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Rather than containing for the most part fairly detailed food science and technology intended for daily use and reference by food scientists and technologists, this book is designed for use by a much

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wider range of readers concerned with a particular and rapidly expanding area of food production, promotion, marketing, and packaging. A certain amount of basic detail is provided to enable relatively rough

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estimates of the production methods and packaging facilities necessary to enable new or improved items to be made, but the overall emphasis is on the wide range of food products that can now quite legitimately

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be regarded as coming within the broad definition of foods used as snacks, as contrasted with main meals. Thus, we start with the basic requirements to be met in a snack food whatever its nature, and follow with the

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great variety of items
nowadays used 3.. 'l snacks
or as adjuvants to snacks,
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assessment of nutritional
consequences of the growth
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This second edition
laboratory manual was
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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

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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,

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food analysis.

The progress that has been made over the last decade in the preparation, development, processing, and marketing of food has to a large extent been made

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possible by innovations and developments in the ways that thermo plastics, in conjunction with paper, metal foils, adhesives and other materials, have been combined and formed into the appropriate configurations

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to provide the properties required. Much has been said, written and published about retort pouches, modified atmosphere packaging and aseptic preservation processes, and even more about the newer

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methods of distribution and retailing of all kinds of food. However, all of this material needed to be digested, condensed into a logical framework and appraised, and possible further developments

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considered. In many instances, the original research and development was carried out in conjunction with one or more of the research organisations in membership with IAPRI, the International Association of

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Institutes, and it was felt
that a book which attempted
to provide a review of the
more important developments
would be useful to
practitioner and student
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This volume of the Trilogy of Traditional Foods, part of the ISEKI Food Series, describes important aspects of the production of foods and beverages from all over the globe. The intention of

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this volume is to provide readers with an appreciation of how products were initially made, and which factors have shaped their development over time. Some modern products have remained local, while others

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are commodities that appear in peoples' cabinets all over the world.

Modernization of Traditional Food Processes and Products is divided into two sections. The first section focuses on products

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originating in Europe, while the second section is a collection of products from the rest of the world. Each chapter describes the origin of a particular food or beverage and discusses the changes and the science that

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led to the modern products found on supermarket shelves. The international List of Contributors, which includes authors from China, Thailand, India, Argentina, New Zealand, and the United Kingdom, attests to the

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international collaboration for which the ISEKI Food Series is known. The volume is intended for both the practicing food professional and the interested reader.

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Annual Plant Reviews, Volume
23 A much clearer picture is
now emerging of the fine
structure of the plant
cuticle and its surface, the
composition of cuticular
waxes and the biosynthetic

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pathways leading to them. Studies assessing the impact of UV radiation on plant life have emphasized the role of the cuticle and underlying epidermis as optical filters for solar radiation. The field

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concerned with the diffusive transport of lipophilic organic non-electrolytes across the plant cuticle has reached a state of maturity. A new paradigm has recently been proposed for the diffusion of polar compounds

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and water across the cuticle. In the context of plant ecophysiology, cuticular transpiration can now be placed in the perspective of whole-leaf water relations. New and unexpected roles have been

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assigned to the cuticle in plant development and pollen-stigma interactions.

Finally, much progress has been made in understanding the cuticle as a specific and extraordinary substrate for the interactions of the

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plant with microorganisms, fungi and insects. This volume details the major developments of recent years in this important interdisciplinary area. It is directed at researchers and professionals in plant

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biochemistry, plant
physiology, plant ecology,
phytopathology and
environmental microbiology,
in both the academic and
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Thermal technologies have long been at the heart of food processing. The application of heat is both an important method of preserving foods and a means of developing texture,

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flavour and colour. An essential issue for food manufacturers is the effective application of thermal technologies to achieve these objectives without damaging other desirable sensory and

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nutritional qualities in a food product. Edited by a leading authority in the field, and with a distinguished international team of contributors, Thermal technologies in food processing addresses this

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thermal process is effective whilst minimising any undesirable changes in a food. There are chapters on temperature and pressure measurement, validation of heat processes, modelling and simulation of thermal

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processes, and the measurement and control of changes in a food during thermal processing. The final part of the book looks at emerging thermal technologies which becoming more widely used in the food

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industry. There are chapters on radio frequency heating, microwave processing, infrared heating, instant and high-heat infusion, and ohmic heating A final chapter considers how thermal processing may be

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combined with high pressure processing in producing safe, minimally-processed food products. Thermal technologies in food processing provides food manufacturers and researchers with an

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