

1. Record Nr.	UNINA9910135013103321
Titolo	Handbook of food science and technology . 3 Food biochemistry and technology // edited by Romain Jeantet [and three others]
Pubbl/distr/stampa	London, England ; ; Hoboken, New Jersey : , : ISTE : , : Wiley, , 2016 ©2016
ISBN	1-119-29623-4 1-119-29621-8 1-119-29622-6
Descrizione fisica	1 online resource (440 p.)
Collana	Food Science and Technology Series THEi Wiley ebooks
Disciplina	664.00212
Soggetti	Food industry and trade Food - Packaging Food adulteration and inspection
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Cover; Title Page; Copyright; Contents; Introduction; PART 1: Food from Animal Sources; PART 2: Food from Plant Sources; PART 3: Food Ingredients; Bibliography; List of Authors; Index; EULA; I.1. From empiricism to rational technology; I.2. From traditional foods to assembly technology; 1: From Milk to Dairy Products; 2: From Muscle to Meat and Meat Products; 3: From Eggs to Egg Products; 4: From Wheat to Bread and Pasta; 5: From Barley to Beer; 6: From Fruit to Fruit Juice and Fermented Products; 7: From Grape to Wine; 8: From Fruit and Vegetables to Fresh-Cut Products 9: Functional Properties of Ingredients10: Separation Techniques; 1.1. The biochemistry and physical chemistry of milk; 1.2. Biological and physicochemical aspects of milk processing; 1.3. Dairy product technology; 2.1. The biochemistry of muscle (land animals and fish); 2.2. Biological and physicochemical changes in muscle; 2.3. Meat and fish processing technology; 3.1. Chicken egg - raw material in the egg industry; 3.2. Physicochemical properties of the different egg fractions; 3.3. The egg industry: technology and products; 4.1. Biochemistry and

physical chemistry of wheat

4.2. Biological and physicochemical factors of wheat processing4.3.

The technology of milling, bread making and pasta making; 5.1.

Biochemistry and structure of barley and malt; 5.2. Biological and

physicochemical factors of processing; 5.3. Brewing technology; 6.1.

Fruit development; 6.2. Biochemistry of fruit juice; 6.3. Fruit juice

processing; 6.4. Cider; 7.1. Raw materials; 7.2. Winemaking techniques;

7.3. Stabilization and maturation of wine; 7.4. Specific technology; 8.1.

Respiratory activity of plants; 8.2. Enzymatic browning

8.3. Unit operations in the production of fresh-cut products: main

scientific and technical challenges8.4. Modified atmosphere packaging;

8.5. Conclusion; 9.1. Interactions with water: hydration and thickening

properties; 9.2. Intermolecular interactions: texture properties; 9.3.

Interfacial properties: foaming and emulsification; 10.1. Proteins and

peptides; 10.2. Carbohydrates; 10.3. Lipids; 10.4. Pigments and

flavorings; 1.1.1. Milk fat; 1.1.2. Carbohydrates; 1.1.3. Proteins; 1.1.4.

Milk minerals; 1.2.1. The stability of fat globules; 1.2.2. Protein

stability; 1.3.1. Liquid milk

1.3.2. Fermented milk products1.3.3. Milk powder; 1.3.4. Cheese;

1.3.5. Cream and butter; 2.1.1. The structure and composition of meat

and fish muscle; 2.1.2. Muscle structure; 2.1.3. Proteins; 2.1.4.

Carbohydrates; 2.1.5. Vitamins and minerals; 2.2.1. Muscle contraction;

2.2.2. Changes in muscle after death; 2.3.1. Meat processing

technology; 2.3.2. Fish processing technology; 3.1.1. Structure and

composition; 3.1.2. Biochemical and physicochemical properties of the

protein and lipid fractions of egg; 3.2.1. Interfacial properties; 3.2.2.

Gelling properties; 3.3.1. Decontamination of shells

3.3.2. Breaking and separation of the egg white and yolk
