



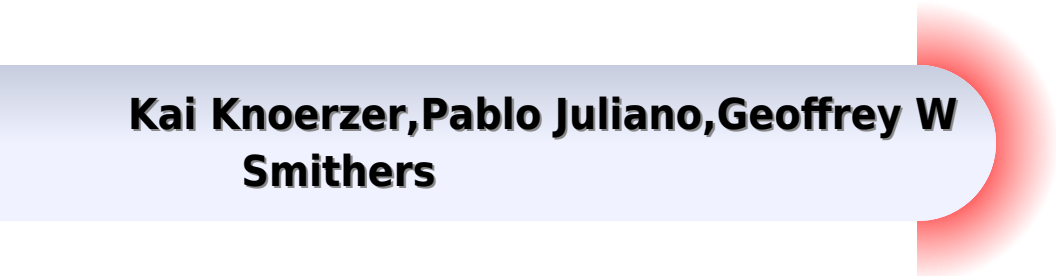
Handbook of Antioxidants for Food Preservation

Edited by Ferencdon Shafiqi



Handbook Of Antioxidants For Food Preservation
Woodhead Publishing Series In Food Science
Technology And Nutrition

**Kai Knoerzer, Pablo Juliano, Geoffrey W
Smithers**



Handbook Of Antioxidants For Food Preservation Woodhead Publishing Series In Food Science Technology And Nutrition:

Handbook of Antioxidants for Food Preservation Fereidoon Shahidi, 2015-02-25 Lipid oxidation in food leads to rancidity which compromises the sensory properties of food and makes it unappealing to consumers The growing trend towards natural additives and preservatives means that new antioxidants are emerging for use in foods This book provides an overview of the food antioxidants currently available and their applications in different food products Part one provides background information on a comprehensive list of the main natural and synthetic antioxidants used in food Part two looks at methodologies for using antioxidants in food focusing on the efficacy of antioxidants Part three covers the main food commodities in which antioxidants are used Reviews the various types of antioxidants used in food preservation including chapters on tea extracts natural plant extracts and synthetic phenolics Analyses the performance of antioxidants in different food systems Compiles significant international research and advancements

Handbook of Natural Antimicrobials for Food Safety and Quality M Taylor, 2014-11-04 Natural additives are increasingly favoured over synthetic ones as methods of ensuring food safety and long shelf life The antimicrobial properties of both plant based antimicrobials such as essential oils and proteins such as bacteriocins are used in for example edible preservative films in food packaging and in combination with synthetic preservatives for maximum efficacy New developments in delivery technology such as nanoencapsulation also increase the potential of natural antimicrobials for widespread use in industry Part one introduces the different types of natural antimicrobials for food applications Part two covers methods of application and part three looks at determining the effectiveness of natural antimicrobials in food Part four focuses on enhancing quality and safety and includes chapters on specific food products Reviews different types of antimicrobials used in food safety and quality Covers how antimicrobials are created to be used in different foods Examines how the antimicrobials are used in foods to enhance the safety and quality

Handbook of Food Powders Bhesh Bhandari, Nidhi Bansal, Min Zhang, Pierre Schuck, 2013-08-31 Many food ingredients are supplied in powdered form as reducing water content increases shelf life and aids ease of storage handling and transport Powder technology is therefore of great importance to the food industry The Handbook of food powders explores a variety of processes that are involved in the production of food powders the further processing of these powders and their functional properties Part one introduces processing and handling technologies for food powders and includes chapters on spray freeze and drum drying powder mixing in the production of food powders and safety issues around food powder production processes Part two focusses on powder properties including surface composition rehydration and techniques to analyse the particle size of food powders Finally part three highlights speciality food powders and includes chapters on dairy powders fruit and vegetable powders and coating foods with powders The Handbook of food powders is a standard reference for professionals in the food powder production and handling industries development and quality control professionals in the

food industry using powders in foods and researchers scientists and academics interested in the field Explores the processing and handling technologies in the production of food powders Examines powder properties including surface composition shelf life and techniques used to examine particle size Focusses on speciality powders such as dairy infant formulas powdered egg fruit and vegetable and culinary and speciality products

Handbook on Natural Pigments in Food and Beverages Ralf Schweiggert, 2023-10-24 Handbook on Natural Pigments in Food and Beverages Industrial Applications for Improving Color Second Edition focuses on a color solution for a specific commodity providing food scientists with a one stop comprehensive reference on how to improve the color of a particular food product The book includes two new chapters that highlight the physical and biological fundamentals of color as well as the specific use of curcumin and carthamin Sections focus on specific industrial applications of natural colorants with chapters covering the use of natural colorants in a variety of products Other sections highlight technical formulation and potential health benefits of specific colorants Various pigments which can be used to effectively color food and beverage commodities are presented with information on safety and testing throughout Provides a fully revised and updated resource on current regulatory standards and legislation Includes new chapters on both emerging ingredients and the latest technologies Focuses on the use of natural food colorants by specific product category per chapter rather than one pigment class per chapter Contains a current and comprehensive overview of product specific coloration approaches

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

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 *Flavour Development, Analysis and Perception in Food and Beverages* J K Parker,Stephen Elmore,Lisa Methven,2014-11-19 Flavour is a critical aspect of food production and processing requiring careful design monitoring and testing in order to create an appealing food product This book looks at flavour generation flavour analysis and sensory perception of food flavour and how these techniques can be used in the food industry to create new and improve existing products Part one covers established and emerging methods of characterising and analysing taste and aroma compounds Part two looks at different factors in the generation of aroma Finally part three focuses on sensory analysis of food flavour Covers the analysis and characterisation of aromas and taste compounds Examines how aromas can be created and predicted Reviews how different flavours are perceived **Electron Beam**

Pasteurization and Complementary Food Processing Technologies Suresh Pillai,Shima Shayanfar,2014-11-28 Food safety is a constant challenge for the food industry and food irradiation technology has developed significantly since its introduction moving from isotope irradiation to the use of electron beam technology Electron Beam Pasteurization and Complementary Food Processing Technologies explores the application of electron beam pasteurization in conjunction with other food processing technologies to improve the safety and quality of food Part one provides an overview of the issues surrounding electron beam pasteurization in food processing Part two looks at different thermal and non thermal food processing technologies that complement irradiation Finally a case study section on the commercial applications of e beam processing provides examples from industry **The Microbiological Quality of Food** Antonio Bevilacqua,Maria Rosaria Corbo,Milena Sinigaglia,2024-10-25 The Microbiological Quality of Food Foodborne Spoilers covers the microbiological spoilage of foods with a focus on the spoilers the foods themselves and the signs of spoilage The book addresses traditional spoilers filamentous fungi spore forming bacteria yeasts SSO in fish as well as some emerging spoilers Pseudomonas now recognized as primary targets Sections also provide a brief overview of important foods vegetables milk and dairy products meat and fish and addresses safety and economic loss Details on the signs of spoilage how to prevent spoilers and methods of detecting spoilage and spoilage microorganisms in foods are also presented This is an authoritative reference for researchers scientists and students who need to understand microbial spoilage the impact of biofilm on the quality and safety of many foods and the implications of biofilm for spoilage and shelf life Hot topics covered by this book include the possible link between food spoilage and food safety as a consequence of antibiotic resistance spreading all over the world Presents Definitions taxonomy definition of food spoilage according to the literature and regulatory frameworks Provides Case Studies for some foods and emerging spoilers along with examples of how to prolong the shelf life Includes Calculations worked examples models and practical examples to calculate the shelf life of foods and to design and effective method to inhibit spoilers **Foods, Nutrients and Food Ingredients with Authorised EU Health Claims** Michele Jeanne

Sadler,2014-04-21 Foods Nutrients and Food Ingredients with Authorised EU Health Claims provides an overview of how health claims are regulated in the European Union as well as detailed scientific and regulatory information about permitted health claims for particular types of foods and ingredients Part one provides a background to the regulation of health claims in Europe Part two focuses on authorised disease risk reduction claims claims relating to children s development and health and proprietary claims Part three sets out ingredients with permitted general function claims including choline creatine sweeteners dietary lactase supplements and polyphenols in olive oil Part four outlines foods and nutrients with permitted health claims with chapters on vitamins and minerals proteins meat fish water and the replacement of saturated fats Foods Nutrients and Food Ingredients with Authorised EU Health Claims is the go to resource for R D managers and technical managers in the food and beverage and dietary supplements industry product development managers health professionals and academic researchers in the field Provides a comprehensive overview of foods and food substances that have achieved approved health claims in Europe under Regulation EC 1924 2006 Covers properties and applications of each ingredient as well as evidence for the health claim and how it benefits consumers Outlines the importance of each claim in product development and marketing and regulatory issues such as conditions of use

Innovative Food Processing Technologies

Kai Knoerzer,Pablo Juliano,Geoffrey W Smithers,2016-06-29 Innovative Food Processing Technologies Extraction Separation Component Modification and Process Intensification focuses on advances in new and novel non thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs The book is highly focused on the application of new and novel technologies beginning with an introductory chapter and then detailing technologies which can be used to extract food components Further sections on the use of technologies to modify the structure of food and the separation of food components are also included with a final section focusing on process intensification and enhancement Provides information on a variety of food processing technologies Focuses on advances in new and novel non thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs Presents a strong focus on the application of technologies in a variety of situations Created by editors who have a background in both the industry and academia

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

Advances in Food Rheology and Its Applications Jasim Ahmed,Santanu Basu,2016-09-13
Advances in Food Rheology and Its Applications presents the latest advances in the measurement and application of food rheology one of the most important tools for food companies when characterizing ingredients and final products and a predictor of product performance and consumer acceptance Split into two main focuses the book gives in depth analysis of the general advances in the field with coverage of the relationship between food microstructure and rheology the use of tribology in the study of oral processing the use of large amplitude oscillatory shear LAOS measurement and Fourier transform rheology in food and the influence of fibers and particle size distribution on food rheology as well as many other advances Written by a leading international team of authors the book provides an in depth and state of the art coverage of this essential topic on the consumer acceptance of food Brings together top researchers in the field of rheology providing in depth and state of the art coverage on an area of study essential for managing the quality of foods and gaining consumer acceptance Presents in depth coverage of advances in rheology many of which have never been featured before including tribology large amplitude oscillatory shear measurement and the influence of fibers and particle size distribution on food rheology Contains information that is highly relevant to the industrialist who wants to improve the rheological properties of the foods with which they are working

Integrating the Packaging and Product Experience in Food and Beverages Peter Burgess,2016-03-31
Integrating the Packaging and Product Experience in Food and Beverages A Road Map to Consumer Satisfaction focuses on the interrelationship between packaging and the product experience In both industry and academia there has been a growing interest in investigating approaches that capture consumer responses to products that go beyond traditional sensory and liking measures These approaches include assessing consumers emotional responses obtaining temporal measures of liking as well as numerous published articles considering the effect of situation and context in the evaluation of food and beverage products For fast moving consumer goods FMCG products in particular packaging can be considered as a contributor to consumer satisfaction Recent cross modal research illustrated consumers dissatisfaction or delight with a product can be evoked when there is dissonance between the packaging and the product experience The book

includes an extensive overview of an adapted satisfaction scale that has been tailored for the food and beverage sector and which identifies varying satisfaction response modes such as contentment pleasure and delight with a product This is an important development as it provides insights about products that can be used to market specific categories and brands of foods and beverages The book demonstrates the value of this approach by bringing together case studies that consider the interrelationships between packaging design shape on pack sensory messages expectations and consumer satisfaction with the product Focuses on the inter relationship between packaging and the product experience specifically in the context of the food and beverage sector Presents the expectancy disconfirmation model of satisfaction which is well developed within the social sciences to the food and beverage sector Contains case studies demonstrating how these practices can be used in industry to better enhance customer s responses to products Includes an extensive overview of an adapted satisfaction scale that has been tailored for the food and beverage sector and which identifies varying satisfaction response modes such as contentment pleasure and delight with a product

Feed and Feeding Practices in Aquaculture ,2015-05-12 Feed and fertilizer are significant costs in aquaculture operations and play an important role in the successful production of fish and other seafood for human consumption This book reviews the key properties of feeds advances in feed formulation and ingredient choices and the practicalities of feeding systems and strategies Feed and Feeding Practices in Aquaculture provides an authoritative and comprehensive coverage of the topic and is an essential guide for nutritionists farm owners and technicians in aquaculture as well as those working in R D in the feed production industry and academics postgraduate students with an interest in the area Reviews the key properties of aquafeed advances in feed formulation and manufacturing techniques and the practicalities of feeding systems and strategies Provides an overview of feed and fertilizer in aquaculture Covers feeding strategies and related issues in different areas of aquaculture

Metabolomics as a Tool in Nutrition Research J-L Sebedio,L Brennan,2014-11-28 Metabolomics is a multidisciplinary science used to understand the ways in which nutrients from food are used in the body and how this can be optimised and targeted at specific nutritional needs Metabolomics as a Tool in Nutrition Research provides a review of the uses of metabolomics in nutritional research Chapters cover the most important aspects of the topic such as analysis techniques bioinformatics and integration with other omic sciences such as proteomics and genomics The final chapters look at the impact of exercise on metabolomic profiles and future trends in metabolomics for nutrition research

Dietary Supplements Katja Berginc,Samo Kreft,2014-11-24 Dietary supplements made from foods herbs and their constituents are a rapidly growing market sector Consumers often view food supplements as natural and therefore safe however supplements are regulated as foods rather than as pharmaceuticals and so are not as closely monitored as may be necessary With the commercial market in these products growing this book provides essential research into their safety efficacy and potential risk of interaction with pharmaceuticals Following an introductory chapter part one covers the chemical composition manufacture and regulation of dietary supplements Part two

looks at the effectiveness of different types of dietary supplement and methods of evaluation Finally part three focuses on supplement safety Reviews the design production and regulation of dietary supplements Analyses the potential for pharmacokinetic and pharmacodynamics interactions between dietary supplements and pharmaceuticals Offers reviews of important clinical studies on the efficacy of dietary supplements for range of conditions **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

Improving and Tailoring Enzymes for Food Quality and Functionality Rickey Y. Yada,2015-07-28 Improving and Tailoring Enzymes for Food Quality and Functionality provides readers with the latest information on enzymes a biological processing tool that offers the food industry a unique means to control and tailor specific food properties The book explores new techniques in the production engineering and application of enzymes covering sourcing isolation and production of enzymes for food applications In addition chapters include detailed discussions of enzyme processing analytical and diagnostic applications of enzymes in the food industry and enzyme applications in specific food commodities Provides readers with the latest information on enzymes and their unique applications in the food industry Explores new techniques in the production engineering and application of enzymes covering sourcing isolation and production of enzymes for food applications Chapters include detailed discussions of enzyme processing engineering and analytical and diagnostic applications of enzymes in the food industry and enzyme applications in specific food commodities Cereal Grains Colin Wrigley,Ian Batey,Diane

Miskelly,2016-12-27 Cereal Grains Assessing and Managing Quality Second Edition provides a timely update to this key reference work Thoroughly revised from the first edition this volume examines the latest research and advances in the field New chapters have been added on alternative grains including ancient grains and pseudocereals biosecurity and industrial processing of grains amongst others Quality and food safety are important throughout the value addition chain from breeding production harvest storage transport processing and marketing At all stages analysis is needed so that quality management can proceed intelligently These considerations are examined for each of the major cereal species including wheat common and durum rye and triticale barley and oats rice maize corn pseudocereal species sorghum and the millets Divided into five sections the book analyses these for the range of cereal species before a final section summarizes key findings Documents

the latest research in cereal grains from their nutraceutical and antioxidant traits to novel detection methods Provides a complete and thorough update to the first edition analyzing the range of major cereal species Presents detailed advice on the management of cereal quality at each stage of production and processing

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