

1. Record Nr.	UNINA9910141636503321
Titolo	Advances in foodscience and technology . Volume 1 [[electronic resource] /] / edited by Visakh P.M. ... [et al.]
Pubbl/distr/stampa	Salem, Mass., : Scrivener Publishing Hoboken, N.J., : Wiley, c2013
ISBN	1-118-65912-0 1-118-65908-2 1-118-65880-9
Descrizione fisica	1 online resource (326 p.)
Altri autori (Persone)	P. MVisakh
Disciplina	664/.07
Soggetti	Food industry and trade Food - Analysis Food - Composition
Lingua di pubblicazione	Tedesco
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 Page; Contents; Preface; List of Contributors; 1 Food Chemistry and Technology; 1.1 Food Security; 1.2 Nanotechnology in Food Applications; 1.3 Frozen Food and Technology; 1.4 Chemical and Functional Properties of Food Components; 1.5 Food: Production, Properties and Quality; 1.6 Safety of Enzyme Preparations Used in Food; 1.7 Trace Element Speciation in Food; 1.8 Bio-nanocomposites for Natural Food Packaging; References; 2 Food Security: A Global Problem; 2.1 Food Security: Definitions and Basic Concepts; 2.2 Main Causes of Food Insecurity; 2.2.1 Social Issues 2.2.2 Economic Issues2.2.3 Environmental Issues; 2.3 The Food Insecurity Dimension; 2.3.1 Current Situation at Global Level; 2.3.2 The Food, Financial and Economic Crisis and Their Implications on Food Security; 2.3.3 The Last Concern: Food Prices Volatility; 2.3.4 The Food Sector Numbers: Trends in Global Food Production and Trade; 2.4 Conclusions; References; 3 Nanotechnology in Food Applications; 3.1 What is Nanotechnology?; 3.2 Food Formulations; 3.3 Food Packaging; 3.3.1 Enhanced Barrier Properties; 3.3.2 Active Packaging; 3.3.3 Intelligent Packaging

3.4 Regulation Issues and Consumer Perception Acknowledgements; References; 4 Frozen Food and Technology; 4.1 Introduction; 4.2 Treatments: Pre-freezing; 4.2.1 Fruits and Vegetables; 4.2.2 Fish Products; 4.2.3 Meat Products; 4.3 Freezing Process; 4.4 Freezing Methods and Equipment; 4.4.1 Freezing by Contact with Cold Air; 4.4.2 Freezing by Contact with Cold Liquid; 4.4.3 Freezing by Contact with Cold Surfaces; 4.4.4 Cryogenic Freezing; 4.4.5 Combination of Freezing Methods; 4.4.6 Innovations in Freezing Processes; 4.4.7 Food Products and Freezing Methods
4.5 Effect of Freezing and Frozen Storage on Food Properties 4.5.1 Physical Changes; 4.5.2 Chemical Changes; 4.5.3 Microbiological Aspects; 4.6 Final Remarks; References; 5 Chemical and Functional Properties of Food Components; 5.1 Introduction; 5.2 Functional and Chemical Properties of Food Components; 5.2.1 Functional Foods: Historical Perspective and Definitions; 5.2.2 Legislation on Functional Food Claims; 5.2.3 Classification of Functional Foods; 5.2.4 Functional Properties of Food Components; 5.3 Nutritional Value and Sensory Properties of Food; 5.3.1 Nutritional Value of Food
5.3.2 Sensory Properties of Food 5.4 Postharvest Storage and Processing; 5.4.1 Bioactive Compounds Postharvest; 5.5 Conclusion; Acknowledgements; References; 6 Food: Production, Properties and Quality; 6.1 Introduction; 6.2 Food Production; 6.3 Factors Affecting Production and Improvement of Food; 6.3.1 Soil and Climate; 6.3.2 Population and Income Per Capita; 6.3.3 Technology; 6.3.4 Plant Source Foods; 6.3.5 Animal Source Foods; 6.4 Food Properties; 6.5 Food Quality; References
7 Regulatory Aspects of Food Ingredients in the United States: Focus on the Safety of Enzyme Preparations Used in Food

Sommario/riassunto

This book comprehensively reviews research on new developments in all areas of food chemistry/science and technology. It covers topics such as food safety objectives, risk assessment, quality assurance and control, good manufacturing practices, food process systems design and control and rapid methods of analysis and detection, as well as sensor technology, environmental control and safety. The book focuses on food chemistry and examines chemical and mechanical modifications to generate novel properties, functions, and applications.
