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Altri autori (Persone)	ZieglerHerta
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Soggetti	Flavoring essences industry Flavoring essences
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Nota di contenuto	Flavourings; Preface to the Second Edition; Preface to the First Edition; Contents; Index of Authors; List of Companies / Institutes and Authors; 1 Introduction; A Dynamic Business With Taste - The Flavour Industry; 2 Manufacturing Processes; 2.1 Physical Processes; 2.1.1 Extraction; 2.1.1.1 Introduction; 2.1.1.2 Solid-Liquid Extraction; 2.1.1.3 Liquid-Liquid Extraction; 2.1.2 Supercritical Fluid Extraction (SFE); 2.1.2.1 Solvent Evaluation; 2.1.2.2 Near Critical Gas Solvents; 2.1.2.3 Solvent Character of CO(2); 2.1.2.4 Selectivity; 2.1.2.5 CO(2)-Extraction Process; 2.1.2.6 Extraction of Flavourings; 2.1.2.7 Economic Considerations; 2.1.2.8 Other Applications; 2.1.3 Distillation; 2.1.3.1 Introduction; 2.1.3.2 Fundamental Considerations; 2.1.3.3 Thermodynamic Fundamentals of Mixtures; 2.1.3.4 Equipment; 2.1.4 Spray Drying and Other Methods for Encapsulation of Flavourings; 2.1.4.1 General Introduction; 2.1.4.2 Spray Drying and 'Complementary' Procedures;

2.1.4.3 New Methods for Encapsulation; 2.1.4.4 Outlook; 2.1.5 Freeze Drying; 2.1.5.1 General Remarks on Drying; 2.1.5.2 The Freeze Drying Process; 2.1.5.3 The Quality of Freeze-dried Products
 2.2 Biotechnological Processes 2.2.1 Introduction; 2.2.2 Flavour Generation by Fermentation of Food Raw Materials; 2.2.3 Flavour Generation in Bioreactors; 2.2.4 Surface Fermentation; 2.2.5 Submerged Fermentation; 2.2.6 Downstream Processing; 2.2.7 Enzyme Reactors; 2.2.8 Cell Culture Reactors; 2.2.9 Genetic Engineering; 3 Raw Materials for Flavourings; 3.1 Introduction; 3.2 Flavouring Ingredients; 3.2.1 Chemically Defined Flavouring Substances; 3.2.1.1 Natural Flavouring Substances; 3.2.1.2 Nature-Identical and Artificial Flavouring Substances
 3.2.2 Flavouring Preparations and Some Source Materials 3.2.2.1 Fruit Juices and Fruit Juice Concentrates; 3.2.2.2 Citrus Oils; 3.2.2.3 Herbs, Spices and Essential Oils; 3.2.2.4 Flavouring Preparations Based on Biotechnology; 3.2.3 Process Flavourings; 3.2.3.1 Introduction; 3.2.3.2 Definition and General Guidelines; 3.2.3.3 Process Flavour Chemistry; 3.2.3.4 Industrial Process Flavourings; 3.2.3.5 Outlook; 3.2.4 Smoke Flavourings; 3.2.4.1 Nature, Preparation and Application; 3.2.4.2 Situation in Europe; 3.3 Non-flavouring Ingredients; 3.3.1 Extraction Solvents
 3.3.2 Permitted Carriers and Carrier Solvents 3.3.3 Emulsifiers - Stabilisers - Enzymes; 3.3.3.1 Emulsifiers; 3.3.3.2 Stabilisers; 3.3.3.3 Enzymes; 3.3.4 Flavour Modifiers; 3.3.4.1 Definition and Classification; 3.3.4.2 Monosodium Glutamate, Purine 5'-Ribonucleotides, and Related Substances; 3.3.4.3 Maltol and Ethyl Maltol; 3.3.4.4 Furanones and Cyclopentenolones; 3.3.4.5 Vanillin and Ethyl Vanillin; 3.3.4.6 Other Flavour Modifiers; 3.3.4.7 Final Remarks; 3.3.5 Antioxidants and Preservatives; 3.3.5.1 Antioxidants; 3.3.5.2 Preservatives; 4 Blended Flavourings; 4.1 Introduction
 4.1.1 Flavour Analysis

Sommario/riassunto

The demand for flavourings has been constantly increasing over the last years as a result of the dramatic changes caused by a more and more industrialised life-style: The consumer is drawn to interesting, healthy, pleasurable, exciting or completely new taste experiences. This book draws on the expert knowledge of nearly 40 contributors with backgrounds in both industry and academia and provides a comprehensive insight into the production, processing and application of various food flavourings. Methods of quality control and quality management are discussed in detail. The authors also focus