

Food chemical safety

Volume 2: Additives

Edited by David H. Watson



Food Chemical Safety Vol 2 Additives

S R Jaeger, Hal MacFie



Food Chemical Safety Vol 2 Additives:

Food Chemical Safety David Watson, 2002-02-22 The use of additives in foods remains both widespread and for some consumers controversial Additives are used for a wide range of purposes particularly in improving the quality of food products Whilst valuing products with the right taste colour and texture and shelf life consumers have expressed reservations about the safety of the additives used to enhance these qualities These concerns have increased the pressure on the food industry to demonstrate the safe use of additives in food With its distinguished international team of contributors this important collection reviews both the regulatory context and the methods used to analyse assess and control the use of additives in food processing Part one of the book looks at regulation in the EU and the US Part two discusses analytical issues There are chapters on the use of risk analysis in assessing the impact of additives on consumer health quality control of analytical methods and new more rapid and targeted methods in detecting and measuring additives in foods There is also an important review of adverse reactions to additives covering such issues as monitoring trends in reporting and the evidence concerning major additives Part three of the book looks at some of the key groups of additives from colorants and flavourings to texturing agents and antioxidant preservatives *Food chemical safety Volume 2 Additives* is a valuable reference for all those concerned with the use of additives in food Reviews both the regulatory context and methods used to analyse assess and control the use of additives in food processing Looks at regulation in the EU and the US Discusses the use of risk analysis in assessing the impact of additives on consumer health

Food Chemical Safety David Watson, 2002-02-22 Annotation The safety of chemicals introduced into the supply chain remains a major concern for food producers *Food Chemical Safety Additives* provides an authoritative survey of current developments in regulation research and best practices in the management of chemicals in food Some topics include analytical methods and instrumentation for detecting chemicals in food international regulation of additives in food and flavourings colourings sweeteners enzymes and solvents

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

Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals Nissim Garti,D. Julian McClements,2012-10-19 Improved technologies for the encapsulation protection release and enhanced bioavailability of food ingredients and nutraceutical components are vital to the development of future foods Encapsulation technologies and delivery systems for food ingredients and nutraceuticals provides a comprehensive guide to current and emerging techniques Part one provides an overview of key requirements for food ingredient and nutraceutical delivery systems discussing challenges in system development and analysis of interaction with the human gastrointestinal tract Processing technologies for encapsulation and delivery systems are the focus of part two Spray drying cooling and chilling are reviewed alongside coextrusion fluid bed microencapsulation microencapsulation methods based on biopolymer phase separation and gelation phenomena in aqueous media Part three goes on to investigate physicochemical approaches to the production of encapsulation and delivery systems including the use of micelles and microemulsions polymeric amphiphiles liposomes colloidal emulsions organogels and hydrogels Finally part four reviews characterization and applications of delivery systems providing industry perspectives on flavour fish oil iron micronutrient and probiotic delivery systems With its distinguished editors and international team of expert contributors Encapsulation technologies and delivery systems for food ingredients and nutraceuticals is an authoritative guide for both industry and academic researchers interested in encapsulation and controlled release systems Provides a comprehensive guide to current and emerging techniques in encapsulation technologies and delivery systems Chapters in part one provide an overview of key requirements for food ingredient and nutraceutical delivery systems while part two discusses processing technologies for encapsulation and delivery systems Later sections investigate physicochemical approaches to the production of encapsulation and delivery systems and review characterization and applications of delivery systems

Postharvest Biology and Technology of Tropical and Subtropical Fruits Elhadi M. Yahia,2011-06-30 While products such as bananas pineapples kiwifruit and citrus have long been available to consumers in temperate zones new fruits such as lychee longan carambola and mangosteen are now also entering the market Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further Tropical and subtropical fruits are particularly vulnerable to postharvest losses and are also transported long distances for sale Therefore maximising their quality postharvest is essential and there have been many recent advances in

this area Many tropical fruits are processed further into purees juices and other value added products so quality optimisation of processed products is also important The books cover current state of the art and emerging post harvest and processing technologies Volume 1 contains chapters on particular production stages and issues whereas Volumes 2 3 and 4 contain chapters focused on particular fruit Chapters in Volume 4 review the factors affecting the quality of different tropical and subtropical fruits from mangosteen to white sapote Important issues relevant to each product are discussed including means of maintaining quality and minimising losses postharvest recommended storage and transport conditions and processing methods among other topics With its distinguished editor and international team of contributors Volume 4 of Postharvest biology and technology of tropical and subtropical fruits along with the other volumes in the collection are essential references both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Along with the other volumes in the collection Volume 4 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Reviews factors affecting the quality of different tropical and subtropical fruits concentrating on postharvest biology and technology Important issues relevant to each particular fruit are discussed such as postharvest physiology preharvest factors affecting postharvest quality and pests and diseases

Advances in 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

Colour in Food D MacDougall,2002-08-16 Colour is one of the most

important cues used by consumers to assess the quality of a food product It may be defined as the individual's response to the visual signals generated by the light on a product This important collection reviews how colour is perceived and measured and ways in which it can be better understood and controlled in food Part one looks at colour perception and measurement Chapter 2 discusses the concept of the total appearance of food of which colour is one component and relates this to sensory assessment techniques The following chapters consider the principles of instrumental colour measurement models of colour appearance colour measurement by colour reflectance and sorting by colour Part two begins with a review of the chemistry of food colorants This provides a context for the following chapters which focus on the factors determining colour stability in vegetables fruits and meat A final group of chapters then look at colour enhancement of foods from the use of genetic modification to developments in natural colourings Colour in food is a standard work on both understanding measuring and controlling one of the most important quality attributes of any food product Reviews how colour is perceived and measured and ways in which it can be better understood and controlled in food Considers the principles of instrumental colour measurement models of colour appearance and perception colour measurement by colour reflectance and sorting by colour Examines the chemistry of food colorants and focusses on the factors determining colour stability in vegetables fruits and meat

Emerging Food Packaging Technologies Kit L Yam, Dong Sun Lee, 2012-03-15 The successful employment of food packaging can greatly improve product safety and quality making the area a key concern to the food processing industry Emerging food packaging technologies reviews advances in packaging materials the design and implementation of smart packaging techniques and developments in response to growing concerns about packaging sustainability Part one of Emerging food packaging technologies focuses on developments in active packaging reviewing controlled release packaging active antimicrobials and nanocomposites in packaging and edible chitosan coatings Part two goes on to consider intelligent packaging and how advances in the consumer packaging interface can improve food safety and quality Developments in packaging material are analysed in part three with nanocomposites emerging coating technologies light protective and non thermal process packaging discussed alongside a consideration of the safety of plastics as food packaging materials Finally part four explores the use of eco design life cycle assessment and the utilisation of bio based polymers in the production of smarter environmentally compatible packaging With its distinguished editors and international team of expert contributors Emerging food packaging technologies is an indispensable reference work for all those responsible for the design production and use of food and beverage packaging as well as a key source for researchers in this area Reviews advances in packaging materials the design and implementation of smart packaging techniques and developments in response to growing concerns about packaging sustainability Considers intelligent packaging and how advances in the consumer packaging interface can improve food safety and quality Examines developments in packaging materials nanocomposites emerging coating technologies light protective and non thermal process packaging and the safety of plastics as food packaging materials

Delivering Performance in Food Supply Chains Carlos Mena, Graham Stevens, 2010-01-28 Food and drink supply chains are complex continually changing systems involving many participants They present stakeholders across the food and drinks industries with considerable challenges Delivering performance in food supply chains offers expert perspectives to help practitioners and academics to improve their supply chain operations The Editors have identified six key challenges in managing food and drinks supply chains Each section of the book focuses on one of these important issues The first chapters consider the fundamental role of relationship management in supply chains The next section discusses another significant issue aligning supply and demand Part three considers five different approaches to effective and efficient process management while quality and safety management an issue food companies need to take very seriously is subject of the next section Parts five and six review issues which are currently driving change in food supply chains the effective use of new technologies and the desire to deliver food sustainably and responsibly With expert contributions from leaders in their fields Delivering performance in food supply chains will help practitioners and academics to understand different approaches in supply chain management explore alternative methods and develop more effective systems Considers the fundamental role of relationship management in supply chains including an overview of performance measurement in the management of food supply chains Discusses the alignment of supply and demand in food supply chains and reviews sales and operations planning and marketing strategies for competitive advantage in the food industry Provides an overview of the effective use of new technologies and those that will be used in the future to deliver food sustainably and reliably

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

Freeze-Drying of Pharmaceutical and Food Products Tse-Chao Hua, Bao-Lin Liu, Haimei Zhang, 2010-07-30 Freeze drying is an important preservation technique for heat sensitive pharmaceuticals and foods Products are first frozen then dried in a vacuum at low temperature by sublimation and desorption rather than by the application of heat The resulting items can be stored at room temperature for long periods This informative text addresses both principles and practice in this area The first chapter introduces freeze drying The authors then review the fundamentals of the technique heat mass transfer analyses modelling of the drying process and the equipment employed Further chapters focus on freeze drying of food freeze drying of pharmaceuticals and the protective agents and additives applied The final chapter covers the important subjects of disinfection sterilization and process validation Freeze drying of pharmaceutical and food products is an essential reference for food pharmaceutical and refrigeration engineers and scientists with an interest in preservation techniques It will also be of use to students in these fields Addresses the principles and practices used in this important preservation technique Explains the fundamentals of heat mass transfer analysis modelling and the equipment used Discusses the importance of disinfection sterilization and process validation

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

Modeling Food Processing Operations Serafim Bakalis, Kai Knoerzer, Peter J Fryer, 2015-04-28 Computational modeling is an important tool for understanding and improving food processing and manufacturing It is used for many different purposes including process design and process optimization However modeling goes beyond the process and can include applications to understand and optimize food storage and the food supply chain and to perform a life cycle analysis Modeling Food Processing Operations provides a comprehensive overview of the various applications of modeling in conventional food processing The needs of industry current practices and state of the art technologies are examined and case studies are provided Part One provides an introduction to the topic with a particular focus on modeling and simulation strategies in food processing operations Part Two reviews the modeling of various food processes involving heating and cooling These processes include thermal inactivation sterilization and

pasteurization drying baking frying and chilled and frozen food processing storage and display Part Three examines the modeling of multiphase unit operations such as membrane separation extrusion processes and food digestion and reviews models used to optimize food distribution Comprehensively reviews the various applications of modeling in conventional food processing Examines the modeling of multiphase unit operations and various food processes involving heating and cooling Analyzes the models used to optimize food distribution Cereal Grains for the Food and Beverage Industries Elke K Arendt,Emanuele Zannini,2013-04-09 Cereals are a staple of the human diet and have a significant effect on health As a result they are of major significance to the food industry Cereal grains for the food and beverage industries provides a comprehensive overview of all of the important cereal and pseudo cereal species from their composition to their use in food products The book reviews the major cereal species starting with wheat and triticale before covering rye barley and oats It goes on to discuss other major species such as rice maize sorghum and millet as well as pseudo cereals such as buckwheat quinoa and amaranth Each chapter reviews grain structure chemical composition including carbohydrate and protein content processing and applications in food and beverage products Cereal grains for the food and beverage industries is an essential reference for academic researchers interested in the area of cereal grains and products It is also an invaluable reference for professionals in the food and beverage industry working with cereal products including ingredient manufacturers food technologists nutritionists as well as policy makers and health care professionals A comprehensive overview of all of the important cereal and pseudo cereal species Chapters review each of the following species Wheat Maize Rice Barley Triticale Rye Oats Sorghum Millet Teff Buckwheat Quinoa and Amaranth Reviews grain structure chemical composition processing and applications in food and beverage products for each of the considered grains **Environmental Assessment and Management in the Food Industry** U Sonesson,J Berlin,F Ziegler,2010-09-30 Life cycle assessment LCA of production and processing in the food industry is an important tool for improving sustainability Environmental assessment and management in the food industry reviews the advantages challenges and different applications of LCA and related methods for environmental assessment as well as key aspects of environmental management in this industry sector Part one discusses the environmental impact of food production and processing addressing issues such as nutrient management and water efficiency in agriculture Chapters in Part two cover LCA methodology and challenges with chapters focusing on different food industry sectors such as crop production livestock and aquaculture Part three addresses the applications of LCA and related approaches in the food industry with chapters covering combining LCA with economic tools ecodesign of food products and footprinting methods of assessment among other topics The final part of the book concentrates on environmental management in the food industry including contributions on training eco labelling and establishing management systems With its international team of editors and contributors Environmental assessment and management in the food industry is an essential reference for anyone involved in environmental management in the food industry and for those with an academic

interest in sustainable food production Reviews the advantages challenges and different applications of LCA and related methods for environmental assessment Discusses the environmental impact of food production and processing addressing issues such as nutrient management and water efficiency in agriculture Examines environmental management in the food industry including contributions on training eco labelling and establishing management systems *Handbook on Natural Pigments in Food and Beverages* Reinhold Carle,Ralf Schweiggert,2016-04-20 Handbook on Natural Pigments Industrial Applications for Improving Food Colour is unique in its approach to the improvement of food colors The book is written with industrial applications in mind with each chapter focusing on a color solution for a specific commodity that will provide food scientists with a one stop comprehensive reference on how to improve the color of a particular food product The first section of the book looks at the legal frameworks which underpin natural food colorings also investigating the consumer expectations of food color The second section of the book focuses on specific industrial applications of natural colorants with chapters covering the use of natural colorants in aqueous food products cereal based foods and meat products amongst many other topics The various pigments which can be used to effectively color these commodities are presented with information on safety and testing included throughout The final section in the book looks at recent developments and future perspectives in natural food colorings There are chapters which cover the health benefits of natural pigments the use of novel fruits and vegetables in pigments and stable natural solutions for blue colorings Presents recent advances in consumer demand and worldwide legislation regarding natural food colorants Discusses the use of natural food colorants for one specific product category per chapter rather than one pigment class per chapter this makes the book extremely useable for industrialists working in a specific sector Contains a comprehensive array of product specific coloration approaches from using pigment enriched feed additives to the direct addition of color formulations Separation, Extraction and Concentration Processes in the Food, Beverage and Nutraceutical Industries Syed S. H. Rizvi,2010-10-28 Separation extraction and concentration are essential processes in the preparation of key food ingredients They play a vital role in the quality optimization of common foods and beverages and there is also increasing interest in their use for the production of high value compounds such as bioactive peptides from milk and whey and the recovery of co products from food processing wastes Part one describes the latest advances in separation extraction and concentration techniques including supercritical fluid extraction process chromatography and membrane technologies It also reviews emerging techniques of particular interest such as pervaporation and pressurised liquid extraction Part two then focuses on advances in separation technologies and their applications in various sectors of the food beverage and nutraceutical industries Areas covered include dairy and egg processing oilseed extraction and brewing This section discusses the characteristics of different foods and fluids how food constituents are affected by separation processes and how separation processes can be designed and operated to optimize end product quality With its team of experienced international contributors Separation extraction and concentration

processes in the food beverage and nutraceutical industries is an important reference source for professionals concerned with the development and optimisation of these processes Describes the latest advances in separation extraction and concentration techniques and their applications in various sectors of the food beverage and nutraceutical industries Reviews emerging techniques of particular interest such as pervaporation and pressurised liquid extraction Explores the characteristics of different foods and fluids and how food constituents are affected by separation processes 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 **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 **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

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