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Analysis of Sensory Properties in Foods:Edge Chambers IV 2019-08-23 The sensory properties of foods are the most important reason people eat the foods they eat. What these properties have in common is that they provide important information about the palatability and potential nutritive value of the food. Flavor, aroma, and appearance are important factors that influence the choice of food. Flavors and aromas can be perceived by the nose and mouth, and they are influenced by the temperature, humidity, and concentration of the aroma and flavor components. The three major aspects related to food and beverage are appearance, flavor, and the sounds of food can impact a desire to eat or cause us to dismiss the food as unappealing, stale, or even inappropriate from a cultural standpoint. This special issue focuses on how sensory properties are measured, the specific sensory properties of various foods, and consumer behavior related to which properties might be most important in certain situations and how consumers use sensory attributes to make decisions about what they will eat. This special issue contains both research papers and review articles.

Flour and Breads and their Fortification in Health and Disease Prevention:Victor R. Preedy 2014-02-17 Bread and flour-based foods are an important part of the diet for millions of people worldwide. Their complex nature provides energy, protein, minerals and other macro- and micro-nutrients. However, consideration must be taken of three major aspects related to flour and bread. The first is that not all cultures consume bread made from wheat flour. There are literally dozens of flour types, each with different nutritional characteristics. The second is that all flours are used to make leavened bread in the traditional (i.e., Western) loaf form. There are many different ways that flours are used in the production of staple foods. Third, flour and bread provide a suitable means for fortification: either to enrich or fortify flour or bread, or to fortify or to fortify flour or bread. This is followed by a discussion and assessment of the sensory qualities, including a number of sensory aspects including descriptors, perception, and aroma. Finally, a brief summary covers the important trends and issues in flour fortification and includes methods for analysis of flour and bread-related compounds in other foods.

Traditional Foods:Food Mohamed Al-Ahli 2019-10-18 This work provides comprehensive coverage of the preparation, marketing, safety, nutritional and sensory aspects of traditional foods across the globe. Individual chapters focus on the traditional foods of different cultures, with further chapters discussing the acceptability of traditional foods as well as the laws and regulations and the sensory factors driving the success of these foods. In addition, the integration of traditional food into tourism development is discussed at length. As the first publication to focus on a wide range of traditional foods, including their history and unique preparatory aspects, this is an important book for any researcher looking for a single reference work covering all of the important information on traditional foods worldwide. A one-stop resource for traditional food historians, traditional food experts, food technologists, and nutritionists.

Traditional Foods: History, Preparation, and Safety: covers the full spectrum of cultural foods, including the historical development of food, each of which is described in a comprehensive yet manageable history of each type of traditional food. A full overview of current trends in traditional foods is included, as well as a comprehensive bibliography of each type of traditional food. Specific regulations and issues with consumer acceptability. As the recent trends in consumer interest for traditional foods which can not only bring great sensory satisfaction but also fulfill dimensions of culture and tradition, this is a well-documented and simple work that fills a great current need for researchers and provides a broad, integrated source of useful text for years to come.

Food and Environment II: A. Crebha 2013 While advances in food production made over the past century have made it possible to feed world population, food production and processing have also had detrimental effects on the environment, public health, and Even more so, there have been detrimental effects on the environment, public health, and more recently, sensory evaluation and production. However, this has not been sufficiently well documented. It is essential that we understand the consequences of our food production processes, as well as the demands of rising standards of living on the food consumed around the world. This book includes papers presented at the second international conference concerned to discuss these topics. Topics include impact of food production and processing on the environment, climate change; climate change; Climate change; Temperature control, freon, and thawing; Policies and regulations; Consumer risk and safety issues.

Antimicrobial Food Packaging:Jorge Barro-Velazquez 2015-12-27 Antimicrobial Food Packaging takes an interdisciplinary approach to provide a complete and robust understanding of packaging from some of the most knowledgeable international experts. This practical resource provides basic information and practical guidelines for the selection of food packaging materials, with applications for both industrial and household use. The most important aspects of packaging performance that must be considered when choosing a packaging materials for food products are discussed. This book provides a comprehensive guide to the development of the applicability of techniques to industry. Tactica on the monitoring of microbial activity that use antimicrobial packaging detection of food borne pathogens, the use of biodegradable packaging materials, and the use of antimicrobial agents in food products along with food safety and sanitation guidelines for the food industry. The book is divided into four parts: a comprehensive guide to the development of food microbiological contamination of food through anti-microbial packaging to improve the safety of the food supply chain. Presents the science behind antimicrobial packaging and film technologies in advancing research in chemistry, microbiology, and food science. Includes the latest up-to-date information on regulatory aspects. Consumer acceptance, research trends, cost analysis, risk analysis and quality control Discusses the use of natural and unnatural compounds for food safety and defense.

Proximate Composition of Plant and Animal Origin: Leo M.L. Nollet 2010-10-05 It comes when to food selection, consumers are very reliant on their senses. No matter the day and time of day, the source of the meal, or the season of the meal, consumers are likely to base their choice of food on the appearance, aroma, flavor, and texture of the food. The most important factor in determining the acceptability of food for consumption is the quality of the food, which is determined by the palatability and nutritive value of the food. Finally, sensory evaluation and production are key to the selection of food, and it is essential that we understand the consequences of our food production processes, as well as the demands of rising standards of living on the food consumed around the world. This book includes papers presented at the second international conference concerned to discuss these topics. Topics include impact of food production and processing on the environment, climate change; Temperature control, freon, and thawing; Policies and regulations; Consumer risk and safety issues.

Sensory evaluation and analysis of foods from plant origin: Leo M.L. Nollet 2010-10-15 When it comes to food selection, consumers are very reliant on their senses. No matter the day and time of day, the source of the meal, or the season of the meal, consumers are likely to base their choice of food on the appearance, aroma, flavor, and texture of the food. The most important factor in determining the acceptability of food for consumption is the quality of the food, which is determined by the palatability and nutritive value of the food. Finally, sensory evaluation and production are key to the selection of food, and it is essential that we understand the consequences of our food production processes, as well as the demands of rising standards of living on the food consumed around the world. This book includes papers presented at the second international conference concerned to discuss these topics. Topics include impact of food production and processing on the environment, climate change; Temperature control, freon, and thawing; Policies and regulations; Consumer risk and safety issues.

Sensory Analysis of Foods of Animal Origin: Leo M.L. Nollet 2010-10-15 When it comes to food selection, consumers are very reliant on their senses. No matter the day and time of day, the source of the meal, or the season of the meal, consumers are likely to base their choice of food on the appearance, aroma, flavor, and texture of the food. The most important factor in determining the acceptability of food for consumption is the quality of the food, which is determined by the palatability and nutritive value of the food. Finally, sensory evaluation and production are key to the selection of food, and it is essential that we understand the consequences of our food production processes, as well as the demands of rising standards of living on the food consumed around the world. This book includes papers presented at the second international conference concerned to discuss these topics. Topics include impact of food production and processing on the environment, climate change; Temperature control, freon, and thawing; Policies and regulations; Consumer risk and safety issues.

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together original studies dealing with the continuum aspects of meat, i.e., from farm to fork, this book grouped papers on the study of the nutritional, sensory, and technological aspects of carcass, muscle, meat, and meat-product qualities. This book includes a great part of the research activities in the field of meat science. A total of 14 original studies and one comprehensive review were edited within five main topics: (i) production systems and rearing practices, (ii) prediction of meat quality, (iii) quality prediction/management, (iv) muscle biochemistry and proteomics techniques, and (v) consumer acceptability, development, and characterization of meat products.

Food Security and Safety—Unlaboulo Olubunmi Babalola

Wine making
W. K. Joshi 2021-02-09 Wine is one of the oldest forms of alcoholic beverages known to man. Estimates date its origins back to 6000 B.C. Ever since, it has occupied a significant role in our lives, be it for consumption, social virtues, therapeutic value, its flavoring in foods, etc. A study of wine production and the technology of wine making is thus imperative. The production of wine involves steps ranging from harvesting the grapes, fermenting the must, maturing the wine, stabilizing it, to obtaining the bottled wine to be consumed. The variety of cultures, methods of production, climate, vineyard conditions, and technologies add to the complexity of wine making. In the past couple of decades, there have been major technological advances in wine production in the areas of cultivation of grapes, harvesting, pressing, and vinification of musts. The technological inputs of a table wine, dessert wine or sparkling wine, are different and have significance to the role. The player being the yeast, kërmann, enological, enzyme technology, application of enzyme technology and new analytical methods of wine evaluation, all call for a comprehensive review of the advances made. This comprehensive book will provide an overview of the basics as well as the latest trends and the innovations in the fields. It will be a useful book for wine scientists, students, and technologists working in wine making worldwide.

Food Flavors: Generation, Analysis and Process Influence—C. Charalambous 1995-02-21 In this book, major emphasis is placed on the effects of processing and food components upon the flavor of foods and beverages. Topics discussed include: roasting of peanuts; extraction of cocoa, protein, flavoring dry natural spices; cooking; tastes of salt, sugar; and the use of processes and technology in the food and flavor industry. The book provides a reference supporting technical advances, production development improvements and potential positioning in the traditional food market. The addresses the most relevant topics of traditional foods while placing emphasis on the introduction of innovations and consumer preferences. Provides a reference supporting technical advances, production development improvements and potential positioning in the traditional food market. Contains coverage of various food categories including fruits, grains, nuts, seeds, grains and legumes, vegetables, mushrooms, roots and tubers, table olives and olive oil, wine, fermented foods and beverages, fish, milk and dairy products are addressed. Intended for food scientists, technologists, engineers and chemists working in food science, food product development, SMEs, researchers, academics and professionals, this book provides a reference supporting technical advances, production development improvements and potential positioning in the traditional food market. The addresses the most relevant topics of traditional foods while placing emphasis on the introduction of innovations and consumer preferences.

Innovations in Traditional Foods—Charis Michal Gialiakias 2019-01-04 Innovations in Traditional Foods addresses the most relevant topics of traditional foods while placing emphasis on the introduction of innovations and consumer preferences. Provides a reference supporting technical advances, production development improvements and potential positioning in the traditional food market. Contains coverage of various food categories including fruits, grains, nuts, seeds, grains and legumes, vegetables, mushrooms, roots and tubers, table olives and olive oil, wine, fermented foods and beverages, fish, milk and dairy products are addressed. Intended for food scientists, technologists, engineers and chemists working in food science, food product development.

Advances in Bioprocess Engineering—Doraiswami Ramkrishna 2020-09-29 This book presents the recent progress in the bioprocess engineering and technology. It covers different aspects of bioprocess engineering, including fermentation, enzyme technology, bio-safety, advanced technologies for waste and nutrient generation, and bioremediation. This book will be of interest to researchers, engineers, and industry professionals who work in the area of bioprocess engineering and technology. The book is divided into 23 chapters, which offer a wide range of topics related to the bioprocess engineering.

Emerging Technologies in Food Science—Monika Thakur 2020-06-02 This book presents the recent progress in the bioprocess engineering and technology. It covers different aspects of bioprocess engineering, including fermentation, enzyme technology, bio-safety, advanced technologies for waste and nutrient generation, and bioremediation. This book will be of interest to researchers, engineers, and industry professionals who work in the area of bioprocess engineering and technology. The book is divided into 23 chapters, which offer a wide range of topics related to the bioprocess engineering.

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Innovations in Traditional Foods—Charis Michal Gialiakias 2019-01-04 Innovations in Traditional Foods addresses the most relevant topics of traditional foods while placing emphasis on the introduction of innovations and consumer preferences. Provides a reference supporting technical advances, production development improvements and potential positioning in the traditional food market. Contains coverage of various food categories including fruits, grains, nuts, seeds, grains and legumes, vegetables, mushrooms, roots and tubers, table olives and olive oil, wine, fermented foods and beverages, fish, milk and dairy products are addressed. Intended for food scientists, technologists, engineers and chemists working in food science, food product development.
the challenges of providing healthy food to the world, there is an increasing consumer demand for new and better sweet potato products, particularly for those in developing countries. Providing a brief description of the specific sweet potato components, their role during processing and strategies for quality optimization, this book also explores novel methods of sweet potato starch, protein, and pectin modification providing students, researchers, and technologists working in the area of food science and others with the most recent information and state-of-the-art technology for developing new and beneficial uses of sweet potato. Includes identification, analysis, and use of chemical components of sweet potatoes Presents case studies including problem, factors, proposed solutions, and pros and cons of each Allows readers to identify an appropriate solution efficiently and effectively Innovations in Technologies for Fermented Food and Beverage Industries Sandeep Kumar Panda 2018-04-09 This book covers innovations in starter culture, production of health beneficial fermented food products, technological intervention in beer, wine and spirits production, marketing of alcoholic beverages, modernization of dairy plants for production of fermented dairy products, non-diary probiotics, development of automatic fermenters, and packaging technology. Furthermore, it includes genetic engineering for improved production and quality improvement of food and beverages, which allows forecasting of the quality of the final product. Specifically this includes applications of hybrid methods combining multivariate statistics and computational intelligence, the role of consumers in innovation of novel food and beverages, and IPBS in respect to food and beverages. Innovations in Technologies for Fermented Food and Beverage Industries is a resource for students, researchers, professionals in the industry, as well as governments in their efforts to adopt technologies of their interest.

Opuntia spp.: Chemistry, Bioactivity and Industrial Applications Mohamed Fawzy Ramadan 2021-10-28 The Opuntia fruits, commonly known as cactus pears or prickly pears, have been suggested by the Food and Agriculture Organization to be a promising and strategic crop in regions suffering from lack of water. In Mexico, India, South Africa, and the Mediterranean, the Opuntia fruits have become popular due to their nutritious value and health-promoting benefits, including antioxidant, anti-inflammatory and antiatherogenic traits and protective effects against LDL oxidation. Additionally, readily absorbable sugars, high vitamin C and mineral content, and a pleasant flavour make Opuntia tailor-made for novel foods. Due to their ecocultural advantages, high functional value, and health-related traits, Opuntia fruits can be highly exploited in different food processing applications. For instance, Opuntia cactus fruits are used for the preparation of juices and marmalades; Opuntia cactus plants are used to feed animals in African and Latam American countries; Peruvian farmers cultivate Opuntia cactus for growing the cochineal (Dactylopius coccus) insect and producing the natural dye carmine; and the commercial production of food and non-food products from Opuntia has been established in Mexico, USA and several Mediterranean countries. Opuntia spp: Chemistry, Bioactivity and Industrial Applications creates a multidisciplinary forum of discussion on Opuntia cactaceae with special emphasis on its horticulture, post-harvest, marketability, chemistry, functionality, health-promoting properties, technology and processing. The text includes detailed discussion of the impact of traditional and innovative processing on the recovery of high-added value compounds from Opuntia spp. by-products. Later chapters explore the potential applications of Opuntia spp. in food, cosmetics and pharmaceutical products.

Postharvest Biology and Technology of Tropical and Subtropical Fruits El-Shab M Yahia 2011-06-27 While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as lychee, longan, canistel, and mangoes 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 maximizing their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are processed further into juices, juices and other value-added products, so quality optimization 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 2 review the factors affecting the quality of different tropical and subtropical fruits from açaí to citrus fruits. Important issues relevant to each product are discussed, including means of maintaining quality and minimizing losses postharvest, recommended storages and transport conditions and processing methods, among other topics. With its distinguished editor and international team of contributors, Volume 2 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, will be an essential reference 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 2 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 the factors affecting the quality of different tropical and subtropical fruits from açaí to citrus fruits. Important issues relevant to each product are discussed, including means of maintaining quality and minimizing losses postharvest, recommended storages and transport conditions.