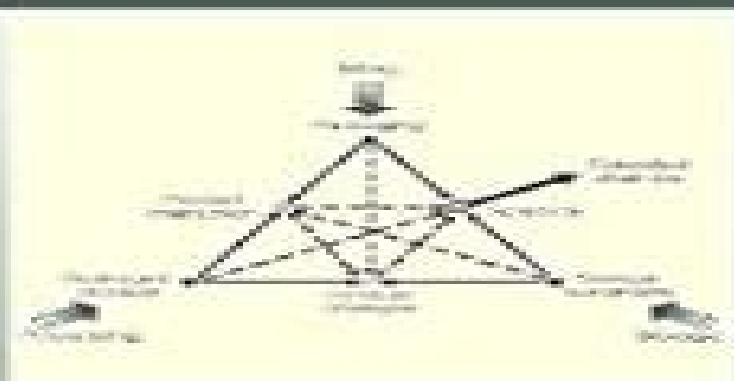




Functional and speciality beverage technology

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Functional And Speciality Beverage Technology
Woodhead Publishing Series In Food Science
Technology And Nutrition

J Sofos



Functional And Speciality Beverage Technology Woodhead Publishing Series In Food Science Technology And Nutrition:

Functional and Specialty Beverage Technology P Paquin, 2009-03-19 This important collection reviews the key ingredients formulation technology and health effects of functional and specialty beverages It begins with coverage of essential ingredients such as stabilizers and sweeteners and then explores formulation issues such as fortification technology and methods to extend shelf life The coverage includes dairy based beverages methods to improve their nutritional and sensory qualities and the functionality of milk The book concludes with a review of advances in the plant based beverage sector exploring product development and the role of beverages in the diet *Functional and Specialty Beverage Technology* P Paquin, 2009-01-29 As consumer demand for traditional carbonated drinks falls the market for beverages with perceived health promoting properties is growing rapidly Formulating a nutritional nutraceutical or functional beverage with satisfactory sensory quality and shelf life can be challenging This important collection reviews the key ingredients formulation technology and health effects of the major types of functional and specialty beverage Chapters in part one consider essential ingredients such as stabilizers and sweeteners and significant aspects of formulation such as fortification technology and methods to extend shelf life Dairy based beverages are the focus of Part two with chapters covering methods to improve the nutritional and sensory quality and technological functionality of milk a crucial ingredient in many healthful beverages Chapters on newer dairy ingredients such as whey and milk fat globule membrane complete the section Part three then reviews advances in the significant plant based beverage sector with chapters on popular products such as fruit juices sports drinks tea and coffee Soy proteins are also covered Chapters on product development and the role of beverages in the diet complete the volume With its distinguished editor and contributors *Functional and specialty beverage technology* is an essential collection for professionals and academics interested in this product sector Reviews the key ingredients formulation technology and health effects of the major types of functional and specialty beverages Essential ingredients such as stabilizers and sweeteners and significant aspects of formulation such as fortification technology and methods to extend shelf life are considered Focuses on methods to improve the nutritional and sensory quality and technological functionality of milk

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

The Microwave Processing of Foods Marc Regier,Kai Knoerzer,Helmar Schubert,2016-11-01 The Microwave Processing of Foods Second Edition has been updated and extended to include the many developments that have taken place over the past 10 years Including new chapters on microwave assisted frying microwave assisted microbial inactivation microwave assisted disinfestation this book continues to provide the basic principles for microwave technology while also presenting current and emerging research trends for future use development Led by an international team of experts this book will serve as a practical guide for those interested in applying microwave technology Provides thoroughly up to date information on the basics of microwaves and microwave heating Discusses the main factors for the successful application of microwaves and the main problems that may arise Includes current and potential future applications for real world application as well as new research and advances Includes new chapters on microwave assisted frying microbial inactivation and disinfestation

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

Grapevine Breeding Programs for the Wine Industry Andrew G. Reynolds,2015-04-20 Grapevine Breeding Programs for the Wine Industry Traditional and Molecular Techniques summarizes recent trends in grapevine breeding both in terms of research and practical programs The first group of chapters covers the challenges faced by breeders and existing

and emerging techniques used to combat them Two further groups of chapters focus on grapevine breeding programs in different wine producing countries around the world With authoritative contributions from experts across the world s winemaking regions this book will be an essential reference for all those involved in viticulture and oenology wanting to explore new methods understand different approaches and refine existing practices Covers challenges faced by breeders Highlights grapevine breeding programs in different wine producing countries Contributions from experts across the world s winemaking regions

Animal Feed Contamination J Fink-Gremmels, 2012-06-11 The production of animal feed increasingly relies on the global acquisition of feed material increasing the risk of chemical and microbiological contaminants being transferred into food producing animals Animal feed contamination provides a comprehensive overview of recent research into animal feed contaminants and their negative effects on both animal and human health Part one focuses on the contamination of feeds and fodder by microorganisms and animal by products Analysis of contamination by persistent organic pollutants and toxic metals follows in part two before the problem of natural toxins is considered in part three Veterinary medicinal products as contaminants are explored in part four along with a discussion of the use of antimicrobials in animal feed Part five goes on to highlight the risk from emerging technologies Finally part six explores feed safety and quality management by considering the safe supply and management of animal feed the process of sampling for contaminant analysis and the GMP feed safety assurance scheme With its distinguished editor and international team of expert contributors Animal feed contamination is an indispensable reference work for all those responsible for food safety control in the food and feed industries as well as a key source for researchers in this area Provides a comprehensive review of research into animal feed contaminants and their negative effects on both animal and human health Examines the contamination of feeds and fodder by microorganisms and animal by products Analyses contamination by persistent organic pollutants toxic metals and natural toxins

Postharvest Biology and Technology of Tropical and Subtropical Fruits Elhadi M. Yahia, 2011-06-30 While products such as bananas pineapples kiwifruit and citrus have long been available to consumers in temperate zones new fruits such as lychee longan carambola and mangosteen are now also entering the market Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further Tropical and subtropical fruits are particularly vulnerable to postharvest losses and are also transported long distances for sale Therefore maximising their quality postharvest is essential and there have been many recent advances in this area Many tropical fruits are processed further into purees juices and other value added products so quality optimisation of processed products is also important The books cover current state of the art and emerging post harvest and processing technologies Volume 1 contains chapters on particular production stages and issues whereas Volumes 2 3 and 4 contain chapters focused on particular fruit Chapters in Volume 4 review the factors affecting the quality of different tropical and subtropical fruits from mangosteen to white sapote Important issues relevant to each product are discussed including means of maintaining quality and minimising losses

postharvest recommended storage and transport conditions and processing methods among other topics With its distinguished editor and international team of contributors Volume 4 of Postharvest biology and technology of tropical and subtropical fruits along with the other volumes in the collection are essential references both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Along with the other volumes in the collection Volume 4 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Reviews factors affecting the quality of different tropical and subtropical fruits concentrating on postharvest biology and technology Important issues relevant to each particular fruit are discussed such as postharvest physiology preharvest factors affecting postharvest quality and pests and diseases

Advances in Microbial Food Safety J Sofos,2014-11-25 Research and legislation in food microbiology continue to evolve and outbreaks of foodborne disease place further pressure on the industry to provide microbiologically safe products This second volume in the series Advances in Microbial Food Safety summarises major recent advances in this field and complements volume 1 to provide an essential overview of developments in food microbiology Part one opens the book with an interview with a food safety expert Part two provides updates on single pathogens and part three looks at pathogen detection identification and surveillance Part four covers pathogen control and food preservation Finally part five focuses on pathogen control management Extends the breadth and coverage of the first volume in the series Includes updates on specific pathogens and safety for specific foods Reviews both detection and management of foodborne pathogens

Environmental Assessment and Management in the Food Industry U Sonesson,J Berlin,F Ziegler,2010-09-30 Life cycle assessment LCA of production and processing in the food industry is an important tool for improving sustainability Environmental assessment and management in the food industry reviews the advantages challenges and different applications of LCA and related methods for environmental assessment as well as key aspects of environmental management in this industry sector Part one discusses the environmental impact of food production and processing addressing issues such as nutrient management and water efficiency in agriculture Chapters in Part two cover LCA methodology and challenges with chapters focusing on different food industry sectors such as crop production livestock and aquaculture Part three addresses the applications of LCA and related approaches in the food industry with chapters covering combining LCA with economic tools ecodesign of food products and footprinting methods of assessment among other topics The final part of the book concentrates on environmental management in the food industry including contributions on training eco labelling and establishing management systems With its international team of editors and contributors Environmental assessment and management in the food industry is an essential reference for anyone involved in environmental management in the food industry and for those with an academic interest in sustainable food production Reviews the advantages challenges and different applications of LCA and related methods for environmental assessment

Discusses the environmental impact of food production and processing addressing issues such as nutrient management and water efficiency in agriculture Examines environmental management in the food industry including contributions on training eco labelling and establishing management systems Global Legislation for Food Contact Materials J.S.

Baughan,2015-04-09 Food contact materials such as packaging storage containers and processing surfaces can pose a substantial hazard to both food manufacturer and consumer due to the migration of chemicals or other substances from the material to the food which can cause tainting of flavours and other sensory characteristics or even illness This book reviews the main materials used for food contact in terms of the global legislation in place to ensure their safe and effective use Part One provides an overview of food contact legislation issues such as chemical migration and compliance testing Part Two looks in detail at the legislation for specific food contact materials and their advantages hazards and use in industry Includes global coverage of food contact legislation Features expert analysis of future trends in global food packaging regulation Focus on specific materials such as plastic paper and rubber materials in contact with food Persistent Organic Pollutants and Toxic Metals in Foods Martin Rose,Alwin Fernandes,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 *Modeling Food Processing Operations* Serafim Bakalis,Kai Knoerzer,Peter J Fryer,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

A Handbook for Sensory and Consumer-Driven New Product Development Maurice O'Sullivan, 2016-09-16 A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor s products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development

including packaging optimization **The Stability and Shelf Life of Food** Persis Subramaniam, Peter Wareing, 2016-05-24
 The second edition of The Stability and Shelf life of Food is a fully revised and thoroughly updated edition of this highly successful book This new edition covers methods for shelf life and stability evaluation reviewing the modelling and testing of the deterioration of products as well as the use of sensory evaluation methods for testing food spoilage The first part of the book focuses on deteriorative processes and factors influencing shelf life covering aspects such as chemical deterioration physical instability and microbiological spoilage The effects of process and packaging on the stability and shelf life of products are also covered in this part Part Two reviews the methods for shelf life and stability evaluation These include sensory evaluation methods and instrumental methods to determine food quality deterioration The final section of the book covers stability of important ingredient categories from oils and fats to beverages such as beer wine coffee and fruit juices in addition to bakery products and meats With updated chapters reflecting advances made in the field and with the addition of new chapters covering the stability and shelf life a variety of products this new edition will provide the latest research for both academics working in the field of food quality as well as providing essential information for food scientists working in industry Thoroughly revised and updated edition of a very popular and well regarded book Includes dedicated chapters covering the shelf life and stability of specific products making this book ideal for those working in industry Presents a wide coverage of the processes and factors influencing shelf life the evaluation of stability and shelf life and the stability and shelf life of particular products makes this book valuable for both academics and those working in industry **Satiation, Satiety and the Control of Food Intake** John E Blundell, France Bellisle, 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 Lockhart and Wiseman's Crop Husbandry Including Grassland Steve Finch, Alison Samuel, Gerry P. Lane, 2014-07-19 Increased yields markets and profitability have led to changes in crop husbandry Since its first publication in 1966 revised editions of Lockhart Wiseman s Crop Husbandry Including Grassland have upheld and increased the book s good reputation This ninth edition maintains its status as the standard textbook for many agricultural courses Part one covers the principles of crop production with chapters concerning

plants climate soil management fertilizers manures weeds and diseases threatening farm crops Part two surveys crop husbandry techniques Environmental impact has been addressed in greater detail in this edition This section looks at issues such as sustainable crop management precision farming and organic crop husbandry The way these general techniques apply to individual crops is explained in part three This part considers a range of cereals combinable break crops root crops industrial crops and fresh produce crops Part four looks at the use of grassland and forage crops with chapters considering arable forage crops the characteristics of grassland and the corresponding methods for establishing and improving grassland This part also includes information regarding equine grassland management and conservation of grass and forage crops This ninth edition of Lockhart and Wiseman's Crop Husbandry Including Grassland is relevant for students throughout the United Kingdom and Europe It is a useful reference book for agriculture National Diploma courses Foundation Degrees and BSc degrees and is important for Masters level students entering agriculture from another discipline The previous edition has been widely expanded and remains the standard text for general agriculture land management and agri business courses Includes new chapters on cropping techniques integrated crop management and quality assurance seed production and selection and the influence of climate Discusses basic conditions for crop growth how techniques are applied to particular crops the influence of weather and the use of grassland

Diet, Immunity and Inflammation Philip C Calder, Parveen Yaqoob, 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

Developing Food Products for Consumers with Specific Dietary Needs Steve Osborn, Wayne Morley, 2016-05-17 Developing Food Products for Customers with Specific Dietary Needs explains the process for developing foods for customers who have specific dietary needs further shining a light on the number of increasing medical conditions related to food intake that have emerged in the past few decades From increased fat and sugar intake leading to higher levels of obesity to greater levels of coeliac disease the ingredients and nutritional content of food is becoming more and more important Additionally consumers are following particular diets for many different reasons be it health related or for religious or moral reasons The first part of the book looks in detail at the organizational structure required within a company to allow for the development of food products which meet the needs of these customers while the second part presents a number of case studies highlighting the development of food products for various dietary requirements Precise coverage includes section on the development of low sodium low sugar low fat and low carbohydrate products with the aim of producing healthier foods as well as the development of organic and vegetarian products for consumers who are following diets for personal reasons The potential solutions for developing foods for customers who have specific dietary needs are likely to include both ingredients and technology developments The ingredients area includes simple reductions as well as replacement strategies whilst technology will be applied to both the ingredient itself and the host food product All are aimed at maintaining the product quality as perceived by the customer Provides an overview of the organizational structure required within a company to develop foods for specific customer needs Includes section on the development of low sodium low sugar low fat and low carbohydrate products with the aim of producing healthier foods Presents case studies that deliver a best practice view on developing foods for customers with specific dietary needs Written by industry professionals this book offers in depth coverage of this topic of ever increasing importance to the food industry

Foodborne Parasites in the Food Supply Web Alvin A Gajadhar, 2015-05-26 Foodborne Parasites in the Food Supply Web Occurrence and Control provides an overview of the occurrence transmission and control of parasites in the food chain including an introduction to the topic from the perspectives of various issues surrounding foodborne parasites The text then explores the different types of foodborne parasites the dynamics of parasite transmission in different food sources and the prevention and control of foodborne parasites in the food chain Provides an overview of the occurrence transmission and control of parasites in the food chain Explores the different types of foodborne parasites and the dynamics of parasite transmission in different food sources Highlights prevention and control methods to ensure the safety of the food chain

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