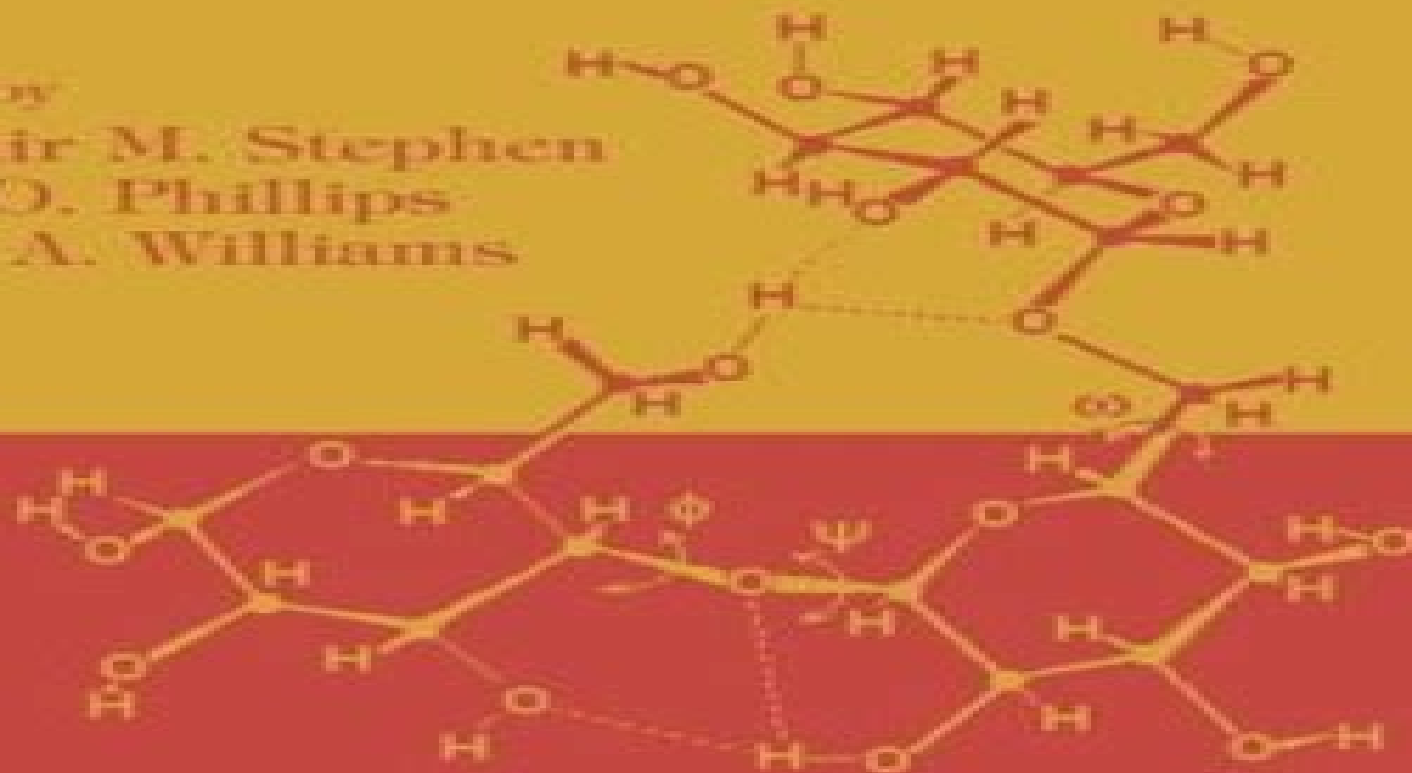


Food Polysaccharides and Their Applications

Second Edition

edited by
Alistair M. Stephen
Glyn O. Phillips
Peter A. Williams



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Food Polysaccharides And Their Applications

N.J. Zuidam, Viktor Nedovic



Food Polysaccharides And Their Applications:

Food Polysaccharides and Their Applications Alistair M. Stephen, Glyn O. Phillips, 2016-04-19 Comprehensive in scope Food Polysaccharides and Their Applications Second Edition explains the production aspects and the chemical and physical properties of the main classes of polysaccharides consumed as food highlighting their nutritional value and their technological characteristics Chapters in this new edition detail the source

Encapsulation Technologies for Active Food Ingredients and Food Processing N.J. Zuidam, Viktor Nedovic, 2009-10-30 Consumers prefer food products that are tasty healthy and convenient Encapsulation is an important way to meet these demands by delivering food ingredients at the right time and right place For example encapsulates may allow flavor retention mask bad tasting or bad smelling components stabilize food ingredients and increase their bioavailability Encapsulation may also be used to immobilize cells or enzymes in the production of food materials or products such as fermentation or metabolite production This book provides a detailed overview of the encapsulation technologies available for use in food products food processing and food production The book aims to inform those who work in academia or R D about both the delivery of food compounds via encapsulation and food processing using immobilized cells or enzymes The structure of the book is according to the use of encapsulates for a specific application Emphasis is placed on strategy since encapsulation technologies may change Most chapters include application possibilities of the encapsulation technologies in specific food products or processes The first part of the book reviews general technologies food grade materials and characterization methods for encapsulates The second part discusses encapsulates of active ingredients e g aroma fish oil minerals vitamins peptides proteins probiotics for specific food applications The last part describes immobilization technologies of cells and enzymes for use within food fermentation processes e g beer wine dairy meat and food production e g sugar conversion production of organic acids or amino acids hydrolysis of triglycerides Edited by two leading experts in the field Encapsulation Technologies for Food Active Ingredients and Food Processing will be a valuable reference source for those working in the academia or food industry The editors work in both industry or academia and they have brought together in this book contributions from both fields

Understanding and Controlling the Microstructure of Complex Foods D. Julian McClements, 2007-08-30 It is widely accepted that the creation of novel foods or improvement of existing foods largely depends on a strong understanding and awareness of the intricate interrelationship between the nanoscopic microscopic and macroscopic features of foods and their bulk physiochemical properties sensory attributes and healthfulness With its distinguished editor and array of international contributors Understanding and controlling the microstructure of complex foods provides a review of current understanding of significant aspects of food structure and methods for its control Part one focuses on the fundamental structural elements present in foods such as polysaccharides proteins and fats and the forces which hold them together Part two discusses novel analytical techniques which can provide information on the morphology and behaviour of food materials Chapters cover

atomic force microscopy image analysis scattering techniques and computer analysis Chapters in part three examine how the principles of structural design can be employed to improve performance and functionality of foods The final part of the book discusses how knowledge of structural and physicochemical properties can be implemented to improve properties of specific foods such as ice cream spreads protein based drinks chocolate and bread dough Understanding and controlling the microstructure of complex foods is an essential reference for industry professionals and scientists concerned with improving the performance of existing food products and inventing novel food products Reviews the current understanding of significant aspects of food structure and methods for its control Focuses on the fundamental structural elements present in foods such as proteins and fats and the forces that hold them together Discusses novel analytical techniques that provide information on the morphology and behaviour of food materials *Nanotechnologies for Solubilization and Delivery in Foods, Cosmetics and Pharmaceuticals* Nissim Garti, Idit Amar-Yuli, 2012 Beginning with the basics of surfactant chemistry and micellization this book presents a range of nanotechnology strategies for controlling colloidal and polymeric structures for the solubilization and targeted delivery of food nutrients and pharmaceuticals *Handbook of Encapsulation and Controlled Release* Munmaya Mishra, 2015-12-01 The field of encapsulation especially microencapsulation is a rapidly growing area of research and product development The Handbook of Encapsulation and Controlled Release covers the entire field presenting the fundamental processes involved and exploring how to use those processes for different applications in industry Written at a level comp Kirk-Othmer Chemical Technology and the Environment, 2 Volume Set Wiley, 2007-05-21 The two volume reference work Chemical Technology and the Environment provides readers with knowledge on contemporary issues in environmental pollution prevention and control as well as regulatory health and safety issues as related to chemical technology It introduces and expands the knowledge on emerging green materials and processes and greener energy technology as well as more general concepts and methodology including sustainable development and chemistry and green chemistry Based on Wiley's renowned Kirk Othmer Encyclopedia of Chemical Technology this compact reference features the same breadth and quality of coverage and clarity of presentation found in the original **Handbook of Industrial Water Soluble Polymers** Peter A. Williams, 2008-04-15 Natural and synthetic water soluble polymers are used in a wide range of familiar industrial and consumer products including coatings and inks papers adhesives cosmetics and personal care products They perform a variety of functions without which these products would be significantly more expensive less effective or both Written for research development and formulation chemists technologists and engineers at graduate level and beyond in the fine and specialty chemicals polymers food and pharmaceutical industries the Handbook of Industrial Water Soluble Polymers deals specifically with the functional properties of both natural and synthetic water soluble polymers By taking a function based approach rather than a polymer specific approach the book illustrates how polymer structure leads to effect and shows how different polymer types can be employed to achieve appropriate product

properties **Kirk-Othmer Encyclopedia of Chemical Technology, Volume 20** Kirk-Othmer,2006-04-07 The fifth edition of the Kirk Othmer Encyclopedia of Chemical Technology builds upon the solid foundation of the previous editions which have proven to be a mainstay for chemists biochemists and engineers at academic industrial and government institutions since publication of the first edition in 1949 The new edition includes necessary adjustments and modernisation of the content to reflect changes and developments in chemical technology Presenting a wide scope of articles on chemical substances properties manufacturing and uses on industrial processes unit operations in chemical engineering and on fundamentals and scientific subjects related to the field The Encyclopedia describes established technology along with cutting edge topics of interest in the wide field of chemical technology whilst uniquely providing the necessary perspective and insight into pertinent aspects rather than merely presenting information Set began publication in January 2004 Over 1 000 articles More than 600 new or updated articles 27 volumes Edible Coatings and Films to Improve Food Quality Elizabeth A. Baldwin,Robert Hagenmaier,Jinhe Bai,2011-08-24 Since the publication of the first edition of this text ever increasing coatings research has led to many developments in the field Updated and completely revised with the latest discoveries this text is a critical resource for all those involved in buying selling regulating developing or using coatings to improve the quality and safety of foods Topics discussed in this volume include materials and properties of coatings how they present barriers to gases and water vapors how they can improve or harm appearance and regulation issues The book also discusses how to apply coatings to various commodities and how they can function as carriers of additives **Food Emulsions** David Julian McClements,2004-12-16 Food Emulsions Principles Practice and Techniques Second Edition introduces the fundamentals of emulsion science and demonstrates how this knowledge can be applied to better understand and control the appearance stability and texture of many common and important emulsion based foods Revised and expanded to reflect recent developments this s *Biopolymers for Food Design* Alexandru Mihai Grumezescu,Alina Maria Holban,2018-04-03 Biopolymers for Food Design Volume 20 in the Handbook of Bioengineering series describes how biopolymers have made a major impact in the food industry from food design to food control and safety Biopolymers can be used in the development of novel nutritional alternatives to replace difficult to obtain food products or for foods inaccessible or inappropriate for a particular population i e allergic to specific components In addition some polymers can be used as functional ingredients and can also represent efficient scaffolds for food ingredients with therapeutic values This valuable reference is ideal for those looking for new solutions for the food industry Presents common biopolymers and their applications in food bioengineering from food design to control and safety Identifies how the use of certain biopolymers can result in faster production time and reduced costs Includes cutting edge technologies used in research for food design and other food related applications Discusses the use of biopolymers in food packaging shelf life extension and the creation of novel food products **Principles of Food Chemistry** John M. deMan,2013-02-01 This book was designed to serve as a

text for lipids low caloric fats and biotechnology have courses in food chemistry in food science pro received a good deal of attention Our under grams following the Institute of Food Technolo standing of the functionality of proteins expands gists minimum standards The original idea in with increasing knowledge about their composi the preparation of this book was to present basic tion and structure Carbohydrates serve many information on the composition of foods and the functions in foods and the noncaloric dietary chemical and physical characteristics they fiber has assumed an important role undergo during processing storage and han Color flavor and texture are important dling The basic principles of food chemistry attributes of food quality and in these areas remain the same but much additional research especially those of flavor and texture great carried out in recent years has extended and advances have been made in recent years deepened our knowledge This required inclu Enzymes are playing an ever increasing part in sion of new material in all chapters The last the production and transformation of foods chapter in the second edition Food Additives Modern methods of biotechnology have pro has been replaced by the chapter Additives and duced a gamut of enzymes with new and Contaminants and an additional chapter Regu improved properties

Functional Foods and Dietary Supplements Athapol Noomhorm,Imran Ahmad,Anil Kumar Anal,2014-03-11 Functional foods are foods which contain bioactive components either from plant or animal sources which can have health benefits for the consumer over and above their nutritional value Foods which have antioxidant or cancer combating components are in high demand from health conscious consumers much has been made of the health giving qualities of fruits and vegetables in particular Conversely foods which have been processed are suffering an image crisis with many consumers indiscriminately assuming that any kind of processing robs food of its natural goodness To date there has been little examination of the actual effects whether positive or negative of various types of food processing upon functional foods This book highlights the effects of food processing on the active ingredients of a wide range of functional food materials with a particular focus on foods of Asian origin Asian foods particularly herbs are becoming increasingly accepted and demanded globally with many Western consumers starting to recognize and seek out their health giving properties This book focuses on the extraction of ingredients which from materials which in the West are seen as alternative such as flour from soybeans instead of wheat or bran and starch from rice but which have long histories in Asian cultures It also highlight the incorporation of those bioactive compounds in foods and the enhancement of their bioavailability Functional Foods and Dietary Supplements Processing Effects and Health Benefits will be required reading for those working in companies research institutions and universities that are active in the areas of food processing and agri food environment Food scientists and engineers will value the new data and research findings contained in the book while environmentalists food regulatory agencies and other food industry personnel involved in functional food production or development will find it a very useful source of information

Handbook of Plant-Based Food and Drinks Design Fatma Boukid,Cristina M. Rosell,Nicola Gasparre,2024-05-29 Handbook of Plant Based Food and Drinks Design discusses

conventional and emerging technologies for plant based ingredient improvement yield nutritional composition and functional properties while considering food safety sustainability and social impact to explore current and potential markets through research and innovation Divided in 7 sections the book covers Plant sources for functional ingredients Processing plant based sources Plant based food design to replace mimic animal food Innovation in plant based food The promise of parity Safety and regulations of plant based foods Social environmental and economic impact and more Written by a team of experts in the field this book can be a good support for researchers and scientists working with plant based food drinks and market trends Brings a critical overview about the health beneficial compounds of plant based sources Offers guidelines on how to formulate plant based food or a food alternative Discusses the transition towards more plant based diets on nutrition economy climate change health and sustainability

Nineteenth International Seaweed Symposium Michael A. Borowitzka, Alan T. Critchley, Stefan Kraan, Akira Peters, Kjersti Sjøtun, Masahiro Notoya, 2009-02-11 The Proceedings of the 19th International Seaweed Symposium provides an invaluable reference to a wide range of fields in applied phycology Papers cover topics as diverse as the systematics ecology physiology integrated multitrophic aquaculture commercial applications carbohydrate chemistry and applications harvesting biology cultivation of seaweeds and microalgae and more Contributions from all parts of the world give the volume exceptional relevance in an increasingly global scientific and commercial climate Like its predecessors this volume provides a benchmark of progress in all fields of applied seaweed science and management and will be referred to for many years to come

Food Texture Design and Optimization Yadunandan Lal Dar, Joseph M. Light, 2014-04-07 Food texture has evolved to be at the forefront of food formulation and development Food Texture Design and Optimization presents the latest insights in food texture derived from advances in formulation science as well as sensory and instrumental measurement This unique volume provides practical insights for professionals who are starting in the field as well as experts looking to enhance their knowledge or expand into new areas The first part of this book presents case studies on formulating products in a broad variety of application segments such as cheese ice cream baked goods gluten free products low fat non fat dairy products and more Challenges related to maintaining texture while optimizing nutritional content cost flavor and other attributes of the food product are investigated The book also highlights the importance of texture design and optimization in several types of food products and demonstrates how experts have applied this knowledge in the industry Part two provides an overview of the latest advances in tools and techniques for food texture design and optimization focusing on the use of instrumental techniques the application of sensory techniques and the use of marketing and consumer insight tools in the design and optimization of food products The ability to use advanced characterization techniques in this field is critical for both new and established practitioners in tackling the problems they face Food Texture Design and Optimization serves as an important reference for technical practitioners on how to adopt advanced techniques in food texture research This information is invaluable in

reviewing establish the state of the art in this field and providing a minimum recommended standard for food formulators

Handbook of Hydrocolloids Glyn O. Phillips, Peter A. Williams, 2020-11-06 Handbook of Hydrocolloids Third Edition is a must have substantive reference on hydrocolloids helping food industry scientists ever since its first edition was published and well received This thoroughly updated and expanded edition reviews the structure function properties and applications of a broad range of hydrocolloids used in food and related industries The third edition updates existing chapters on developments and theories on the structure and functional characteristics of individual hydrocolloids The book provides additional chapters on new techniques for the chemical and physicochemical characterization of hydrocolloids and applications technologies for encapsulation and controlled release of active compounds Edited by two leading international authorities in the field this third edition continues to be relevant to food industry researchers food manufacturers graduate and postgraduate students particularly in food pharmaceutical and cosmetic sciences Introduces to food hydrocolloids considering regulatory aspects and functional characteristics Examines the manufacture structure function and applications of over twenty five hydrocolloids Brings a detailed overview of the function of hydrocolloids as emulsifiers rheological modifiers film formers and encapsulation agents

Renewable Resources for Functional Polymers and Biomaterials Peter A Williams, 2015-11-09 This book details polysaccharides and other important biomacromolecules covering their source production structures properties and current and potential application in the fields of biotechnology and medicine It includes a systematic discussion on the general strategies of isolation separation and characterization of polysaccharides and proteins Subsequent chapters are devoted to polysaccharides obtained from various sources including botanical algal animal and microbial In the area of botanical polysaccharides separate chapters are devoted to the sources structure properties and medical applications of cellulose and its derivatives starch and its derivatives pectins and exudate gums notably gum arabic Another chapter discusses the potential of hemicelluloses xylans and xylan derivatives as a new source of functional biopolymers for biomedical and industrial applications The algal polysaccharide alginate has significant application in food pharmaceuticals and the medical field all of which are reviewed in a separate chapter Polysaccharides of animal origin are included with separate chapters on the sources production biocompatibility biodegradability and biomedical applications of chitin chitosan and hyaluronan With the increasing knowledge and applications of genetic engineering there is also an introduction in the book to nucleic acid polymers the genome research and genetic engineering Proteins and protein conjugates are covered with one chapter providing a general review of structural glycoproteins fibronectin and laminin together with their role in the promotion of cell adhesion in vascular grafts implants and tissue engineering Another chapter discusses general aspects of a number of industrial proteins including casein caseinates whey protein gluten and soy proteins with emphasis on their medical applications and with reference to the potential of bacterial proteins Another natural polymer resource microbial polyesters although small compared with polysaccharides and proteins is also gaining increasing interest

in biomedical technology and other industrial sectors One chapter therefore is devoted to microbial polyesters with comprehensive coverage of their biosynthesis properties enzymic degradation and applications By dealing with biopolymers at the molecular level the book is aimed at the biomedical and wider materials science communities and provides an advanced overview of biopolymers at the graduate and postgraduate level In addition it will appeal to both academic and industrial life scientists who are involved in research and development activities in the medical and biotechnology field

Gums and Stabilisers for the Food Industry 11 Peter A. Williams, Glyn O. Phillips, 2002 The breadth and depth of knowledge of gums and stabilisers has increased tremendously over the last two decades with researchers in industry and academia collaborating to accelerate the growth Gums and Stabilisers for the Food Industry 11 presents the latest research in the field of hydrocolloids used in food Bringing together contributions from international experts the first section of the book investigates the advances in structure determination and characterisation of hydrocolloids including the use of capillary electrophoresis Later sections deal with rheological aspects of hydrocolloids in solutions and gels the application of hydrocolloids in real food systems and the interfacial behaviour and gelation of proteins A discussion of the influence of hydrocolloids on human health is also included Researchers and other professionals in industry and academia particularly those involved directly with food science will welcome this title as a source of the very latest information

Functional Food Ingredients from Plants, 2019-08-22 Functional Food Ingredients from Plants Volume 90 the latest release in the Advances in Food and Nutrition Research series provides updated knowledge about nutrients in foods and how to avoid their deficiency especially for those essential nutrients that should be present in the diet to reduce disease risk and optimize health Updates to this release include sections on Natural antioxidants of plant origin Dietary fiber sources The impact of molecular interactions with phenolic compounds on food polysaccharides functionality Plant phenolics as functional ingredients Pigments and vitamins from plants as functional ingredients Glucosinolates fate from plants to consumer and more Contains contributions that have been carefully selected based on their vast experience and expertise on the subject Includes updated in depth and critical discussions of available information giving the reader a unique opportunity to learn Encompasses a broad view of the topics at hand

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