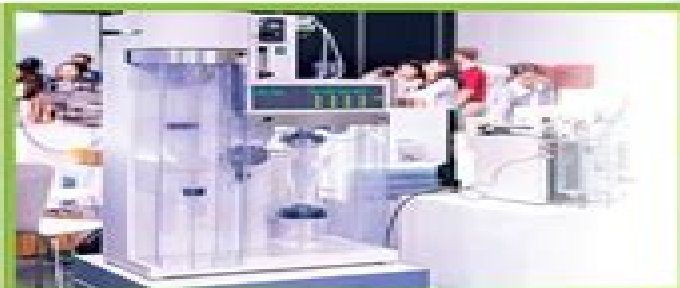


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HANDBOOK OF FOOD POWDERS

PROCESSES AND PROPERTIES

SECOND EDITION

Edited by
BHESH BHANDARI
NIDHI BANSAL
MIN ZHANG
PIERRE SCHUCK

Handbook Of Food Powders Processes And Properties
Woodhead Publishing Series In Food Science
Technology And Nutrition

Marian Garcia Martinez



Handbook Of Food Powders Processes And Properties Woodhead Publishing Series In Food Science Technology And Nutrition:

Handbook of Food Powders Bhesh Bhandari, Nidhi Bansal, Min Zhang, Pierre Schuck, 2023-11-11 Handbook of Food Powders Chemistry and Technology Second Edition covers current developments in food powder technology such as Microbial decontamination of food powders Gas and oil encapsulated powders and Plant based protein powders among other important topics Sections introduce processing and handling technologies for food powders focus on powder properties including surface composition rehydration and techniques to analyze the particle size of food powders and highlight specialty food powders such as dairy powders fruit and vegetable powders and coating foods with powders Edited by a team of international experts in the field this book continues to be the only quality reference on food powder technology available for the audiences of professionals in the food powder production and handling industries It is also ideal for development and quality control professionals in the food industry who use powders in foods and for researchers scientists and academics interested in the field Introduces six new chapters that incorporate the current developments in food powder technology Examines powder properties including surface composition shelf life and techniques used to examine particle size Focuses on specialty powders such as dairy infant formulas powdered egg fruit and vegetable and culinary and specialty products

Handbook of Food Allergen Detection and Control Simon Flanagan, 2014-09-25 Allergens in food and their detection management and elimination constitute a key issue for food manufacturers especially in terms of safety This book reviews current and emerging technologies for detecting and reducing allergens as well as issues such as traceability regulation and consumer attitudes Following an introductory chapter by a distinguished expert part one covers allergen management throughout the food chain Part two details current and emerging methods of allergen detection in food and part three covers methods for reducing and eliminating allergens in food Finally part four focuses on the control and detection of individual food allergens and the risks each one presents in food manufacture Reviews current and emerging technologies for detecting and reducing allergens as well as issues such as traceability regulation and consumer attitudes Covers allergen management throughout the food chain and reviews current and emerging methods of allergen detection Examines methods for reducing and eliminating allergens in food and provides a detailed overview of the control and detection of individual food allergens

A Complete Course in Canning and Related Processes Susan Featherstone, 2015-09-10 A Complete Course in Canning and Related Processes Volume 3 Processing Procedures for Canned Food Products Fourteenth Edition provides a complete course in canning and is an essential guide to canning and related processes Professionals and students in the canning industry have benefited from successive editions of the book for over 100 years This major new edition continues that reputation with extensively revised and expanded coverage The book's three title set is designed to cover all planning processing storage and quality control phases undertaken by the canning industry in a detailed yet accessible fashion 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 many other topics Extensively revised and expanded coverage in the field of food canning Designed to cover all planning processing storage and quality control phases undertaken by the canning industry in a detailed yet accessible fashion Examines the canning of various fruits and vegetables in addition to meat milk fish and composite products Updated to cover the canning of ready meals pet food and UHT milk

Non-Equilibrium States and Glass Transitions in Foods Bhesh Bhandari,Yrjö H. Roos,2016-11-10 Non equilibrium States and Glass Transitions in Foods Processing Effects and Product Specific Implications presents the tactics needed to understand and control non equilibrium states and glass transitions in food an essential element in maintaining the shelf life and quality of foods After brief introductory chapters introduce the science behind non equilibrium states and glass transitions in foods the book details how glass transition temperature is affected by composition and the ways it influences processability and physico chemical changes during the storage of foods also exploring how these effects can be controlled The second section looks at individual foods highlighting the implications of non equilibrium states and glass transitions within these foods Maintaining and improving the quality of food is of upmost importance to food companies who have to ensure that the shelf life of their products is as long as possible A large amount of research has been performed into glass transitions in food over the last few years however there has not been a comprehensive review This book fills that gap Provides the only book on the market that covers non equilibrium states and glass transitions in food from a practical standpoint Presents food industry professionals in the area of food quality with essential information on the effects of glass transitions and non equilibrium states on the shelf life of specific products Edited by global leaders in glass transition technology in foods

Food for the Aging Population Monique Raats,Lisette De Groot,2016-11-28 Food for the Aging Population Second Edition is a unique volume that reviews the characteristics of the aging population as food consumers the role of nutrition in healthy aging and the design of food products and services for the elderly The first section of the book discusses the older population as consumers of food and beverages while the second section covers the extension of functionality into later life The final section highlights tactics on how to develop food products and services for older people Fully updated and revised from the first edition the book covers advances in various fields introducing a number of new chapters including amongst others topics on the economic determinants of diet in older adults public policy and older people s diets and interventions to support healthy eating in later life Covers the topic of food for an aging population more broadly than any other book on the market Presents a thoroughly revised and updated edition of a very popular and well regarded book Contains new chapters on the implementation of food related interventions among the elderly population and their relationship to policymakers

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

New Analytical Approaches for Verifying the Origin of Food Paul Brereton, 2013-07-31 Food and beverage labels often specify a product's geographical origin species variety and method of production These claims can significantly influence an item's economic value but their verification is not always straightforward New analytical approaches for verifying the origin of food reviews new analytical methods in this area together with applications to key commodities Part one introduces the concept of food origin and provides supporting information on labelling legislation and standards Part two moves on to explore new approaches for verifying the geographical origin of food using geospatial models and verifying species and varietal components of the food we eat Holistic methods of verification methods using vibrational spectroscopy and associated chemometrics are also discussed Finally part three highlights the applications of new analytical methods to verify the origin of particular food commodities fish honey and wine New analytical approaches for verifying the origin of food is a standard reference for professionals working in analytical laboratories testing food authenticity and for researchers in the food industry analytical laboratories and academia working on the development of analytical methods for food authenticity Includes a chapter on origin labelling legislation and standards Chapters address the applications of both established and novel methods in key product sectors Reviews new analytical methods and their applications in the food industry

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

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

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

Advances in Aquaculture Hatchery Technology Geoff Allan,Gavin Burnell,2013-02-19 Aquaculture is the fastest growing food production sector in the world With demand for seafood increasing at astonishing rates the optimization of production methods is vital One of the primary restrictions to continued growth is the supply of juveniles from hatcheries Addressing these constraints Advances in aquaculture hatchery technology provides a comprehensive systematic guide to the use of current and emerging technologies in enhancing hatchery production Part one reviews reproduction and larval rearing Aquaculture hatchery water supply and treatment systems principles of finfish broodstock management genome preservation and varied aspects of nutrition and feeding are discussed in addition to larval health management and microbial management for bacterial pathogen control Closing the life cycle and overcoming challenges in hatchery production for selected invertebrate species are the focus of part two and advances in hatchery technology for spiny lobsters shrimp blue mussel sea cucumbers and cephalopods are all discussed Part three concentrates on challenges and successes in closing the life cycle and hatchery production for selected fish species including tuna striped catfish meagre and yellowtail kingfish Finally part four explores aquaculture hatcheries for conservation and education With its distinguished editors and international team of expert contributors Advances in aquaculture hatchery technology is an authoritative review of the field for hatchery operators scientists marine conservators and educators Provides a comprehensive guide to the use of technologies in enhancing hatchery production Examines reproduction and larval rearing including genetic improvement and microdiets Discusses challenges in hatchery production of specific species

Flavor Patrick Etiévant,Elisabeth Guichard,Christian Salles,Andree Voilley,2016-05-27 Flavor From Food to Behaviors Wellbeing and Health is the first single volume resource focused on the different mechanisms of flavor perception from food ingestion to sensory image integration and the physiological effects that may explain food behaviors The information contained is highly multidisciplinary starting with chemistry and biochemistry and then continuing with psychology neurobiology and sociology The book gives coherence between results obtained in these fields to better explain how flavor compounds may modulate food intake and behavior When available physiological mechanisms and mathematical models are explained Since almost half a billion people suffer from obesity and food related chronic diseases in the world and

since recent research has investigated the possible roles of pleasure linked to the palatability of food and eating pleasure on food intake food habits and energy regulation this book is a timely resource on the topic This book links these results in a logical story starting in the food and the food bolus and explaining how flavor compounds can reach different receptors contribute to the emergence of a sensory image and modulate other systems recognized as controlling food intake and food behavior The influence of age physiological disorders or social environments are included in this approach since these parameters are known to influence the impact of food flavor on human behavior Uniquely brings together multidisciplinary fields to explain in a narrative structure how flavor compounds may modulate food intake and behavior Includes discussions of chemistry and biochemistry psychology neurobiology and sociology Presents an extremely current view that offers a wide perspective on flavor an area of rapidly expanding knowledge Edited by renowned experts in the field of flavor perception

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 Production and Management of Beverages Alexandru Grumezescu,Alina Maria Holban,2018-12-07 Production and Management of Beverages Volume One in the Science of Beverages series introduces the broad world of beverage science providing an overview of the emerging trends in the industry and the potential solutions to challenges such

as sustainability and waste Fundamental information on production and processing technologies safety quality control and nutrition are covered for a wide range of beverage types including both alcoholic and nonalcoholic beverages fermented beverages cocoa and other powder based beverages and more This is an essential resource for food scientists technologists chemists engineers microbiologists and students entering into this field Describes different approaches to waste management and eco innovative solutions for the wine and beer industry Offers information on ingredient traceability to ensure food safety and quality Provides overall coverage of hot topics and scientific principles in the production and management of beverages for sustainable industry

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

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

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

Open Innovation in the Food and Beverage Industry Marian Garcia Martinez, 2013-01-22 Food and beverage companies are increasingly choosing to enhance internal idea development by pursuing an open innovation approach allowing the additional exploitation of external ideas and paths to market Drawing on a range of important case studies Open innovation in the food and beverage industry investigates the challenges and opportunities afforded by the incorporation of open innovation into the food industry Part one provides a comprehensive overview of the changing nature of innovation in the food and drink industry acknowledging trends and considering the implications and impact of open innovation Part two then reviews the role of partners and networks in open innovation with collaboration co creation of value with consumers the effectiveness of cluster organizations and the importance of network knowledge all discussed before part three goes on to explore the establishment and varied management aspects of open innovation partnerships and networks Finally open innovation tools processes and managerial frameworks are the focus of part four with discussion of the development application and psychology of a range of initiatives With its distinguished editor and international team of expert contributors Open innovation in the food and beverage industry is a unique guide to the implementation and management of open innovation for all food industry professionals involved in management research and product development as well as academics with an interest in open innovation across all industries Investigates the challenges and opportunities afforded by the incorporation of open innovation into the food industry Provides a comprehensive overview of the changing nature of innovation in the food and drink industry and reviews the role of partners and networks in open innovation Explores the establishment and varied management aspects of open innovation partnerships and networks and discusses the development application and psychology of a range of initiatives

Rapid Sensory Profiling Techniques Julien Delarue, 2014-11-28 Sensory analysis is an important tool in new product development There has recently been significant development in the methods used to capture sensory perception of a product Rapid Sensory Profiling

Techniques provides a comprehensive review of rapid methods for sensory analysis that can be used as alternatives or complementary to conventional descriptive methods Part one looks at the evolution of sensory perception capture methods Part two focuses on rapid methods used to capture sensory perception and part three covers their applications in new product development and consumer research Finally part four explores the applications of rapid methods in testing specific populations

Functional Ingredients from Algae for Foods and Nutraceuticals Herminia Dominguez, 2013-09-30 Algae have a long history of use as foods and for the production of food ingredients There is also increasing interest in their exploitation as sources of bioactive compounds for use in functional foods and nutraceuticals Functional ingredients from algae for foods and nutraceuticals reviews key topics in these areas encompassing both macroalgae seaweeds and microalgae After a chapter introducing the concept of algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals part one explores the structure and occurrence of the major algal components Chapters discuss the chemical structures of algal polysaccharides algal lipids fatty acids and sterols algal proteins phlorotannins and pigments and minor compounds Part two highlights biological properties of algae and algal components and includes chapters on the antioxidant properties of algal components anticancer agents derived from marine algae anti obesity and anti diabetic activities of algae and algae and cardiovascular health Chapters in part three focus on the extraction of compounds and fractions from algae and cover conventional and alternative technologies for the production of algal polysaccharides Further chapters discuss enzymatic extraction subcritical water extraction and supercritical CO₂ extraction of bioactives from algae and ultrasonic and microwave assisted extraction and modification of algal components Finally chapters in part four explore applications of algae and algal components in foods functional foods and nutraceuticals including the design of healthier foods and beverages containing whole algae prebiotic properties of algae and algae supplemented products algal hydrocolloids for the production and delivery of probiotic bacteria and cosmeceuticals from algae Functional ingredients from algae for foods and nutraceuticals is a comprehensive resource for chemists chemical engineers and medical researchers with an interest in algae and those in the algaculture food and nutraceutical industries interested in the commercialisation of products made from algae Provides an overview of the major compounds in algae considering both macroalgae seaweeds and microalgae Discusses methods for the extraction of bioactives from algae Describes the use of algae and products derived from them in the food and nutraceutical industries

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