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The literature of food science and food technology has rapidly ma tured from earlier articles to books to encyclopedias. Where technolog ical capabilities once were limited, rapid advances in many fields contin ually raise questions on the responsible management of technology and its environmental, social, and economic consequences.

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Food Materials Science provides the science behind structuring processes for foods and applications in food product design. The first in its field, the book is an invaluable reference. The creation of added value from raw food materials is a legitimate aspiration of the modern food industry. Adding value to foods requires knowledge of what the consumer wants and creating products that satisfy the demand.

Food Materials Science | SpringerLink
Abstract. Food science is the discipline of applied science dedicated to the study of food. It is not just limited to chemistry alone but is a combination of various disciplines like biology, biochemistry, engineering, molecular biology and genetics, nutritional and health science and microbiology which is aimed at providing a better understanding of food components and materials, their conversion to healthy and safe products and delivery to the consumers.

Importance of Food Science and Technology - Way to Future ...
This fifth edition provides information on techniques needed to analyze foods for chemical and physical properties. The book is ideal for undergraduate courses in food analysis and is also an invaluable reference to professionals in the food industry.

Food Analysis | SpringerLink
The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information.

Essentials of Food Science | SpringerLink
Many statistical innovations are linked to applications in food science. For example, the student t-test (a statistical method) was developed to monitor the quality of stout at the Guinness Brewery and multivariate statistical methods are applied widely in the spectroscopic analysis of foods.

Statistics in Food Science and Nutrition | SpringerLink
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Food Science. Norman N. Potter, Joseph H. Hotchkiss. Springer Science & Business Media, 1998 - Science - 608 pages. 9 Reviews. Now in its fifth edition, Food Science remains the most popular and...

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Journal of Food Science - Wiley Online Library
Molecular gastronomy is a subdiscipline of food science that seeks to investigate the physical and chemical transformations of ingredients that occur in cooking. Its program includes three axes, as cooking was recognized to have three components, which are social, artistic and technical.

Following the success of the previous editions, this popular introductory text continues to provide thorough, up-to-date information covering a broad range of topics in food science, with emphasis on food processing and handling and the methodology of specific foods. Presenting a multitude of easy-to-understand figures, tables, illustrated concepts and methods, This text maintains the strengths of the previous edition while adding new information. The book opens with a revised chapter on what food science actually is, detailing the progression of food science from beginning to future. Succeeding chapters include the latest information on food chemistry and dietary recommendations, food borne diseases and microbial activity. A complete revision of HACCP is outlined, accompanied by numerous examples of flow charts and applications, as well as major additions on food labeling. Extensive updates have been made on processing methods and handling of foods, such as new procedures on: candy making; coffee and tea production; beer and wine production; soft drinks; ultra high temperature processing; aseptic packaging; aquaculture and surimi; and UHT and low temperature pasteurization of milk. In addition, there is a completely new section which includes safety and sanitation as well as laboratory exercises in sensory, microbiological, chemical quality test, and processing methods for a variety of the foods described in previous chapters.

The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information. The book begins with an Introduction to Food Components, Quality and Water. Next, it addresses Carbohydrates in Food, Starches, Pectins and Gums. Grains: Cereals, Flour, Rice and Pasta, and Vegetables and Fruits follow. Proteins in Food, Meat, Poultry, Fish, and Dry Beans; Eggs and Egg Products, Milk and Milk Products as well as Fats and Oil Products, Food Emulsions and Foams are covered. Next, Sugar, Sweeteners, and Confections and a chapter on Baked Products Batters and Dough is presented. A new section entitled Aspects of Food Processing covers information on Food Preservation, Food Additives, and Food Packaging. Food Safety and Government Regulation of the Food Supply and Labeling are also discussed in this text. As appropriate, each chapter discusses the nutritive value and safety issues of the highlighted commodity. The USDA My Plate is utilized throughout the chapters. A Conclusion, Glossary and further References as well as Bibliography are included in each chapter. Appendices at the end of the book include a variety of current topics such as Biotechnology, Functional Foods, Nutraceuticals, Phytochemicals, Medical Foods, USDA Choosemyplate.gov, Food Label Health Claims, Research Chefs Association certification, Human Nutrigenomics and New Product Development.

This first volume of the Trilogy of Traditional Foods, part of the ISEKI Food Series, covers general and consumer aspects of traditional foods. It offers numerous recipes of traditional foods from across the world, with some chapters providing detailed descriptions on how to mix, cook, bake or store a particular food item in order to produce the desired effect. Traditional Foods; General and Consumer Aspects is divided into six sections. The first section focuses on general aspects of traditional foods and covers the perception of traditional foods and some general descriptions of traditional foods in different countries. This is followed by sections on Traditional Dairy Products, Traditional Cereal Based Products, Traditional Meat and Fish Products, Traditional Beverages and Traditional Deserts, Side Dishes and Oil products from various countries. The international List of Contributors, which includes authors from China, Bulgaria, Portugal, France, Norway, Romania, Slovakia, and Brazil, to name a few, shows its truly international perspective. The volume caters to the practicing food professional as well as the interested reader.

We are in the midst of an unprecedented era of rapid scientific and technological advances that are transforming the way our foods are produced and consumed. Food architecture is being used to construct healthier, tastier, and more sustainable foods. Functional foods are being created to combat chronic diseases such as obesity, cancer, diabetes, stroke, and heart disease. These foods are fortified with nutraceuticals or probiotics to improve our mood, performance, and health. The behavior of foods inside our guts is being controlled to increase their healthiness. Precision nutrition is being used to tailor diets to our unique genetic profiles, microbiomes, and metabolisms. Gene editing, nanotechnology, and artificial intelligence are being used to address modern food challenges such as feeding the growing global population, reducing greenhouse gas emissions, reducing waste, and improving sustainability. However, the application of these technologies is facing a backlash from consumers concerned about the potential risks posed to human and environmental health. Some of the questions addressed in this book are: What is food architecture? How does sound and color impact taste? Will we all have 3D food printers in all our homes? Should nanotechnology and gene editing be used to enhance our foods? Are these new technologies safe? Would you eat bug-foods if it led to a more sustainable food supply? Should vegetarians eat themselves? Can nutraceuticals and probiotics stop cancer? What is the molecular basis of a tasty sustainable burger? David Julian McClements is a Distinguished Professor in food science who has used physics, chemistry, and biology to improve the quality, safety, and healthiness of foods for over 30 years. He has published over 900 scientific articles and 10 books in this area and is currently the most highly cited food scientist in the world. He has won numerous scientific awards for his work. The aim of this book is to highlight the many exciting advances being made in the science of foods, and to show their application for solving important problems related to the modern food supply, such as tackling chronic diseases, feeding a global population, reducing food waste, and creating healthier and tastier foods.

Careers in Food Science provides detailed guidelines for students and new employees in the food industry to ensure a successful start to their career. Every step towards a rewarding career in this rapidly evolving industry is covered, from which classes to take in college and which degrees to earn, to internships, and finally how to land, and keep, the first job. This book also provides day-to-day examples of what to expect from the many jobs available to help students decide what to do and where to go. The food industry includes a wide array of fields and careers not only in food production and in academia, but also in government and research institutions. In fact, it is estimated that by 2010 there will be 52,000 annual job openings for college graduates in the Food, Agriculture, and Natural Resources system in the U.S. alone. Written by people who have experience or are currently working in each sector, this book seeks to shed some light on starting, or furthering, a career in this exciting field.

This text provides comprehensive coverage of fibers used in food formulations, starting with the understanding of their basic chemical structure and how they are present and organized in the cell wall structure, their physicochemical and functional properties, their impact on the digestive process and their role and preventive action against various chronic diseases including colon cancer. The book focuses on traditional and new fiber rich sources, incorporating an integrated approach in terms of the technological and engineering processes used to obtain and incorporate them in traditional foods, plus their characterization, extraction and modification. The study of processing conditions including the chemical, physical and enzymatic processes of fiber extraction and modification are also covered, including traditional and emerging processing technologies, plus the application of fibers in the development of new products and processes. Science and Technology of Fibers in Food Systems integrates knowledge of fibers from their basic structural and property aspects and the applications of these ingredients to extraction process analysis, modification and feasibility for use at the industry level. The chapters incorporate the physiological aspects related to the consumption of fiber for prevention of serious diseases.

Foods are ingested and become part of our body. This book describes the science and procedure behind the materials in foods that impart their desirable properties. The book can serve as a text in a course in food materials science at the senior or graduate level or as a supplemental text in an advanced food technology course. It cac also serve as a reference book for professionals in the food industry.

There is widespread concern amongst consumers about the safety and acceptability of food, and there are clearly communication gaps between consumers, many food professionals and food industry. This book offers accounts of the two-way nature of this difficult communication process and steps that can be made to bridge these communication gaps in a variety of social and cultural environments. Individual chapters of the book analyze the roles of science, culture, and risk perception, and of mass media and attitudes towards eating. An additional section describes the interface between scientists and lay people with regard to policy-making and agricultural practice.

This second edition laboratory manual was written to accompany Food Analysis, Fourth Edition, ISBN 978-1-4419-1477-4, by the same author. The 21 laboratory exercises in the manual cover 20 of the 32 chapters in the textbook. Many of the laboratory exercises have multiple sections to cover several methods of analysis for a particular food component of characteristic. Most of the laboratory exercises include the following: introduction, reading assignment, objective, principle of method, chemicals, reagents, precautions and waste disposal, supplies, equipment, procedure, data and calculations, questions, and references. This laboratory manual is ideal for the laboratory portion of undergraduate courses in food analysis.

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