



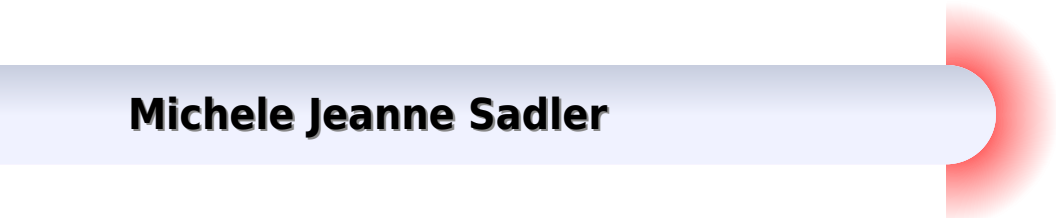
Sensory analysis for food and beverage quality control

A practical guide

Edited by David Kilcast

Sensory Analysis For Food And Beverage Quality Control
A Practical Guide Woodhead Publishing Series In Food
Science Technology And Nutrition

Michele Jeanne Sadler



Sensory Analysis For Food And Beverage Quality Control A Practical Guide Woodhead Publishing Series In Food Science Technology And Nutrition:

Sensory Analysis for Food and Beverage Quality Control David Kilcast, 2010-05-24 Producing products of reliable quality is vitally important to the food and beverage industry In particular companies often fail to ensure that the sensory quality of their products remains consistent leading to the sale of goods which fail to meet the desired specifications or are rejected by the consumer This book is a practical guide for all those tasked with using sensory analysis for quality control QC of food and beverages Chapters in part one cover the key aspects to consider when designing a sensory QC program The second part of the book focuses on methods for sensory QC and statistical data analysis Establishing product sensory specifications and combining instrumental and sensory methods are also covered The final part of the book reviews the use of sensory QC programs in the food and beverage industry Chapters on sensory QC for taint prevention and the application of sensory techniques for shelf life assessment are followed by contributions reviewing sensory QC programs for different products including ready meals wine and fish A chapter on sensory QC of products such as textiles cosmetics and cars completes the volume Sensory analysis for food and beverage quality control is an essential reference for anyone setting up or operating a sensory QC program or researching sensory QC Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing Examines methods for sensory quality control and statistical data analysis Reviews the use of sensory quality control programs in the food and beverage industry featuring ready meals wine and fish

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

Colour Additives for Foods and Beverages Michael J. Scotter, 2015-02-04 Food colour additives have been the focus of much research in the last few years and there is increasing consumer demand for natural and safer synthetic colours This book reviews the natural and synthetic colours available their properties and applications as well as regulatory sensory and analytical issues Part one covers the development and safety of food colour

additives Part two covers properties and methods of analysis and part three focuses on specific food product applications and future trends Reviews the natural and synthetic colour additives available for foods and beverages looking at their properties and applications as well as regulatory sensory and analytical issues Expert analysis of natural origin colours synthetic origin colours overview of regulations safety analysis and consumer health Comprehensive coverage of properties and development in food colours chemical purity colour stability and consumer sensory perception

Specialty Oils and Fats in Food and Nutrition Geoff Talbot, 2015-06-29 Specialty Oils and Fats in Food and Nutrition Properties Processing and Applications examines the main specialty oils and fats currently in use in food processing as well as those with significant potential Specialty oils and fats have an increasing number of applications in the food industry due to growing consumer interest in clean label functional foods and the emerging markets in free from and specialist foods Part One of this book covers the properties and processing of specialty oils and fats with a focus on the chemistry extraction and quality of different fats and oils including chapters on shea butter tropical exotic oils and structured triglycerides Part Two looks at the applications of specialty oils and fats in different food and nutraceutical products such as confectionary ice cream and margarine Specialty Oils and Fats in Food and Nutrition is a key text for R D managers and product development personnel working in the dairy baking and dairy analogue sectors or any sector using fats and oils It is a particularly useful reference point for companies reformulating their products or developing new products to alter fat content as well as academics with a research interest in the area such as lipid scientists or food scientists Authored by an industry expert with 35 years of experience working for Unilever and Loders Croklaan Broad coverage encompasses tropical exotic oils tree nut oils algal oils GM vegetable oils and more Addresses growing application areas including nutraceuticals infant formula and ice cream and confectionery

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

Advances in Food and Beverage Labelling Paul Berryman, 2014-12-03 *Advances in Food and Beverage Labelling* reviews recent advances in labelling research and regulation covering issues such as nutrition and hazard information traceability health claims and standardisation as well as new labelling technologies and consumer issues The EU Food Information Regulation will come into force in December 2014 and the book is designed to provide timely and useful

information to manufacturers in this area as well as on a global scale Part one covers the different types of information that can or must be present on a food label Part two looks at recent developments in food labelling technology regulations and enforcement Brings together contributions from industry trade bodies government and academia Offers timely advice for those concerned with the legal framework for food labelling with information about the EU Food Information Regulation as well as the US market Reviews issues surrounding nutrition and health claims and GM ethical and environmental labelling

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

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

Early Nutrition and Long-Term Health Jose M Saavedra, Anne M. Dattilo, 2016-11-29 The nutrition of an individual during gestation and the first two years of life the first 1 000 days sets the stage for lifelong health Nutrition quality and quantity in this period can influence the risk of developing diseases that constitute today's epidemics Early life nutrition can program the body's tissues organ structure and function and metabolic and immunologic responses These factors impact growth development and cognition and the risk of cardiovascular diseases allergies and obesity The first part of Early Nutrition and Long Term Health examines the mechanisms by which early nutrition affects the risk of developing these conditions The second part of this book reviews specific non communicable diseases NCDs associated with early nutrition The third part discusses the effects of nutritional programming from fetal life to toddlerhood Prevention of over or undernutrition in early life rather than dietary behavioral or therapeutic interventions in later life is likely to have a greater return on society's investment in coping with the modern epidemic of NCDs Examines the relation between early life nutrition and long term health Covers the mechanistic aspects of nutritional programming and its impact on risk of chronic non communicable diseases Reviews associations between infant and child diet and its effect on growth development cognition and later occurrence of cardiovascular diseases allergies metabolic conditions and obesity

Infectious Disease in Aquaculture B Austin, 2012-04-25 With an ever increasing demand for seafood that cannot be met by capture fisheries alone growing pressure is being placed on aquaculture production However infectious diseases are a major constraint Infectious disease in aquaculture prevention and control brings together a wealth of recent research on this problem and its effective management Part one considers the innate and adaptive immune responses seen in fish and shellfish together with the implications of these responses for disease control The specific immune response of molluscs and crustaceans is considered in depth along with the role of stress in resistance to infection Advances in disease diagnostics veterinary drugs and vaccines are discussed in part two with quality assurance the use and effects of antibiotics and anti parasitic drugs in aquaculture and developments in vaccination against fish are explored Part three focuses on the development of specific pathogen free populations and novel approaches for disease control Specific pathogen free shrimp stocks developments in genomics and the use of bacteria and bacteriophages as biological agents for disease control are explored before the management and use of natural antimicrobial compounds With its distinguished editor and expert team of contributors Infectious disease in aquaculture prevention and control provides managers of aquaculture facilities and scientists working on disease in aquaculture with a comprehensive and systematic overview of essential research in the prevention and control of infectious disease Collates a wealth of recent research on infectious disease and its effective management in aquaculture production Considers the innate and adaptive immune responses seen in fish and shellfish and the implications for disease control Discusses advances in disease diagnostics veterinary drugs and vaccines

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 an 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

Improving the Safety and Quality of Eggs and Egg Products Y Nys, M Bain, F Van Immerseel, 2011-08-19 Eggs are economical and of high nutritional value yet can also be a source of foodborne disease Understanding of the factors influencing egg quality has increased in recent years and new technologies to assure egg safety have been developed *Improving the safety and quality of eggs and egg products* reviews recent research in these areas Volume 1 focuses on egg chemistry production and consumption Part one sets the scene with information on egg production and consumption in

certain countries Part two then provides essential information on egg formation and chemistry Factors that impact egg quality are the focus of part three Chapters cover the role of poultry breeding hen nutrition and laying environment among other significant topics Part four addresses organic and free range egg production the impact of egg production on the environment and non poultry eggs A chapter on processed egg products completes the volume With its distinguished editors and international team of contributors Volume 1 of Improving the safety and quality of eggs and egg products is an essential reference for managers in the egg industry professionals in the food industry using eggs as ingredients and all those with a research interest in the subject Focuses on egg chemistry production and consumption with reference to the factors than can impact egg quality Reviews recent research in the areas of disease egg quality and the development of new technologies to assure egg safety Comprehensively covers organic free range and processed egg production

Developing Children's Food Products David Kilcast,Fiona Angus,2011-02-16 The development of food and drink products for children and adolescents represents an expanding market sector which has received little attention in the existing literature In recognition of increasing concerns regarding diet and nutrition in children and their potential impact on nutrition related health issues in later life this book covers three broad aspects relating to developing children s food products nutrition and health children s food choices and the design and testing of food and drink products for children Part one covers topical issues in pre adult nutrition and health such as nutritional requirements fluid intake needs diet and behaviour and growing 20th century health problems such as childhood obesity and food allergies Part two then focuses on children s food choices addressing food promotion and food choice in children and strategies that can be used to improve children s food choices both inside and outside of the home Finally part three considers the design of food and drink products for children with an emphasis on working with children and adolescents to design food and drink products and how best to undertake consumer and sensory testing with children With its team of expert international contributors Developing children s food products is an essential resource for both academics and food industry professionals offering particular assistance to product developers working within the competitive children s market Covers topical issues in pre adult nutrition and health discussing diet and behaviour and growing health problems such as childhood obesity and food allergies Reviews children s food choices addressing food promotion and food choice in children and strategies that can be used to improve children s food choices Considers the design of food and drink products for children with an emphasis on working with children and how best to undertake testing

Modifying Food Texture Jianshe Chen,Andrew Rosenthal,2015-05-23 Modifying Food Texture Volume 1 Novel Ingredients and Processing Techniques discusses texture as an important aspect of consumer food acceptance and preference and the fact that specific consumer groups including infants the elderly and dysphagia patients require texture modified foods Topics covered include ingredients and processing techniques used in texture modification of foods an overview of food texture issues the novel use of processing techniques for texture modification and the uses of food

ingredients in texture modified foods Discusses texture as an important aspect of consumer food acceptance and preference Presents findings and tactics that address the special needs of infants the elderly and dysphagia patients Topics covered include ingredients and processing techniques used in texture modification of foods along with an overview of food texture issues amongst others

Microbial Decontamination in the Food Industry Ali Demirci, Michael O Ngadi, 2012-06-26 The problem of creating microbiologically safe food with an acceptable shelf life and quality for the consumer is a constant challenge for the food industry Microbial decontamination in the food industry provides a comprehensive guide to the decontamination problems faced by the industry and the current and emerging methods being used to solve them Part one deals with various food commodities such as fresh produce meats seafood nuts juices and dairy products and provides background on contamination routes and outbreaks as well as proposed processing methods for each commodity Part two goes on to review current and emerging non chemical and non thermal decontamination methods such as high hydrostatic pressure pulsed electric fields irradiation power ultrasound and non thermal plasma Thermal methods such as microwave radio frequency and infrared heating and food surface pasteurization are also explored in detail Chemical decontamination methods with ozone chlorine dioxide electrolyzed oxidizing water organic acids and dense phase CO₂ are discussed in part three Finally part four focuses on current and emerging packaging technologies and post packaging decontamination With its distinguished editors and international team of expert contributors Microbial decontamination in the food industry is an indispensable guide for all food industry professionals involved in the design or use of novel food decontamination techniques as well as any academics researching or teaching this important subject Provides a comprehensive guide to the decontamination problems faced by the industry and outlines the current and emerging methods being used to solve them Details backgrounds on contamination routes and outbreaks as well as proposed processing methods for various commodities including fresh produce meats seafood nuts juices and dairy products Sections focus on emerging non chemical and non thermal decontamination methods current thermal methods chemical decontamination methods and current and emerging packaging technologies and post packaging decontamination

Innovation and Future Trends in Food Manufacturing and Supply Chain Technologies Craig Leadley, 2015-11-18 Innovation and Future Trends in Food Manufacturing and Supply Chain Technologies focuses on emerging and future trends in food manufacturing and supply chain technologies examining the drivers of change and innovation in the food industry and the current and future ways of addressing issues such as energy reduction and rising costs in food manufacture Part One looks at innovation in the food supply chain while Part Two covers emerging technologies in food processing and packaging Subsequent sections explore innovative food preservation technologies in themed chapters and sustainability and future research needs in food manufacturing Addresses issues such as energy reduction and rising costs in food manufacture Assesses current supply chain technologies and the emerging advancements in the field including key chapters on food processing technologies Covers the complete food

manufacturing scale compiling significant research from academics and important industrial figures

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

Baking Problems Solved Stanley P. Cauvain, 2017-02-18 Baking Problems Solved Second Edition provides a fully revised follow up to the innovative question and answer format of its predecessor Presenting a quick bakery problem solving reference Stanley Cauvain returns with more practical insights into the latest baking issues Retaining its logical and methodical approach the book guides bakers through various issues which arise throughout the baking process The book begins with issues found in the use of raw materials including chapters on wheat and grains flour and fats amongst others It then progresses to the problems that occur in the intermediate stages of baking such as the creation of doughs and batters and the input of water Finally it delves into the difficulties experienced with end products in baking by including chapters on bread and fermented products cakes biscuits and cookies and pastries Uses a detailed and clear question and answer format that is ideal for quick reference Combines new up to date problems and solutions with the best of the previous volume Presents a wide range of ingredient and process solutions from a world leading expert in the baking industry

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

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