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PRINCIPLES AND PRACTICE

FIFTH EDITION

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Food Processing Technology Principles And Practice
Woodhead Publishing Series In Food Science
Technology

**Charlotte Jacobsen, Nina Skall
Nielsen, Anna Frisenfeldt Horn, Ann-
Dorit Moltke Sørensen**

Food Processing Technology Principles And Practice Woodhead Publishing Series In Food Science Technology:

Food Processing Technology P.J. Fellows, 2016-10-04 Food Processing Technology Principles and Practice Fourth Edition has been updated and extended to include the many developments that have taken place since the third edition was published. The new edition includes an overview of the component subjects in food science and technology, processing stages, important aspects of food industry management not otherwise considered e.g. financial management, marketing, food laws and food industry regulation, value chains, the global food industry and overarching considerations e.g. environmental issues and sustainability. In addition, there are new chapters on industrial cooking, heat removal, storage and distribution, along with updates on all the remaining chapters. This updated edition consolidates the position of this foundational book as the best single volume introduction to food manufacturing technologies available, remaining as the most adopted standard text for many food science and technology courses. Updated edition completely revised with new developments on all the processing stages and aspects of food industry management not otherwise considered e.g. financial management, marketing, food laws and food industry regulation and more. Introduces a range of processing techniques that are used in food manufacturing. Explains the key principles of each process, including the equipment used and the effects of processing on microorganisms that contaminate foods. Describes post-processing operations, including packaging and distribution logistics. Includes extra textbook elements such as videos and calculations slides, in addition to summaries of key points in each chapter. **Food**

Processing Technology P.J. Fellows, 2000-07-11 The first edition of Food Processing Technology was quickly adopted as the standard text by many food science and technology courses. While keeping with the practice of covering the wide range of food processing techniques, this new edition has been substantially expanded to take account of the advances in technology that have taken place since the publication of the first edition. The Second Edition includes new chapters on computer control of processing, novel minimal technologies and Ohmic heating, and an extended chapter on modified atmosphere packaging. It is a comprehensive yet basic text that offers an overview of most unit operations while at the same time providing details of the processing equipment, operating conditions and the effects of processing on the biochemistry of foods. The book is divided into five parts in which unit operations are grouped according to the nature of the heat transfer that takes place. Each chapter describes the formulae required for calculation of processing parameters, sample problems and the effects on sensory characteristics and nutritional properties of selected foods. By combining food processing theory and calculations with descriptions of commercial practice and results of scientific studies, Food Processing Technology Principles and Practice Second Edition helps readers make attractive saleable products and extend the shelf life of foods. Food Processing Technology Peter Fellows, 1988 Basic principles Ambient Temperature processing Processing by application of heat Processing by the removal of heat Post processing operations Appendix A Vitamins in foods Appendix B EEC permitted food additives Appendix C Units and dimensions Appendix D Temperatures of saturated steam Appendix E Sizes of some common

UK round cans Appendix F Latent heat of vaporisation of water

Food Processing Technology P.J. Fellows, 2009-07-28

Widely regarded as a standard work in its field this book introduces the range of processing techniques that are used in food manufacturing. It explains the principles of each process, the processing equipment used, operating conditions and the effects of processing on micro organisms that contaminate foods, the biochemical properties of foods and their sensory and nutritional qualities. The book begins with an overview of important basic concepts. It describes unit operations that take place at ambient temperature or involve minimum heating of foods. Subsequent chapters examine operations that heat foods to preserve them or alter their eating quality and explore operations that remove heat from foods to extend their shelf life with minimal changes in nutritional quality or sensory characteristics. Finally, the book reviews post processing operations including packaging and distribution logistics. The third edition has been substantially rewritten, updated and extended to include the many developments in food technology that have taken place since the second edition was published in 2000. Nearly all unit operations have undergone significant developments and these are reflected in the large amount of additional material in each chapter. In particular, advances in microprocessor control of equipment, minimal processing technologies, genetic modification of foods, functional foods, developments in active or intelligent packaging and storage and distribution logistics are described. Developments in technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food borne micro organisms are included for the first time.

Functional Foods Maria Saarela, 2011-04-30

The first edition of *Functional Foods: Concept to product* quickly established itself as an authoritative and wide ranging guide to the functional foods area. There has been a remarkable amount of research into health promoting foods in recent years and the market for these types of products has also developed. Thoroughly revised and updated, this major new edition contains over ten additional chapters on significant topics including omega 3 polyunsaturated fatty acids, consumers and health claims and functional foods for obesity prevention. Part one provides an overview of key general issues including definitions of functional foods and legislation in the EU, the US and Asia. Part two focuses on functional foods and health, investigating conditions such as cardiovascular disease, diabetes, cancer, obesity and infectious diseases, as well as the impact of functional foods on cognition and bone health. Part three looks at the development of functional food products. Topics covered include maximising the functional benefits of plant foods, dietary fibre, functional dairy and soy products, probiotics and omega 3 polyunsaturated fatty acids (PUFAs). With its distinguished editors and international team of expert contributors, *Functional Foods: Concept to product* is a valuable reference tool for health professionals and scientists in the functional foods industry and to students and researchers interested in functional foods. Provides an overview of key general issues including definitions of functional foods and legislation in the EU, the US and Asia. Focuses on functional foods and health, investigating conditions such as cardiovascular disease, diabetes, cancer, obesity and infectious diseases. Examines the development of functional food products.

featuring maximising the functional benefits of plant foods dietary fibre functional dairy and soy products *Sterilization of Food in Retort Pouches* A.G. Abdul Ghani Al-Baali, Mohammed M. Farid, 2007-11-12 Sterilization of canned food is a well known technology that has been in practice for many decades Food sterilization has been well studied in a large number of textbooks This book is not about the science of sterilization or food safety but rather about the important interaction between uid mechanics heat transfer and microbial inactivation Such interaction is complex and if ignored would lead to incorrect information not only on food sterility but also on food quality The book is written by engineers for both food engineers and scientists However it may also be of interest to those working in computational uid dynamics CFD It presents an elementary treatment of the principles of heat transfer during thermal sterilization and it contains suf cient material presented at a high level of mathematics A background in the solution of ordinary and partial differential equations is helpful for proper understanding of the main chapters of this book However we have avoided going into a detailed numerical analysis of the nite volume method FVM of solutions used to solve the sets of equations Some familiarity with uid dynamics and heat transfer will also be helpful but not essential In this book

conduction and convective heat transfer is treated such that the reader is offered the insight that is gained from analytical solutions as well as the important tools of numerical analysis which must be used in practice Analysis of free convection is used to present a physical picture of the convection process *Extrusion Problems Solved* M N Riaz, G J Rokey, 2011-11-09 Extrusion is widely used for the preparation of a variety of foodstuffs including breakfast cereals snack food and pasta as well as pet food and animal and aquaculture feed Extrusion problems solved provides responses to more than 300 frequently asked questions about the process of food extrusion and the techniques and equipment involved in a practical question and answer format The book is divided into twelve chapters for ease of reference the opening chapters concentrate on introductory queries and on different components of an extruder system followed by two chapters that help the reader select the correct type of extruder for a product Chapters five and six discuss the impact of factors such as protein content and particle size on the extrusion process while the use of pre conditioners is discussed in chapter seven The latter part of the book discusses specific types of extruder and die and knife assemblies followed by a chapter on issues relating to drying extruded food products The final chapter offers practical guidelines and rules of thumb for the most common issues relating to food and feed extrusion Written by two leading experts in the field Extrusion problems solved is an essential reference source and troubleshooting guide for professionals working in food pet food and feed extrusion It will also be a valuable training resource for students of extrusion Offers practical guidelines and rules of thumb for the most common food and feed extrusion problems Chapters concentrate on introductory queries types of extruder and components of extruder systems knife assemblies the use of pre conditioners and issues in drying extruded food products Provides responses to more than 300 frequently asked questions about the processes equipment and techniques of food extrusion in a practical question and

answer format 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 Reducing Saturated Fats in Foods G Talbot,2011-04-19 The need to reduce saturated fat levels in food and the different ways of doing this are among the most important issues facing the food industry Reducing saturated fats in foods reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce saturates Part one covers the functional and nutritional aspects of saturated fats in foods with chapters covering sources of dietary saturated fats their functional attributes and the health issues associated with saturated fatty acids Part two focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected Chapters cover topics such as emulsion technology for reduction of saturated fats and the application of diacylglycerol oils as well as different food categories including milk and dairy products processed meats fried foods and pastry products With its distinguished editor and international team of contributors Reducing saturated fats in foods is an essential reference for oils and fats processors and food manufacturers as well as those researching saturated fats in the academic sector Reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce saturates Explores the functional and nutritional aspects of saturated fats in foods covering sources of dietary saturated fats and their functional attributes Focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected Handbook of Food Proteins Glyn O. Phillips,Peter A. Williams,2011-09-09 Traditionally a source of nutrition proteins are also added to foods for their ability to form gels and stabilise emulsions among other properties The range of specialised protein ingredients used in foods is increasing Handbook of food proteins provides an authoritative overview of

the characteristics functionalities and applications of different proteins of importance to the food industry in one convenient volume The introductory chapter provides an overview of proteins and their uses in foods The following chapters each focus on a particular protein ingredient or group of ingredients covering their origins production properties and applications The proteins discussed are caseins whey proteins gelatin and other meat derived protein ingredients seafood proteins egg proteins soy proteins pea and other legume proteins mycoprotein wheat gluten canola and other oilseed proteins algal proteins and potato protein A chapter on texturised vegetable proteins completes the volume Innovative products and potential methods for improving nutrition and diet using these proteins are described With its distinguished editors and international team of expert contributors Handbook of food proteins is an invaluable reference tool for professionals using food protein ingredients for both food and other applications An authoritative overview of the characteristics functionalities and applications of different proteins of importance to the food industry Chapters each focus on a particular protein ingredient or group of ingredients Innovative products and potential methods for improving nutrition and diet using proteins is also described

Instrumental Assessment of Food Sensory Quality David Kilcast, 2013-09-30 Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality After an introductory chapter part one goes on to explore the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision gas chromatography olfactometry GC O electronic noses and tongues for in vivo food flavour measurement and non destructive methods for food texture assessment Further chapters highlight in mouth measurement of food quality and emerging flavour analysis methods for food authentication Finally chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat poultry and fish baked goods dry crisp products dairy products and fruit and vegetables The instrumental assessment of the sensory quality of wine beer and juices is also discussed Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement Reviews the range and use of instrumental methods for measuring sensory quality Explores the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Reviews advances in methods for instrumental assessment of food sensory quality

Phytochemicals in Goji Berries Xingqian Ye, Yueming Jiang, 2020-06-04 Goji berries *Lycium barbarum* which are widely distributed in Northwestern China Southeastern Europe and the Mediterranean areas have traditionally been employed in Chinese medicine from ancient times Goji berries also known as wolfberry have become increasingly popular in

the Western world because of their nutritional properties often advertised as a superfood in Europe and North America With the development of analysis methods various chemical constituents have been identified including carbohydrates carotenoids flavonoids betaine cerebroside sitosterol amino acids trace elements vitamins and other constituents Polysaccharides have been identified as one of the major active ingredients responsible for biological activities Phytochemicals in Goji Berries Applications in Functional Foods a volume in the Functional Foods and Nutraceuticals Series provides information about the chemical biochemical botanic properties bioactive components and health benefits of Goji berries It also discusses postharvest storage technology processing technology and the development and utilization of Goji berry by products in medicinal foods and functional foods as well as addressing food safety issues Features Provide information on Goji fruit origin and growing conditions distribution and biochemical properties Discusses such medicinal properties and health benefits of Goji berries as the capacity to lower blood pressure treat anemia maintain cholesterol levels in the normal range and decrease risk of cardiovascular disease Additionally Goji berries have anti inflammatory and anti tumor properties among others Includes information on traditional products new products and innovative processing technologies This book will serve college and university students majoring in food science nutrition pharmaceutical science and botanical science It also will serve as a unique reference for food science professionals pursuing functional foods marketing expansion as well as nutritional dietary management Readers will obtain sound scientific knowledge of the nutritional value and health benefits of the different Goji berry products such as juice cake soup snacks and medicinal foods Also available in the Functional Foods and Nutraceuticals series Korean Functional Foods Composition Processing and Health Benefits edited by Kun Young Park Dae Young Kwon Ki Won Lee Sunmin Park ISBN 978 1 4987 9965 2 Phytochemicals in Citrus Applications in Functional Foods edited by Xingqian Ye ISBN 978 1 4987 4272 6 Food as Medicine Functional Food Plants of Africa by Maurice M Iwu ISBN 978 1 4987 0609 4 For a complete list of books in the series please visit our website at <https://www.crcpress.com>

Functional Foods and Nutraceuticals book series CRCFUNFOONUT **Winemaking Problems Solved** Christian E. Butzke, 2010-07-19 What is the best way to cold settle my white juices How do I sample for Brettanomyces What s the best procedure to clean or store a used barrel How do I care for the winery pump My wine is too astringent what do I do When can I skip filtering my wine When will it re ferment and push the corks How do I best store and ship my bottled wine Expert answers to these and further questions that arise during winemaking can be found in this convenient reference book Arranged in practical question and answer format Winemaking problems solved provides brief quickly accessible solutions to more than one hundred issues of frequent concern to winemaking professionals Chapters review issues associated with grape analysis juice and must preparation yeast and malolactic fermentation wine clarification and stabilisation filtration packaging and storage Sections on winery equipment maintenance and troubleshooting wine microbiology and sanitation are also included The final part of the book focuses on particular wine quality issues such as hazes and off odours With expert

contributions from a diverse team of international enologists Winemaking problems solved is an essential hands on reference for professionals in the winemaking industry and students of enology Provides solutions to a variety of issues of frequent concern to wine making professionals Reviews issues related to grape analysis filtration packaging and microbiology A hands on reference book written by a diverse team of international enologists *Food Enrichment with Omega-3 Fatty Acids* Charlotte Jacobsen,Nina Skall Nielsen,Anna Frisenfeldt Horn,Ann-Dorit Moltke Sørensen,2013-07-31 Omega 3 fatty acids provide many health benefits from reducing cardiovascular disease to improving mental health and consumer interest in foods enriched with omega 3 fatty acids is increasing Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging Food enrichment with omega 3 fatty acids provides an overview of key topics in this area Part one an introductory section reviews sources of omega 3 fatty acids and their health benefits Chapters in part two explore the stabilisation of both fish oil itself and foods enriched with omega 3 fatty acids Part three focuses on the fortification of different types of foods and beverages with omega 3 fatty acids including meat products by the modification of animal diets and other methods infant formula and baked goods Finally part four highlights new directions in the field and discusses algal oil as a source of omega 3 fatty acids and labelling and claims in foods containing omega 3 fatty acids Food enrichment with omega 3 fatty acids is a standard reference for professionals in the functional foods industry involved with research development and quality assessment and for researchers in academia interested in food lipids oxidation and functional foods Provides a comprehensive overview of formulating a product enriched with omega 3 fatty acids that is stable provides many health benefits and has an acceptable flavour Reviews sources of omega 3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega 3 fatty acids Focuses on the fortification of different types of foods and beverages with omega 3 fatty acids and highlights new directions in the field *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

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

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

Alcoholic Beverages John Piggott, 2011-11-24 Sensory evaluation methods are extensively used in the wine beer and distilled spirits industries for product development and quality control while consumer research methods also offer useful insights as the product is being developed This book introduces sensory evaluation and consumer research methods and provides a detailed analysis of their applications to a variety of different alcoholic beverages Chapters in part one look at the principles of sensory evaluation and how these can be applied to alcoholic beverages covering topics such as shelf life evaluation and gas chromatography olfactometry Part two concentrates on fermented beverages such as beer and wine while distilled products including brandies whiskies and many others are discussed in part three Finally part four examines how consumer research methods can be employed in product development in the alcoholic beverage industry With its distinguished editor and international team of contributors Alcoholic beverages is an invaluable reference for those in the brewing winemaking and distilling

industries responsible for product development and quality control as well as for consultants in sensory and consumer science and academic researchers in the field

Comprehensively analyses the application of sensory evaluation and consumer research methods in the alcoholic beverage industry

Considers shelf life evaluation product development and gas chromatography

Chapters examine beer wine and distilled products and the application of consumer research in their production

Breadmaking Stanley P. Cauvain, 2012-04-25

The first edition of Breadmaking Improving quality quickly established itself as an essential purchase for baking professionals and researchers in this area

With comprehensively updated and revised coverage including six new chapters the second edition helps readers to understand the latest developments in bread making science and practice

The book opens with two introductory chapters providing an overview of the breadmaking process

Part one focuses on the impacts of wheat and flour quality on bread covering topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding

Part two covers dough development and bread ingredients with chapters on dough aeration and rheology the use of redox agents and enzymes in breadmaking and water control among other topics

In part three the focus shifts to bread sensory quality shelf life and safety

Topics covered include bread aroma staling and contamination

Finally part four looks at particular bread products such as high fibre breads those made from partially baked and frozen dough and those made from non wheat flours

With its distinguished editor and international team of contributors the second edition of Breadmaking Improving quality is a standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice

With comprehensively updated and revised coverage this second edition outlines the latest developments in breadmaking science and practice

Covers topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding

Discusses dough development and bread ingredients with chapters on dough aeration and rheology

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Food Processing Technology Principles And Practice Woodhead Publishing Series In Food Science Technology Introduction

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