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undergraduates. In addition, ten former chapters have been completely revised and updated, two of which receive extensive attention in the new edition including Carbohydrates(Chapter 3), which has been expanded to include a section on Maillard reaction; and Dispersed Systems: Basic considerations (Chapter 7), which includes

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Integrative Concepts ”) and Bioactive Substances: Nutraceuticals and Toxicants (formerly “ Toxic Substances ”), which highlights bioactive agents and their role in human health and represents the feverish study of the connection between food and health undertaken over the last decade. It discusses bioactive substances

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from both a regulatory and health standpoint. Retaining the straightforward organization and detailed, accessible style of the original, this edition begins with an examination of major food components such as water, carbohydrates, lipids, proteins, and enzymes. The second section looks at minor food components including

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the international system of units,
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the underlying chemical and physical processes. Special emphasis is also given to food additives, food contaminants and the understanding the important processing parameters in food production. Logically organized (according to food constituents and commodities) and extensively illustrated with more than 450 tables and

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nutritionists, and analytical chemists in food industry and in research as well as in food control and other service labs.

Authored by one of the leading scholars in the field, Introductory Food Chemistry

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deploys the most current understanding of the relationship between molecular structure and function for food proteins, carbohydrates, and lipids.

Food engineering is a required class in food science programs, as outlined by the Institute for Food Technologists (IFT).

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The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality. The third edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing, in a unique blend

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of principles with applications. The authors use their many years of teaching to present food engineering concepts in a logical progression that covers the standard course curriculum. Each chapter describes the application of a particular principle followed by the quantitative relationships that define the related

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processes, solved examples, and problems to test understanding. The subjects the authors have selected to illustrate engineering principles demonstrate the relationship of engineering to the chemistry, microbiology, nutrition and processing of foods. Topics incorporate both traditional and contemporary food

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This second edition laboratory manual was written to accompany Food Analysis, Fourth Edition, ISBN 978-1-4419-1477-4, by the same author. The 21 laboratory exercises in the manual cover 20 of the 32 chapters in the textbook. Many of the

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laboratory exercises have multiple sections to cover several methods of analysis for a particular food component of characteristic. Most of the laboratory exercises include the following:
introduction, reading assignment,
objective, principle of method, chemicals,
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This laboratory manual is ideal for the laboratory portion of undergraduate courses in food analysis.

A core subject in food Science, food chemistry is the study of the chemical

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composition, processes and interactions of all biological and non-biological components of foods. This book is an English language translation of the author's Czech-language food chemistry textbook. The first half of the book contains an introductory chapter and six chapters dealing with main macro- and

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micronutrients, and the essential nutritional factors that determine the nutritional and energy value of food raw materials and foods. It includes chapters devoted to amino acids, peptides and proteins, fats and other lipids, carbohydrates, vitamins, mineral substances and water. The second half of

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the book deals with compounds responsible for odour, taste and colour that determine the sensory quality of food materials and foods. It further includes chapters devoted to antinutritional, toxic and other biologically active substances, food additives and contaminants. Students, teachers and food technologists will find

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Highlighting the role of dietary fats in foods, human health, and disease, this book offers comprehensive presentations of lipids in food. Furnishing a solid

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background in lipid nomenclature and classification, it contains over 3600 bibliographic citations for more in-depth exploration of specific topics and over 530 illustrations, tables, and equa

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