

Food Chemistry By Fennema

Owen R. Fennema

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Principles of Food Science: Food Chemistry Owen R. Fennema, 1976

Food Chemistry Owen R. (Ed.) Fennema, 2005

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Food Processing Operations and Scale-up Kenneth J. Valentas, J. Peter Clark, Leon Levin, 1990-11-19 Intended for students and practitioners who have a basic education in chemical engineering or food science. Contains basic information in each area and describes some of the fundamental ideas of processing development and design. Examines the food industry structure, how it works, consumer products,

Handbook of Food Engineering Dennis R. Heldman, Daryl B. Lund, Cristina Sabliov, 2006-11-06 As the demand for safe, nutritious, convenient foods continues to rise, and the capabilities of molecular biology and nutritional biochemistry continue to expand, the need for up-to-date engineering information becomes ever more critical. The application of innovative engineering concepts enables scientific breakthroughs to be utilized in the manuf

Drying and Roasting of Cocoa and Coffee Ching Lik Hii, Flávio Meira Borém, 2019-06-26 This is the first practical book dedicated to the fundamental and application aspects of two major unit operations in cocoa and coffee processing, namely drying and roasting. The drying and roasting of cocoa and coffee beans play critical roles in governing the formation of flavor precursors in the early stages and also the development of flavor and aroma in the later stages during processing. Hence, qualities of the finished chocolates and coffee powder products are affected greatly by the dried and roasted beans produced. Drying and Roasting of Cocoa and Coffee covers key topics areas ranging from post-harvest processing, equipment selection, physical and chemical changes during processing, flavor development, grading and dried product quality. The book consists of two parts with topics dedicated to the drying/roasting aspects of cocoa and coffee, respectively. Features Provides a comprehensive review on flavor development during cocoa/coffee processing Discusses the impact of processing parameters on cocoa/coffee quality Presents the new trends in drying/roasting techniques and novel technology Examines the concept of coffee quality in light of both paradigms: the traditional coffee and the specialty coffee grading systems No prior knowledge of cocoa and coffee processing is required to benefit from this book, which is written for a variety of readers. It is suitable for undergraduate and postgraduate students, researchers and industrial practitioners/consultants from various domains in the food and beverage industries.

Handbook of Food Enzymology John R. Whitaker, Alphons G. J. Voragen, Dominic W.S. Wong, 2002-12-05 Discussing methods of enzyme purification, characterization, isolation, and identification, this book details the chemistry, behavior, and physicochemical properties of enzymes to control, enhance, or inhibit enzymatic activity for improved taste, texture, shelf-life, nutritional value, and process tolerance of foods and food products. The book cov

Quality in Frozen Food Marilyn C. Erickson, Yen-Con Hung, 2012-12-06 This book presents a comprehensive, integrated view of quality in frozen foods. It addresses quality from a number of perspectives: technological (mechanical and cryogenic methods of freezing); categorical (classification of quality loss); analytical (measurement of quality); theoretical (model building); applied (preventative treatments), and administrative (policy). The book focuses on the principles of freezing and the concepts of quality, and is therefore applicable to research and development of all types of products. Features include: technological and fundamental features of freezing; types of deterioration that occur in frozen foods; treatment to minimize quality losses during freezing and storage; methods to assess quality losses; strategies that impact a frozen product's quality and ultimate consumer acceptance.

Handbook of Dough Fermentations Karel Kulp, Klaus Lorenz, 2003-05-20 Handbook of Dough Fermentations describes the preparation of ferments and utilization of starters in the commercial baking and food industries and offers in-depth discussion on the modification of sourdough processes in the production of common bakery products, as well as the microbiological principles, fermentation pathways, product formulations, and technological methodologies relating to these procedures. This unique reference examines statistical market trends for fermented cereal, yeast, and natural and sourdough products. It pinpoints areas of potential for products and foods using fermentation science and analyzes the application of starters in the production of specific products.

Experimental Food Science, 2012-12-02 This textbook presents the scientific basis for understanding the nature of food and the principles of experimental methodology as applied to food. It reviews recent research findings and specific technological advances related to food. Taking an experimental approach, exercises are included at the end of each chapter to provide the needed experience in planning experiments. Emphasizing the relationships between chemical and physical properties, basic formulas and procedures are included in the appendix. - Demonstrates the relationships among composition, structure, physical properties, and functional performance in foods - Suggested exercises at the end of each chapter provide students with needed experience in designing experiments - Extensive bibliographies of food science literature - Appendix of basic formulas and procedures

Mathematical Modeling of Food Processing Mohammed M. Farid, 2010-05-21 Written by international experts from industry, research centers, and academia, Mathematical Modeling of Food Processing discusses the physical and mathematical analysis of transport phenomena associated with food processing. The models presented describe many of the important physical and biological transformations that occur in food during proces

Food Engineering Anagh Deshpande, 2024-12-15 Food Engineering: Innovations and Applications is an essential guide for anyone interested in food science and technology. This book explores the world of food preparation and service, providing a thorough understanding of the industry for aspiring researchers, scientists, and professionals. Covering basic concepts and real-life examples to enhance learning and comprehension, it is written in simple language to ensure accessibility for readers of all ages. From fundamental knowledge to advanced practices, this book provides precise and to-the-point information, practical examples to illustrate real-world applications, and relevant visuals to aid comprehension. Food Engineering: Innovations and Applications is perfect for anyone eager to learn about food technology and its applications. It offers a comprehensive overview, making complex topics easier to grasp and apply.

Quality Systems in the Food Industry Marco Fiorino, Caterina Barone, Michele Barone, Marco Mason, Arpan Bhagat, 2019-06-05 This book explains the role of food-oriented (or 'food-centric') quality system standards in the modern food and beverage industry. It discusses food safety schemes based on the international norm ISO 9001 and the "Hazard

Analysis and Critical Control Points” approach, and also introduces the new Global Standard for Food Safety (GSFS) and the International Featured Standard (IFS, 7th ed.), outlining standardization for international equivalence (while maintaining the necessary flexibility and independence – which is not always easy an easy task). Providing selected specific examples, it examines the problems of chemical additives and possible cross-contaminations between different production lines, as well as adequate reactions to and handling of intentional adulterations. In addition, it includes a chapter focusing on quality audits and technical data sheets in the food industry, and a final chapter describing the certification of food-grade lubricants in the food industry, especially with regard to allergenic substances.

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