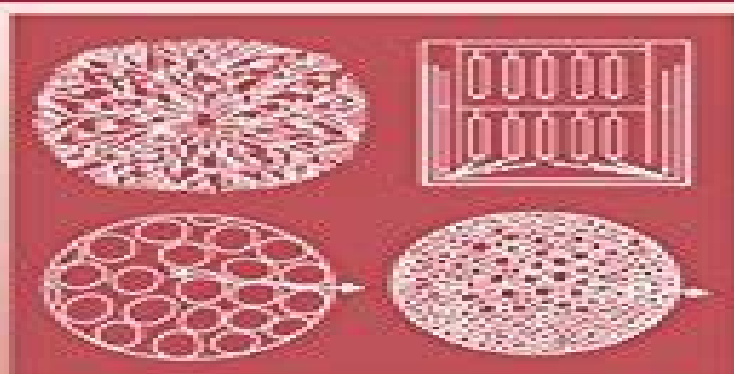




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Practical science and
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Consumer-Driven Innovation in Food and Personal Care Products S R Jaeger, Hal MacFie, 2010-08-30 Experts from around the world present changes in the global marketplace and developments in research methodologies underpinning new product development NPD in this essential collection The business and marketing aspects of NPD sometimes neglected in books of this type are addressed alongside methods for product testing Trends processes and perspectives in consumer driven NPD in the food and personal care product industries are addressed in the opening chapters of the book Specific topics include evolution in food retailing and advances in concept research Hedonic testing is the focus of the next section Different viewpoints on consumer research methods and statistics for NPD are reviewed in later chapters The final part of the book looks towards the future of innovation covering the implications for NPD of topics such as human genetic variation in taste perception and neuroimaging Several chapters are not standard scientific articles Rather they are written records of conversations between two people on a particular topic related to consumer driven innovation in foods and personal care products In them the interviewees speak freely about their views and experiences in NPD providing unique insights Consumer driven innovation in food and personal care products will broaden readers understanding of the many approaches available to NPD personnel and ways in which they can be used to support innovation activities Provides expert insight into the changes in the global market place and developments in research methodologies underpinning NPD Examines the business and marketing aspects of NPD sometimes neglected in books of this type are addressed alongside methods for product testing Chapters review the different viewpoints on consumer research methods and statistics for NPD

Lifetime Nutritional Influences on Cognition, Behaviour and Psychiatric Illness D Benton, 2011-07-14 The influence of nutrition on cognition and behaviour is a topic of increasing interest Emerging evidence indicates that nutrition in early life can influence later mental performance and that diet in later life can reduce cognitive decline Lifetime nutritional influences on cognition behaviour and psychiatric illness reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Part one investigates nutritional influences on brain development and cognition including the effects of early diet and the impact of key dietary constituents including long chain polyunsaturated fatty acids and iron Part two explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour hydration and mental performance and the neurocognitive effects of herbal extracts among other topics Part three examines nutritional influences on behavioural problems psychiatric illness and cognitive decline including the role of nutrition in attention deficit hyperactivity disorder vitamin status and psychiatric disorders antioxidants and dementia and depression suicide and fatty acids With its distinguished editor and international team of expert contributors Lifetime nutritional influences on cognition behaviour and psychiatric illness is a valuable reference tool for researchers working on

the effects of diet on the brain in both academia and industry and may also appeal to dieticians and nutritionists Reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour Examines nutritional influences on behavioural problems psychiatric illness and cognitive decline

Nanotechnology in the Food, Beverage and Nutraceutical Industries Qingrong Huang,2012-04-19 Nanotechnology has the potential to impact on food processing significantly This important book summarises current research in this area and provides an overview of both current and possible future applications of nanotechnologies in the food industry Issues such as safety and regulation are also addressed After an introductory overview the first part discusses general issues such as risk assessment the regulatory framework detection and characterisation of nanoparticles in food Part two summarises the wide range of applications of nanotechnology in food processing including nanoscale nutraceutical delivery systems nanoemulsions and colloids nanoscale rapid detection devices for contaminants nanofiltration and nanocomposite packaging materials With its distinguished editor and international team of contributors Nanotechnology in the food beverage and nutraceutical industries is a valuable reference work for both food processors and those researching this expanding field Discusses issues such as risk assessment regulatory framework detection and characterisation of nanoparticles in food Summarises the wide range of applications of nanotechnology in food processing including nutraceutical delivery and packaging materials Written by a distinguished team of international contributors this book is an invaluable reference for industry professionals and academics alike

Meat Products Handbook G Feiner,2006-09-29 There has long been a need for a comprehensive one volume reference on the main types of processed meat products and their methods of manufacture Based on over twenty years experience in the industry Meat products handbook is designed to meet that need It combines a detailed practical knowledge of processing and ingredients with the scientific underpinning to understand the effect of particular process steps and ingredients on product safety and quality The first part of the book reviews meat composition and its effect on quality together with the role of additives There are chapters on fat protein and other components in meat changes in meat pre and post slaughter and additives such as phosphates salts hydrocolloids proteins carbohydrates and fillers Part two reviews raw materials additives manufacturing processes and representative recipes from around the world for a range of particular meat products It includes chapters on cooked ham and bacon cooked fresh and raw fermented sausages raw fermented and non fermented salami cured air dried products burgers and patties brawn and meat jelly canned and marinated meat The final part of the book discusses quality and safety issues particularly meat microbiology Meat products handbook is a standard reference for R D quality and production managers in meat processing A one volume reference on processed meat products Combines detailed practical knowledge of processing and ingredients with scientific understanding A standard reference for research development quality and production managers in the meat industry

Robotics and Automation in the Food Industry

Darwin G Caldwell,2012-12-03 The implementation of robotics and automation in the food sector offers great potential for improved safety quality and profitability by optimising process monitoring and control Robotics and automation in the food industry provides a comprehensive overview of current and emerging technologies and their applications in different industry sectors Part one introduces key technologies and significant areas of development including automatic process control and robotics in the food industry sensors for automated quality and safety control and the development of machine vision systems Optical sensors and online spectroscopy gripper technologies wireless sensor networks WSN and supervisory control and data acquisition SCADA systems are discussed with consideration of intelligent quality control systems based on fuzzy logic Part two goes on to investigate robotics and automation in particular unit operations and industry sectors The automation of bulk sorting and control of food chilling and freezing is considered followed by chapters on the use of robotics and automation in the processing and packaging of meat seafood fresh produce and confectionery Automatic control of batch thermal processing of canned foods is explored before a final discussion on automation for a sustainable food industry With its distinguished editor and international team of expert contributors Robotics and automation in the food industry is an indispensable guide for engineering professionals in the food industry and a key introduction for professionals and academics interested in food production robotics and automation Provides a comprehensive overview of current and emerging robotics and automation technologies and their applications in different industry sectors Chapters in part one cover key technologies and significant areas of development including automatic process control and robotics in the food industry and sensors for automated quality and safety control Part two investigates robotics and automation in particular unit operations and industry sectors including the automation of bulk sorting and the use of robotics and automation in the processing and packaging of meat seafood fresh produce and confectionery

Viruses in Food and Water N Cook,2013-05-10 Viruses can be highly infectious and are capable of causing widespread disease outbreaks The significance of viral pathogens in food and waterborne illness is increasingly being recognised and viruses transferred by these routes are important areas of research Viruses in food and water reviews the risks surveillance and control of food and waterborne viral disease Part one provides an introduction to food and environmental virology Part two goes on to explore methods of detection surveillance and risk assessment of viruses in food and water it includes chapters on molecular detection of viruses in foods and food processing environments quality control in the analytical laboratory and quantitative risk assessment for food and waterborne viruses Part three focuses on virus transmission routes and control of food and water contamination It contains chapters on fresh produce shellfish and viral presence and control methods in waste water and sewage Finally part four highlights particular pathogens including norovirus hepatitis A and emerging zoonotic viruses Viruses in food and water is a standard reference book for microbiologists in academia analytical labs and the food and water treatment industries as well as environmental health professionals and researchers working on foodborne viruses Explores methods of detection surveillance and risk

assessment of viruses in food and water Considers virus transmission routes and control of food and water contamination Highlights advances in the understanding of specific pathogens including norovirus hepatitis A and rotaviruses and the advances in vaccine development

Oxidation in Foods and Beverages and Antioxidant Applications Eric A Decker, Ryan J Elias, D. Julian McClements, 2010-09-27 Oxidative rancidity is a major cause of food quality deterioration leading to the formation of undesirable off flavours as well as unhealthful compounds Antioxidants are widely employed to inhibit oxidation and with current consumer concerns about synthetic additives and natural antioxidants are of much interest The two volumes of Oxidation in foods and beverages and antioxidant applications review food quality deterioration due to oxidation and methods for its control The first volume focuses on oxidation mechanisms and antioxidant activity Initial chapters in part one describe oxidation processes in foods including the role of metals heme proteins and lipoxygenase The impact of oxidation on food flavour and the health aspects of oxidized fats are also covered Final chapters in part one review the measurement of the extent of lipid oxidation and methods for food shelf life determination Part two discusses the ways in which antioxidants inhibit food oxidation factors affecting antioxidant efficacy methods to measure antioxidant activity and novel antioxidants With its distinguished international team of editors and contributors the two volumes of Oxidation in foods and beverages and antioxidant applications is standard references for R D and QA professionals in the food industry as well as academic researchers interested in food quality Describes oxidation processes in foods including the role of metals heme proteins and lipoxygenase Reviews the impact of oxidation on food flavour and the health aspects of oxidized fats Discusses the ways in which antioxidants inhibit food oxidation factors affecting antioxidant efficacy and methods to measure antioxidant activity

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 **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. **Meat Products**

Handbook Gerhard Feiner, 2006 Provides coverage of meat science, meat microbiology, and meat product technology. This work emphasises not only on scientific knowledge but also on putting scientific knowledge into daily practice, providing meat science professionals with the information they need to understand meat science and produce safe products in a cost-effective manner. **Biopolymer-Based Metal Nanoparticle Chemistry for Sustainable Applications** Mahmoud Nasrollahzadeh, 2021-03-05 Biopolymers are becoming an increasingly important area of research as traditional chemical feedstocks run low and concerns about environmental impacts increase. One area of particular interest is their use for more sustainable development of metal nanoparticles. Biopolymer-Based Metal Nanoparticle Chemistry for Sustainability Applications Volume 2 reviews key uses of biopolymers and biopolymer-based metal nanoparticles for a range of key sustainability-focused applications. After providing contextual examples of applications across the fields of food science

biomedicine and biochemistry the book goes on to explore further sustainability focused applications of Biopolymer Based Metal Nanoparticles in such important areas as catalysis environmental science biosensing and energy Provides an overview of biopolymer based metal nanoparticles for a wide range of applications Provides technological details on the synthesis of natural polymer based metal nanoparticles Explores the role of biopolymer based metal nanoparticles for more sustainable catalytic processes

The British National Bibliography Arthur James Wells,2009 Practical Handbook on Meat Science and Technology Jhari & Sharma Davinder Kumar & Sahoo,2011-01-01 Meat consumers of the country can only remain healthy and work for national development if they are assured the supply of safe and wholesome meat foods Realising this Government of India launched the National Meat and Poultry Processing Board NMPPB in New Delhi on February 19 2009 to address the issues related to the production of clean and hygienic meat and meat products To implement Meat Food Products Order 1973 under the aegis of Food Safety and Standards Act 2006 it is very important to scrutinise the quality and food safety aspects of meat products in the value chain from farm to fork To achieve this analytical techniques with standard procedures are required for food safety and quality assurance of the meat products In view of this information were compiled and located at one place in form of this book entitled Practical Handbook on Meat Science and Technology Forthcoming Books Rose Arny,1996-06 Whitaker's Books in Print ,1998 **Lawrie's Meat Science** Fidel Toldra,2017-04-29 Lawrie's Meat Science Eighth Edition provides a timely and thorough update to this key reference work documenting significant advances in the meat industry including storage and preservation of meat the eating quality of meat and meat safety The book examines the growth and development of meat animals from the conversion of muscle to meat and eventual point of consumption This updated volume has been expanded to include chapters examining such areas as packaging and storage meat tenderness and meat safety Furthermore central issues such as the effects of meat on health and the nutritional value of meat are analyzed Broadly split into four sections the book opens with the fundamentals behind the growth of meat animals The second section covers the storage and spoilage of meat products with the third section exploring the eating quality of meat from flavor to color The final section reviews meat safety authenticity and the effect of meat on health Encompasses the recognized gold standard reference for the meat industry Brings together leading experts in each area providing a complete overview of the meat sciences Includes all the latest advances bringing this new edition completely up to date including developments in meat quality safety and storage *Handbook of meat product technology* M.D Ranken,2000 **Meat and Meat Products: Technology, Chemistry and Microbiology** A. Varnam,Jane P. Sutherland,1995-12-31 Provides integrated and up to date coverage of this important food group **Meat Science and Applications** Y. H. Hui,Wai-Kit Nip,Robert Rogers,2001-07-27 Meat Science and Applications compiles the most recent science technology and applications of meat products by products and meat processing It details worker safety waste management slaughtering carcass evaluation meat safety and animal handling issues from an international perspective

Essential concepts are illustrated with practical ex
D. Culbertson, 2006

Handbook of Food Science, Technology and Engineering Yiu H. Hui, J.

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