

*Handbook of indices
of food quality
and authenticity*

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Handbook Of Indices Of Food Quality And Authenticity

P.J. Fellows



Handbook Of Indices Of Food Quality And Authenticity:

Handbook of Indices of Food Quality and Authenticity R S Singhal, P K Kulkarni, D V Reg, 1997-07-17 Food quality has traditionally been assessed in terms of wholesomeness acceptability and adulteration Yet this traditional methodology for food analysis has increasingly proved to be inadequate During the recent past however new analytical approaches used to assess the quality of foods have been emerging work on chemotaxonomy has gained momentum new molecules in the plant kingdom have been discovered and there have been many advances in molecular biology and genetics As well as comparing and evaluating indices used to assess quality of foods Handbook of Indices of Food Quality and Authenticity surveys the emerging techniques and methods that are currently opening up to the analyst The book discusses the potential of these novel approaches which are sure to help in solving the new problems the food scientist is likely to face in the future As a detailed study of current methodologies and indices of food quality this book is an essential reference work for industry and an indispensable guide for the research worker food scientist and food analyst It will serve as a valuable tool for those analysts facing the challenge of applying known methods to unorthodox formulations and developing new or improved methods for quality evaluation

Handbook of Indices of Food Quality and Authenticity R S Singhal, Pushpa R. Kulkarni, D V Reg, 1997-07 The area of food adulteration is one of increasing concern for all those in the food industry This book compares and evaluates indices currently used to assess food authenticity

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

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 over arching 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 micro organisms 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

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

Advances in Microbial Food Safety J Sofos, 2013-07-31 New research outbreaks of foodborne disease and changes to legislation mean that food microbiology research is constantly evolving Advances in microbial food safety Volume 1 summarises the key trends in this area for the food industry The book begins

with an introductory chapter discussing food safety management systems from the past to the present day and looking to future directions The book moves on to provide updates on specific pathogens including Salmonella Listeria monocytogenes and Bacillus species New developments in the area are explored with chapters on emerging parasites in food advances in separation and concentration of microorganisms from food samples new approaches in microbial pathogen detection and an update on novel methods for pathogen control in livestock preharvest With its distinguished editor and international team of expert contributors Advances in microbial food safety Volume 1 is a standard reference for researchers consultants and managers in the food industry responsible for food safety analytical laboratories testing the safety of the food we eat and researchers in academia working on food microbial safety Summarises new research outbreaks of foodborne disease and changes to legislation in food microbiology research Examines past present and future food safety management systems Provides updates on specific pathogens including Salmonella Listeria monocytogenes and Bacillus species Natural Food Additives, Ingredients and Flavourings D Baines, R Seal, 2012-03-21 As the links between health and food additives come under increasing scrutiny there is a growing demand for food containing natural rather than synthetic additives and ingredients Natural food additives ingredients and flavourings reviews the legislative issues relating to natural food additives and ingredients the range of natural food additives and ingredients and their applications in different product sectors After an exploration of what the term natural means in the context of food ingredients part one focuses on natural food colourings low calorie sweeteners and flavour enhancers followed by a consideration of natural antioxidants and antimicrobials as food ingredients The book goes on to review clean label starches and proteins the application of natural hydrocolloids as well as natural aroma chemicals and flavourings from biotechnology and green chemistry Part two considers specific applications in different products Natural ingredients in savoury food products baked goods and alcoholic drinks are examined as are natural plant extracts in soft drinks and milk based food ingredients With its distinguished editors and expert team of international contributors Natural food additives ingredients and flavourings is an invaluable reference tool for all those involved in the development and production of foods with fewer synthetic additives and ingredients Reviews the legislative issues relating to natural food additives and ingredients the range of natural food additives and ingredients and their applications in different product sectors Explores what the term natural means in the context of food ingredients focusses on natural food colourings low calorie sweeteners and flavour enhancers and considers natural antioxidants and antimicrobials as food ingredients Examines natural ingredients in savoury food products baked goods and alcoholic drinks natural plant extracts in soft drinks and milk based food ingredients Chemical Contaminants and Residues in Food D Schrenk, 2012-08-23 Chemical contaminants are a major concern for the food industry Chemical contaminants and residues in food provides an essential guide to the main chemical contaminants their health implications the processes by which they contaminate food products and methods for their detection and control Part one focuses on risk assessment and analytical

methods Gas chromatography and mass spectroscopy techniques for the detection of chemical contaminants and residues are discussed as are applications of HPLC MS techniques and cell based bioassays Major chemical contaminants are then discussed in part two including dioxins and polychlorinated biphenyls veterinary drug and pesticide residues heat generated and non thermally produced toxicants D and cross linked amino acids mycotoxins and phycotoxins and plant derived contaminants Finally part three goes on to explore the contamination of specific foods Chemical contamination of cereals red meat poultry and eggs are explored along with contamination of finfish and marine molluscs With its distinguished editor and international team of expert contributors Chemical contaminants and residues in food is an invaluable tool for all industrial and academic researchers involved with food safety from industry professionals responsible for producing safe food to chemical analysts involved in testing the final products Provides an essential guide to the main chemical contaminants their health implications the processes by which they contaminate food products and methods for their detection and control Sections provide in depth focus on risk assessment and analytical methods major chemical contaminants and the contamination of specific foods Chemical contamination of cereals red meat poultry and eggs are explored along with contamination of finfish and marine molluscs

Tracing Pathogens in the Food Chain Stanley Brul, P M

Fratamico, Thomas A. McMeekin, 2010-11-23 Successful methods for the detection and investigation of outbreaks of foodborne disease are essential for ensuring consumer safety Increased understanding of the transmission of pathogens in food chains will also assist efforts to safeguard public health Tracing pathogens in the food chain reviews key aspects of the surveillance analysis and spread of foodborne pathogens at different stages of industrial food production and processing Part one provides an introduction to foodborne pathogen surveillance outbreak investigation and control Part two concentrates on subtyping of foodborne pathogens with chapters on phenotypic subtyping and pulsed field gel electrophoresis as well as emerging methods The vital topics of method validation and quality assurance are also covered The focus in Part three is on particular techniques for the surveillance and study of pathogens such as protein based analysis ribotyping and comparative genomics Finally Part four focuses on tracing pathogens in specific food chains such as red meat and game dairy fish and shellfish With its distinguished editors and international team of contributors Tracing pathogens in the food chain is a standard reference for researchers public health experts and food industry professionals concerned with the study and control of foodborne disease Reviews key aspects of the surveillance analysis and spread of foodborne pathogens Provides an overview of method validation and quality assurance Examines the tracing of pathogens in specific food chains such as red meat game and dairy

Hygienic Design of Food Factories John Holah, Huub L. M. Lelieveld, 2011-10-26 Food safety is vital for consumer confidence and the hygienic design of food processing facilities is central to the manufacture of safe products Hygienic design of food factories provides an authoritative overview of hygiene control in the design construction and renovation of food factories The business case for a new or refurbished food factory its equipment needs and the impacts on

factory design and construction are considered in two introductory chapters Part one then reviews the implications of hygiene and construction regulation in various countries on food factory design Retailer requirements are also discussed Part two describes site selection factory layout and the associated issue of airflow Parts three four and five then address the hygienic design of essential parts of a food factory These include walls ceilings floors selected utility and process support systems entry and exit points storage areas and changing rooms Lastly part six covers the management of building work and factory inspection when commissioning the plant With its distinguished editors and international team of contributors Hygienic design of food factories is an essential reference for managers of food factories food plant engineers and all those with an academic research interest in the field An authoritative overview of hygiene control in the design construction and renovation of food factories Examines the implications of hygiene and construction regulation in various countries on food factory design Describes site selection factory layout and the associated issue of airflow

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

Protective Cultures, Antimicrobial Metabolites and Bacteriophages for Food and Beverage Biopreservation C. Lacroix, 2010-11-29 Consumers favour foods with fewer synthetic additives but products must also be safe to eat and have a sufficiently long shelf life Biopreservation the use of a product's natural microflora and its antibacterial products for protection against pathogens and spoilage is a method of growing interest for the safe production of high quality minimally processed foods This book provides an essential overview of key topics in this area Initial chapters review central aspects in food biopreservation including the identification of new protective cultures and antimicrobial culture components existing commercial fermentates including nisin and natamycin and the potential of novel fermentates and bacteriophages to improve

food safety Part II concentrates on the use of protective cultures bacteriocins and bacteriophages to control the carriage of pathogenic microorganisms in food animals and to modulate human gut microflora Chapters in the final section of the book review biopreservation of different types of foods including milk and dairy products fermented meats fresh seafood and fruit A review of active packaging for food biopreservation completes the volume Edited by a leading expert Protective cultures antimicrobial metabolites and bacteriophages for food and beverage biopreservation is a fundamental reference for researchers and food industry professionals working to ensure the safety of the food supply Reviews the central aspects in food biopreservation including the identification of new protective cultures and antimicrobial culture components Examines the use of protective cultures bacteriocins and bacteriophages to control the carriage of pathogenic microorganisms Provides an overview of the biopreservation of different types of foods including milk and dairy products fermented meats fresh seafood and fruit

Satiation, Satiety and the Control of Food Intake John E Blundell, France Bellisle, 2013-09-30 With growing concerns about the rising incidence of obesity there is interest in understanding how the human appetite contributes to energy balance and how it might be affected by the foods we consume as well as other cultural and environmental factors Satiation satiety and the control of food intake provides a concise and authoritative overview of these areas Part one introduces the concepts of satiation and satiety and discusses how these concepts can be quantified Chapters in part two focus on biological factors of satiation and satiety before part three moves on to explore food composition factors Chapters in part four discuss hedonic cultural and environmental factors of satiation and satiety Finally part five explores public health implications and evaluates consumer understanding of satiation and satiety and related health claims Provides a concise and authoritative overview of appetite regulation Focuses on the effects of biological factors food composition and hedonic cultural and environmental factors affecting appetite control Discusses implications for public health

Trends in Packaging of Food, Beverages and Other Fast-Moving Consumer Goods (FMCG) Neil Farmer, 2013-02-26 Packaging plays an essential role in protecting and extending the shelf life of a wide range of foods beverages and other fast moving consumer goods There have been many key developments in packaging materials and technologies in recent years and Trends in packaging of food beverages and other fast moving consumer goods FMCG provides a concise review of these developments and international market trends Beginning with a concise introduction to the present status and trends in innovations in packaging for food beverages and other fast moving consumer goods the book goes on to consider modified atmosphere packaging and other active packaging systems including smart and intelligent packaging and the role these play in augmenting and securing the consumer brand experience Developments in plastic and bioplastic materials and recycling systems are then discussed followed by innovations and trends in metal paper and paperboard packaging Further chapters review international environmental and sustainability regulatory and legislative frameworks before the use of nanotechnology smart and interactive packaging developments for enhanced communication at the packaging user interface

are explored Finally the book concludes by considering potential future trends in materials and technologies across the international packaging market With its distinguished editor and international team of expert contributors Trends in packaging of food beverages and other fast moving consumer goods FMCG is an important reference tool providing a practical overview of emerging packaging technologies and market trends for research and design professionals in the food and packaging industry and academics working in this area Introduces the present status current trends and new innovations in the field whilst considering future trends in materials and technologies Considers modified atmosphere packaging and other active packaging systems including smart and intelligent packaging Discusses developments in plastic and bioplastic materials and recycling systems

Persistent Organic Pollutants and Toxic Metals in Foods Martin Rose, Alwin Fernandes, 2013-05-15 Persistent organic pollutants POPs and toxic elements such as dioxins flame retardants lead and mercury are substances of major concern for the food industry the regulator and the public They persist in the environment accumulate in food chains and may adversely affect human health if ingested over certain levels or with prolonged exposure Persistent organic pollutants and toxic metals in foods explores the scientific and regulatory challenges of ensuring that our food is safe to eat Part one provides an overview of regulatory efforts to screen monitor and control persistent organic pollutants and heavy metals in foods and includes case studies detailing regulatory responses to food contamination incidents Part two moves on to highlight particular POPs toxic metals and metalloids in foods including dioxins and polychlorinated biphenyls PCBs mercury polycyclic aromatic hydrocarbons PAHs and phthalates Persistent organic pollutants and toxic metals in foods is a standard reference for those in the food industry responsible for food safety laboratories testing for food chemical safety regulatory authorities responsible for ensuring the safety of food and researchers in industry and academia interested in the science supporting food chemical safety Includes case studies which detail regulatory responses to food contamination incidents Considers the uptake and transfer of persistent organic pollutants in the food chain and the risk assessment of contaminants in food Details particular persistent organic pollutants toxic metals and metalloids in foods including polychlorinated biphenyls PCBs per and polyfluoroalkyl substances PFASs mercury and arsenic among others

Diet, Immunity and Inflammation Philip C Calder, Parveen Yaqoob, 2013-09-30 Although inflammation is one of the body's first responses to infection overactive immune responses can cause chronic inflammatory diseases Long term low grade inflammation has also been identified as a risk factor for other diseases Diet immunity and inflammation provides a comprehensive introduction to immunity and inflammation and the role that diet and nutrition play with regard to this key bodily response Part one an introductory section discusses innate and adaptive immunity mucosal immunity in a healthy gut and chronic inflammatory diseases and low grade inflammation Chapters in part two highlight the role of micronutrients including zinc selenium iron vitamin A and vitamin D in inflammation and immunity Part three explores other dietary constituents and includes chapters on intestinal bacteria and probiotics the impacts of prebiotics on the immune system and

inflammation and antimicrobial immunomodulatory and anti inflammatory effects of food bioactive proteins and peptides Further chapters explore the role of olive oil short and long chain fatty acids and arginine and glutamine in immune functions Nutrition immunity and inflammation are discussed from an integrative and life course perspective in part four Chapters focus on adverse immune reactions to foods early nutritional programming the impact of nutrition on the immune system during ageing the impact of exercise on immunity and the interaction with nutrition and the effect that malnutrition has on immunity and susceptibility to infection With its distinguished editors and international team of expert contributors Diet immunity and inflammation is a comprehensive resource for those researching immunology or inflammation nutrition scientists and professionals in the food and nutrition industries who require an understanding of the effect that diet can have on the immune system and inflammation Provides an overview of key research in the important and connected areas of inflammation infection overactive immune responses diseases and diet Outlines the fundamentals of immunity and inflammation and reviews the effects of different food constituents Discusses important related issues such as ageing and exercise

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

Nondestructive Food Evaluation Sundaram Gunasekaran, 2000-12-06 This volume illustrates significant changes in optical magnetic ultrasonic mechanical and biological nondestructive evaluation techniques for online automatic control of food quality evaluation including X ray tomography It presents advances in computer vision X ray imaging ultrasonics biosensors and data analysis

Food Quality And Standards - Volume II Radomir Lasztity, 2009-04-14 Food Quality and Standards is a component of Encyclopedia of Food and Agricultural Sciences Engineering and Technology Resources in the global Encyclopedia of Life Support Systems EOLSS which is an integrated compendium of twenty one

Encyclopedias The Theme on Food Quality and Standards is so organized that it starts first the necessity of food quality control and food legislation and standards is explained and focuses on problems of food safety and connection between adequate nutrition and health This is continued with food safety aspects which are strongly connected with good agricultural practice GAP and good manufacturing practice GMP and also prevention of food borne diseases The system and organization of food quality control at government production and private consumer level is treated Methods of quality control and trends of their development are also briefly discussed Quality requirements of main groups of food with special aspects of functional foods foods for children and specific dietary purposes are overviewed Finally some international institutions involved in this work are presented For readers interested in specific details of this theme an overview is given about microbiology of foods including industrial use of microorganisms in food production and food borne pathogens and food chemistry focused on nutrients and some biologically active minor food constituents These three volumes are aimed at the following five major target audiences University and College students Educators Professional practitioners Research personnel and Policy analysts managers and decision makers and NGOs

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

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