

1. Record Nr.	UNINA9910143967203321
Titolo	Food biochemistry and food processing [[electronic resource] /] / editor, Y.H. Hui ; associate editors, Wai-Kit Nip ... [et al.]
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub. Professional, 2006
ISBN	1-281-31776-4 9786611317768 0-470-27757-2 0-470-27634-7
Edizione	[1st ed.]
Descrizione fisica	1 online resource (786 p.)
Altri autori (Persone)	HuiY. H (Yiu H.)
Disciplina	664
Soggetti	Food industry and trade - Research
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	Principles -- Food biochemistry: an introduction / W.K. Nip -- Analytical techniques in food biochemistry / M. Marcone -- Recent advances in food biotechnology research / S. Jube and D. Borthakur -- Browning reactions / M. Villamiel, M.D. Del Castillo, and N. Corzo -- Water, enzymology, biotechnology, and protein cross-linking -- Water chemistry and biochemistry / C. Chieh -- Enzyme classification and nomenclature / H. Ako and W.K. Nip -- Enzyme activities / D.J.H. Shyu, J.T.C. Tzen, and C.L. Jeang -- Enzyme engineering and technology / D. Platis ... [et al.] -- Protein cross-linking in food / J.A. Gerrard -- Chymosin in cheese making / V.V. Mistry -- Starch synthesis in the potato tuber / P. Geigenberger and A.R. Fernie -- Pectic enzymes in tomatoes / M.S. Kalamaki, N.G. Stoforos, and P.S. Taoukis -- Muscle foods -- Biochemistry of raw meat and poultry / F. Toldra and M. Reig -- Biochemistry of processing meat and poultry / F. Toldra -- Chemistry and biochemistry of color in muscle foods / J.A. Perez-Alvarez and J. Fernandez-Lopez -- Biochemistry of seafood processing / Y.H. Hui ... [et al.] -- Seafood enzymes / M.K. Nielsen and H.H. Nielsen -- Proteomics: methodology and application in fish processing / O.T. Vilhelmsson ... [et al.] -- Milk -- Chemistry and biochemistry of milk constituents / P.F. Fox and A.L. Kelly -- Biochemistry of milk processing / A.L. Kelly and P.F. Fox

-- Fruits, vegetables, and cereals -- Biochemistry of fruits / G. Paliyath and D.P. Murr -- Biochemistry of fruit processing / M. Oke and G. Paliyath -- Biochemistry of vegetable processing / M. Oke and G. Paliyath -- Nonenzymatic browning of cookies, crackers, and breakfast cereals / M. Villamiel -- Rye constituents and their impact on rye processing / T. Verwimp, C.M. Courtin, and J.A. Delcour -- Fermented foods -- Dairy products / T.D. Boylston -- Bakery and cereal products / J.A. Narvhus and T. Sørhaug -- Biochemistry of fermented meat / F. Toldra -- Biochemistry and fermentation of beer / R. Willaert -- Food safety -- Microbial safety of food and food products / J.A. Odumeru -- Emerging bacterial foodborne pathogens and methods of detection / R. L.T. Churchill, H. Lee, and J.C. Hall.

Sommario/riassunto

The biochemistry of food is the foundation on which the research and development advances in food biotechnology are built. In Food Biochemistry and Food Processing, lead editor Y.H. Hui has assembled over fifty acclaimed academicians and industry professionals to create this indispensable reference and text on food biochemistry and the ever-increasing development in the biotechnology of food processing. While biochemistry may be covered in a chapter or two in standard reference books on the chemistry, enzymes, or fermentation of food, and may be addressed in greater depth by commodity-s
