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Descrizione fisica	1 online resource (360 p.)
Collana	IFT Press series
Altri autori (Persone)	LaamanThomas
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Hydrocolloids in Food Processing; Table of Contents; Preface; Contributor List; Chapter 1 Hydrocolloids: Fifteen Practical Tips; Chapter 2 Hydrocolloids in Salad Dressings; Chapter 3 Hydrocolloids in Muscle Foods; Chapter 4 Hydrocolloids in Bakery Products; Chapter 5 Hydrocolloids in Bakery Fillings; Chapter 6 Hydrocolloids in Frozen Dairy Desserts; Chapter 7 Hydrocolloids in Cultured Dairy Products; Chapter 8 Hydrocolloids in Restructured Foods; Chapter 9 Hydrocolloids in Flavor Stabilization; Chapter 10 Hydrocolloid Purchasing I: History and Product Grades Chapter 11 Hydrocolloid Purchasing II: Pricing and Supplier Evaluation Index
Sommario/riassunto	In Hydrocolloids in Food Processing, a group of the most experienced and impartial experts explains what stabilizers should be used and how they should be used, food product by food product. Numerous actual product formulations are packed into each chapter and the processing procedures to make these formulations are clearly described. Food

manufacturers are shown how to accurately use food stabilizers to make the highest quality food products. Coverage includes all the practical details needed to ensure the most accurate QA standards and testing procedures for each hydrocolloid. Finally
