulatory responses to food contamination incidents. Part two moves on to highlight particular POPs, toxic metals and metalloids in foods, including dioxins and polychlorinated biphenyls (PCBs), mercury, polycyclic aromatic hydrocarbons (PAHs) and phthalates. Persistent organic pollutants and toxic metals in foods is a standard reference for those in the food industry responsible for food safety, laboratories testing for food chemical safety, regulatory authorities responsible for ensuring the safety of food, and researchers in industry and academia interested in the science supporting food chemical safety. Includes case studies which detail regulatory responses to food contamination incidents Considers the uptake and transfer of persistent organic pollutants in the food chain and the risk assessment of contaminants in food Details particular persistent organic pollutants, toxic metals and metalloids in foods including polychlorinated biphenyls (PCBs), per- and polyfluoroalkyl substances (PFASs), mercury and arsenic among others
Computer Vision Technology in the Food and Beverage Industries - D-W Sun 2012-08-13

The use of computer vision systems to control manufacturing processes and product quality has become increasingly important in food processing. Computer vision technology in the food and beverage industries reviews image acquisition and processing technologies and their applications in particular sectors of the food industry. Part one provides an introduction to computer vision in the food and beverage industries, discussing computer vision and infrared techniques for image analysis, hyperspectral and multispectral imaging, tomographic techniques and image processing. Part two goes on to consider computer vision technologies for automatic sorting, foreign body detection and removal, automated cutting and image analysis of food microstructure. Current and future applications of computer vision in specific areas of the food and beverage industries are the focus of part three. Techniques for quality control of meats are discussed alongside computer vision in the poultry, fish and bakery industries, including techniques for grain quality evaluation, and the evaluation and control of fruit, vegetable and nut quality. With its distinguished editor and international team of expert contributors, Computer vision technology in the food and beverage industries is an indispensable guide for all engineers and researchers involved in the development and use of state-of-the-art vision systems in the food industry. Discusses computer vision and infrared techniques for image analysis, hyperspectral and multispectral imaging, tomographic techniques and image processing Considers computer vision technologies for automatic sorting, foreign body detection and removal, automated cutting and image analysis of food microstructure Examines techniques for quality control and computer vision in various industries including the poultry, fish and bakery, fruit, vegetable and nut industry

Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals - Nissim Garti 2012-10-19

Improved technologies for the encapsulation, protection, release and enhanced bioavailability of food ingredients and nutraceutical components are vital to the development of future foods. Encapsulation technologies and delivery systems for food ingredients and nutraceuticals provides a comprehensive guide to current and emerging techniques. Part one provides an overview of key requirements for food ingredient and nutraceutical delivery systems, discussing challenges in system development and analysis of interaction with the human gastrointestinal tract. Processing technologies for encapsulation and delivery systems are the focus of part two. Spray drying, cooling and chilling are reviewed alongside coextrusion, fluid bed microencapsulation, microencapsulation methods based on biopolymer phase separation, and gelation phenomena in aqueous media. Part three goes on to investigate physicochemical approaches to the production of encapsulation and delivery systems, including the use of micelles and microemulsions, polymeric amphiphiles, liposomes, colloidal emulsions, organogels and hydrogels. Finally, part four reviews characterization and applications of delivery systems, providing industry perspectives on flavour, fish oil, iron micronutrient and probiotic delivery systems. With its distinguished editors and international team of expert contributors, Encapsulation technologies and delivery systems for food ingredients and nutraceuticals is an authoritative guide for both industry and academic researchers interested in encapsulation and controlled release systems. Provides a comprehensive guide to current and emerging techniques in encapsulation technologies and delivery systems Chapters in part one provide an overview of key requirements for food ingredient and nutraceutical delivery systems, while part two discusses processing technologies for encapsulation and delivery systems Later sections investigate physicochemical approaches to the production of encapsulation and delivery systems and review characterization and applications of delivery systems

Metabolomics in Food and Nutrition - Bart C Weimer 2013-10-31

Metabolomics enables valuable information about the biochemical composition of foods to be rapidly obtained. Since the biochemical profile of food largely determines key food properties such as flavour and shelf life, the information gained using metabolomics-based methods will enable greater control of food quality and also help to determine the relationship between diet and health. Metabolomics in food and nutrition provides an overview of their current and potential use in the food industry. Part one reviews equipment, methods and data interpretation in metabolomics including the use of nuclear magnetic resonance (NMR), statistical methods in metabolomics, and metabolic reconstruction databases and their application to metabolomics research. Part two explores applications of metabolomics in humans, plants and food. Chapters discuss metabolomics in nutrition, human samples for health assessments, and current methods for the analysis of human milk oligosaccharides (HMOs) and their novel applications. Further chapters highlight metabolomic analysis of plants and crops, metabolomics for the safety assessment of genetically modified (GM) crops, and applications of metabolomics in food science including food composition and quality, sensory and nutritional attributes. With its distinguished editors and team of expert contributors, Metabolomics in food and nutrition is a technical resource for industrial researchers in the food and nutrition sectors interested in the potential of metabolomics methods and academics and postgraduate students working in the area. Provides an overview of the current and potential future use of

metabolomics in the food industry Chapters focus on key applications and review the analytical methods used and the bioinformatics techniques involved in processing the results Discusses metabolomics in nutrition, human samples for health assessments, and current methods for the analysis of human milk oligosaccharides (HMOs) and their novel applications

New Analytical Approaches for Verifying the Origin of Food - Paul Brereton 2013-07-31

Food and beverage labels often specify a product's geographical origin, species, variety and method of production. These claims can significantly influence an item's economic value, but their verification is not always straightforward. New analytical approaches for verifying the origin of food reviews new analytical methods in this area together with applications to key commodities. Part one introduces the concept of food origin and provides supporting information on labelling legislation and standards. Part two moves on to explore new approaches for verifying the geographical origin of food using geospatial models and verifying species and varietal components of the food we eat. Holistic methods of verification methods using vibrational spectroscopy and associated chemometrics are also discussed. Finally, part three highlights the applications of new analytical methods to verify the origin of particular food commodities: fish, honey and wine. New analytical approaches for verifying the origin of food is a standard reference for professionals working in analytical laboratories testing food authenticity and for researchers, in the food industry, analytical laboratories and academia, working on the development of analytical methods for food authenticity. Includes a chapter on origin labelling legislation and standards Chapters address the applications of both established and novel methods in key product sectors Reviews new analytical methods and their applications in the food industry

Advances in Food Rheology and Its Applications - Jasim Ahmed 2016-09-13

Advances in Food Rheology and Its Applications presents the latest advances in the measurement and application of food rheology, one of the most important tools for food companies when characterizing ingredients and final products, and a predictor of product performance and consumer acceptance. Split into two main focuses, the book gives in-depth analysis of the general advances in the field, with coverage of the relationship between food microstructure and rheology, the use of tribology in the study of oral processing, the use of large amplitude oscillatory shear (LAOS) measurement and Fourier-transform rheology in food, and the influence of fibers and particle size distribution on food rheology, as well as many other advances. Written by a leading international team of authors, the book provides an in-depth and state-of-the-art coverage of this essential topic on the consumer acceptance of food. Brings together top researchers in the field of rheology, providing in-depth and state-of-the-art coverage on an area of study essential for managing the quality of foods and gaining consumer acceptance Presents in-depth coverage of advances in rheology, many of which have never been featured before, including tribology, large amplitude oscillatory shear measurement, and the influence of fibers and particle size distribution on food rheology Contains information that is highly relevant to the industrialist who wants to improve the rheological properties of the foods with which they are working

A Complete Course in Canning and Related Processes - Susan Featherstone 2015-02-07

A Complete Course in Canning and Related Processes, Fourteenth Edition: Fundamental Information on Canning provides readers with a complete course on canning. This latest edition continues the tradition for both professionals in the

canning industry and students who have benefitted from this collection for over 100 years. It contains extensively revised and expanded coverage, and the three-title set is designed to cover all phases of the canning process, including planning, processing, storage, and quality control. Major changes for the new edition include new chapters on regulation and labeling that contrast the situation in different regions worldwide, updated information on containers for canned foods, and new information on validation and optimization of canning processes, among other topics. Continues the tradition of the series that has educated professionals and students for over 100 years Covers all aspects of the canning process, including planning, processing, storage, and control Analyzes worldwide food regulations, standards, and food labeling Incorporates processing operations, plant location, and sanitation

Advances in Meat, Poultry and Seafood Packaging - Joseph P. Kerry 2012-06-22

Packaging plays an essential role in limiting undesired microbial growth and sensory deterioration. Advances in meat, poultry and seafood packaging provides a comprehensive review of both current and emerging technologies for the effective packaging of muscle foods. Part one provides a comprehensive overview of key issues concerning the safety and quality of packaged meat, poultry and seafood. Part two goes on to investigate developments in vacuum and modified atmosphere packaging for both fresh and processed muscle foods, including advances in bulk packaging and soluble carbon dioxide use. Other packaging methods are the focus of part three, with the packaging of processed, frozen, ready-to-serve and retail-ready meat, seafood and poultry products all reviewed, alongside advances in sausage casings and in-package pasteurization. Finally, part four explores emerging labelling and packaging techniques. Environmentally-compatible, antimicrobial and antioxidant active packaging for meat and poultry are investigated, along with edible films, smart packaging systems, and issues regarding traceability and regulation. With its distinguished editor and international team of expert contributors, Advances in meat, poultry and seafood packaging is a key text for those involved with the research, development and production of packaged meat, poultry and seafood products. It also provides an essential overview for post-graduate students and academic researchers with an interest in the packaging of muscle foods. Provides a comprehensive review of current and emerging technologies for the effective and safe packaging of muscle foods Investigates developments in vacuum and modified atmosphere packaging for fresh and processed muscle foods, including advances in bulk packaging and soluble carbon dioxide use Explores environmentally-compatible, antimicrobial and antioxidant active packaging for meat and poultry, along with edible films, smart packaging systems, and issues regarding traceability and regulation

Handbook of Herbs and Spices - K. V. Peter 2012-08-13

Herbs and spices are among the most versatile ingredients in food processing, and alongside their sustained popularity as flavourants and colourants they are increasingly being used for their natural preservative and potential health-promoting properties. An authoritative new edition in two volumes, Handbook of herbs and spices provides a comprehensive guide to the properties, production and application of a wide variety of commercially-significant herbs and spices. Volume 1 begins with an introduction to herbs and spices, discussing their definition, trade and applications. Both the quality specifications for herbs and spices and the quality indices for spice essential oils are reviewed in detail, before the book goes on to look in depth at individual herbs and spices, ranging from basil to vanilla. Each chapter provides detailed coverage of a single herb or spice and

begins by considering origins, chemical composition and classification. The cultivation, production and processing of the specific herb or spice is then discussed in detail, followed by analysis of the main uses, functional properties and toxicity. With its distinguished editor and international team of expert contributors, the two volumes of the new edition of Handbook of herbs and spices are an essential reference for manufacturers using herbs and spices in their products. They also provide valuable information for nutritionists and academic researchers. Provides a comprehensive guide to the properties, production and application of a wide variety of commercially-significant herbs and spices Begins with a discussion of the definition, trade and applications of herbs and spices Reviews the quality specifications for herbs and spices and examines the quality indices for spice essential oils

Particle Breakage - Agba D. Salman 2007-11-01

Particle breakage is an important process within a wide range of solids processing industries, including pharmaceuticals, food, agricultural and mining. Breakage of particles can be defined as intentional and unintentional, depending on whether it is desired or not. Through understanding of the science and underlying mechanisms behind this phenomenon, particle breakage can be either minimised or encouraged within an efficient and effective process. Particle Breakage examines particle breakage at three different length scales, ranging from single particle studies through groups of particles and looking at solid processing steps as a whole. This book is the widest ranging book in the field and includes the most up-to-date techniques such as Distinct Element Method (DEM), Monte Carlo simulations and Population Balance Equations (PBE). This handbook provides an overview of the current state-of-the-art and particle breakage. From the small scale of a single particle, to the study of whole processes for breakage; both by experimental study and mathematical modelling. * Covering a wide range of subjects and industrial applications * Allows the reader an understanding of the science behind engineered breakage processes * Giving an unrestrictive and interdisciplinary approach

Colour Additives for Foods and Beverages - Michael J. Scotter 2015-02-04

Food colour additives have been the focus of much research in the last few years, and there is increasing consumer demand for natural and safer synthetic colours. This book reviews the natural and synthetic colours available, their properties and applications, as well as regulatory, sensory and analytical issues. Part one covers the development and safety of food colour additives. Part two covers properties and methods of analysis, and part three focuses on specific food product applications and future trends. Reviews the natural and synthetic colour additives available for foods and beverages, looking at their properties and applications as well as regulatory, sensory and analytical issues Expert analysis of natural origin colours, synthetic origin colours, overview of regulations, safety analysis and consumer health Comprehensive coverage of properties and development in food colours: chemical purity, colour stability, and consumer sensory perception

Bread Making - Stanley P. Cauvain 2003-08-31

Annotation Edited by one of the world's leading authorities in the field, and with a distinguished international team of contributors, Bread making reviews key recent research on the ingredients determining bread quality. Part 1 discusses the definition, measurement and improvement of wheat properties, which enhance bread quality. The second part of the book reviews recent research on the properties of flour and dough, which influence bread texture, colour and flavour. The final part of the book looks at the contribution of other ingredients. CONTENTS Bread making:

an overview. Part 1 Wheat and flour quality: The chemistry and biochemistry of wheat; Assessing grain quality; Techniques for analysing wheat proteins; Wheat proteins and bread quality; Starch structure and bread quality; Improving wheat quality: the role of biotechnology; Analysing wheat and flour; Milling and flour quality; Modifying flour to improve functionality; The nutritional enhancement of wheat flour. Part 2 Dough and bread quality: The molecular basis of dough rheology; Molecular mobility in dough and bread quality; The role of water in dough formation and bread quality; Foam formation in dough and bread quality; Bread aeration; Measuring the rheological properties of dough; Controlling dough development; The use of redox agents; Water control in baking; Improving the taste of bread; High-fibre baking; Mould prevention in bread; Detecting mycotoxin contamination of cereals; Improving wheat quality; Preventing bread staling.

Enzymes in Food and Beverage Processing - Muthusamy Chandrasekaran 2015-10-23

Biotechnology, particularly eco-friendly enzyme technologies, has immense potential for the augmentation of diverse food products utilizing vast biodiversity, resolving environmental problems owing to waste disposal from food and beverage industries. In addition to introducing the basic concepts and fundamental principles of enzymes, *Enzymes in Food*

Instrumental Assessment of Food Sensory Quality - David Kilcast 2013-09-30

Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible.

Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality. After an introductory chapter, part one goes on to explore the principles and practice of the assessment and analysis of food appearance, flavour, texture and viscosity. Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision, gas chromatography-olfactometry (GC-O), electronic noses and tongues for in vivo food flavour measurement, and non-destructive methods for food texture assessment. Further chapters highlight in-mouth measurement of food quality and emerging flavour analysis methods for food authentication. Finally, chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat, poultry and fish, baked goods, dry crisp products, dairy products, and fruit and vegetables. The instrumental assessment of the sensory quality of wine, beer, and juices is also discussed. Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement. Reviews the range and use of instrumental methods for measuring sensory quality Explores the principles and practice of the assessment and analysis of food appearance, flavour, texture and viscosity Reviews advances in methods for instrumental assessment of food sensory quality

Modeling Food Processing Operations - Serafim Bakalis 2015-04-28

Computational modeling is an important tool for understanding and improving food processing and manufacturing. It is used for many different purposes, including process design and process optimization. However, modeling goes beyond the process and can include applications to understand and optimize food storage and the food supply chain, and to perform a life cycle analysis. *Modeling Food Processing Operations* provides a comprehensive overview of the various applications of modeling in conventional food processing. The needs of industry, current practices, and state-of-the-art technologies are examined, and case studies are provided. Part One provides an introduction to the topic, with a particular focus on modeling and simulation strategies in food processing operations. Part Two reviews the modeling of various food processes involving heating and cooling. These processes include: thermal inactivation; sterilization and pasteurization; drying; baking; frying; and chilled and frozen food processing, storage and display. Part Three examines the modeling of multiphase unit operations such as membrane separation, extrusion processes and food digestion, and reviews models used to optimize food distribution. Comprehensively reviews the various applications of modeling in conventional food processing Examines the modeling of multiphase unit operations and various food processes involving heating and cooling Analyzes the models used to optimize food distribution

Advances in Aquaculture Hatchery Technology - Geoff Allan 2013-02-19

Aquaculture is the fastest-growing food production sector in the world. With demand for seafood increasing at astonishing rates, the optimization of production methods is vital. One of the primary restrictions to continued growth is the supply of juveniles from hatcheries. Addressing these constraints, *Advances in aquaculture hatchery technology* provides a comprehensive, systematic guide to the use of current and emerging technologies in enhancing hatchery production. Part one reviews reproduction and larval rearing. Aquaculture hatchery water supply and treatment systems, principles of finfish broodstock management, genome preservation, and varied aspects of nutrition and feeding are discussed in addition to larval health management and microbial management for bacterial pathogen control. Closing the life-cycle and overcoming challenges in hatchery production for selected invertebrate species are the focus of part two, and advances in hatchery technology for spiny lobsters, shrimp, blue mussel, sea cucumbers and cephalopods are all discussed. Part three concentrates on challenges and successes in closing the life-cycle and hatchery production for selected fish species, including tuna, striped catfish, meagre, and yellowtail kingfish. Finally, part four explores aquaculture hatcheries for conservation and education. With its distinguished editors and international team of expert contributors, *Advances in aquaculture hatchery technology* is an authoritative review of the field for hatchery operators, scientists, marine conservators and educators. Provides a comprehensive guide to the use of technologies in enhancing hatchery production Examines reproduction and larval rearing, including genetic improvement and microdiets Discusses challenges in hatchery production of specific species