

1. Record Nr.	UNINA9910143826903321
Titolo	Nondestructive testing of food quality [[electronic resource] /] / editors, Joseph Irudayaraj, Christoph Reh
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub./IFT Press, 2008
ISBN	1-281-45041-3 9786611450410 0-470-38831-5 1-61583-094-4 0-470-38828-5
Edizione	[1st ed.]
Descrizione fisica	1 online resource (382 p.)
Collana	IFT Press series
Altri autori (Persone)	IrudayarajJoseph <1961-> RehChristoph
Disciplina	664/.117
Soggetti	Food adulteration and inspection Food industry and trade - Quality control Food - Quality
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	Nondestructive Testing of Food Quality; Contents; Contributors; Preface; Chapter 1. An Overview of Nondestructive Sensor Technology in Practice: The User's View; Chapter 2. The Influence of Reference Methods on the Calibration of Indirect Methods; Chapter 3. Ultrasound: New Tools for Product Improvement; Chapter 4. Use of Near Infrared Spectroscopy in the Food Industry; Chapter 5. Application of Mid-infrared Spectroscopy to Food Processing Systems; Chapter 6. Applications of Raman Spectroscopy for Food Quality Measurement; Chapter 7. Particle Sizing in the Food and Beverage Industry Chapter 8. Online Image Analysis of Particulate MaterialsChapter 9. Recent Advances in Nondestructive Testing with Nuclear Magnetic Resonance; Chapter 10. Electronic Nose Applications in the Food Industry; Chapter 11. Biosensors: A Theoretical Approach to Understanding Practical Systems; Chapter 12. Techniques Based on the Measurement of Electrical Permittivity; Index
Sommario/riassunto	The expert contributors to Nondestructive Testing of Food Quality

clearly explain present industry advances and how to turn available instrumentation into valuable assets. Readers learn how the competencies of product knowledge, process understanding, instrumentation, principles of sensing, process control, and analytical methodology are required to turn an application into success. The broad-based coverage of topics addresses the most dominant sensor technologies keeping in mind the research initiatives advancing these technologies not only in food but also in the pharmaceutical sector

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