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Descrizione fisica	1 online resource (xiii, 462 pages) : illustrations (some color)
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	The Ice Cream Industry.- Composition and Formulations.- Mix Ingredients -- Flavoring and Coloring Materials.- Mix Processing and Properties -- Calculation of Ice Cream Mixes -- Freezing and Refrigeration -- Soft-Frozen Dairy Desserts.- Novelty Products and Ice Cream Cakes.- Packaging, Hardening and Shipping.- Ice Cream Structure -- Shelf-Life -- Cleaning and Sanitizing for Microbiological Quality and Safety.- Analyzing Frozen Desserts.- Formulations for Specialty Products -- Index.
Sommario/riassunto	Ice Cream, 7th Edition focuses on the science and technology of frozen dessert production and quality. It explores the entire scope of the ice cream and frozen dessert industry, from the chemical, physical, engineering and biological principles of the production process to the distribution of the finished product. It is intended for industry personnel from large to small scale processors and suppliers to the industry and for teachers and students in dairy or food science or related disciplines. While it is technical in scope, it also covers much practical knowledge useful to anyone with an interest in frozen dessert production. World-wide production and consumption data, global regulations and, as appropriate, both SI and US units are provided, so as to ensure its relevance to the global frozen dessert industry. This edition has been completely revised from the previous edition, updating technical information on ingredients and equipment and providing the latest research results. Two new chapters on ice cream

structure and shelf-life have been added, and much material has been rearranged to improve its presentation. Outstanding in its breadth, depth and coherence, Ice Cream, 7th Edition continues its long tradition as the definitive and authoritative resource for ice cream and frozen dessert producers. H. Douglas Goff is a Professor of Food Science at the University of Guelph, Canada. He has been teaching and conducting research in ice cream science and technology for more than 30 years. Richard W. Hartel is a Professor of Food Engineering in the Department of Food Science at the University of Wisconsin-Madison, USA. He has over 20 years of experience working on the structural attributes of ice cream.
