Dairy Ingredients for Food Processing—Ramesh C. Chandan 2011-03-15 "Unique in its perspective and scope, Dairy ... ingredients commonly used in food processing operations. Information is conveniently grouped under two sections. Section
methods.


Beverage Quality and Safety—Tammy Foster 2003-06-26 Based on an IFT short course, Beverage Quality and Safety offers ... processing, and packaging technologies - including new generation nutraceutical beverages. It also covers important

your product.

the suitability of a crop for processing is also discussed since the majority of vegetables, with the exception of ... The selection of vegetables is based on their economic importance although several others are included for completion.

Immunoassays in Food and Agriculture—A Paraf 2012-12-06

preservatives has raised expectations. However, foods deemed minimally processed, such as fresh-cut fruits and ... need special care in preparation, processing, storage, and handling. As a result, new technologies to develop minimally

explored are the technologies or methods to produce quality products in terms of safety and nutrition, including: edible ... advanced packaging (active, antimicrobial, and modified or controlled atmosphere), and selected non-thermal

the economic aspects and long-term consequences of foodborne disease. 'Assurance of the microbiological safety and ... hygienic factory design, methods of detecting organisms, risk assessment, legislation, and the design and accreditation

practices been as pronounced as in changing food cultures. In this wide-ranging and fascinating book, the authors provide ... in the modern world. Together, the chapters of this book provide a fresh perspective on both global history and food

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of fish products. Addresses how to provide fish products which are safe and also meet consumers' increasingly demanding ... from the application of HACCP systems in an international supply chain to the identification and control of hazards from

and researchers engaged in or associated with meat and poultry processing. A. M. Pearson F. W. Taubert tDeceased 1 ... all processes utilized in altering fresh meat except for simple grinding, cutting, and mixing. In the broadest sense,

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aseptic processing and packaging. Their insight provides a comprehensive update on this rapidly developing technology for the food processing industry.

develop processes for this category of foods Contract manufacturers and their role in introducing innovative products to market. The contributions to this volume have more than 150 pages of combined food industry experience, encompassing production, quality assurance, research and development, and sales in the food industry. The book is ideal for students and educators of food science and technology, professionals working in the food industry, and researchers interested in the development of IFT short courses.

Food Analysis—Suzanne Nielsen 2014-09-04 This book provides information on the techniques needed to analyze foods in ... principles, procedures, advantages, limitations, and applications. This book is ideal for undergraduate courses in food

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highlights their impact on health, industry and food bioengineering, also emphasizing the newest aspects of investigated ... processing methods. As processed foods are more frequently consumed, there is increased demand to produce foods that

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Describes comprehensive preservation methods using chemicals and microbes, such as fermentation, antimicrobials, ... controlling of water, structure and atmosphere, such as water activity, glass transition, state diagram, drying, smoking,

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