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Titolo	Traditional Foods : History, Preparation, Processing and Safety // edited by Mohammed Al-Khusaibi, Nasser Al-Habsi, Mohammad Shafiur Rahman
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Nota di contenuto	Traditional Foods: Overview -- Arab Traditional Foods: Preparation, Processing and Nutrition -- GCC Traditional Foods: Preparation and Processing -- Traditional foods in Maghreb: Production and Research Progress -- Chinese Traditional Foods: Preparation, Processing and Nutrition -- Indian Traditional Foods: Preparation, Processing and Nutrition -- Mediterranean Foods and Human Health -- Safety, Nutrition and Functionality of the Traditional Foods -- Laws and Regulations of Traditional Foods: Past, Present and Future -- Traditional Foods, Sensory Excitements and Pleasure -- Index.
Sommario/riassunto	This work provides comprehensive coverage of the preparation, processing, marketing, safety and nutritional aspects of traditional foods across the globe. Individual chapters focus on the traditional foods of different cultures, with further chapters discussing the consumer acceptability of traditional foods as well as the laws and regulations and the sensorial factors driving the success of these foods. In addition, the integration of traditional food into tourism development plans is discussed at length. As the first publication to

focus on a wide scale variety of traditional foods, including their histories and unique preparatory aspects, this is an important book for any researcher looking for a single reference work covering all of the important processing information for each major traditional food category. From traditional Arab foods to traditional Indian, European, African, Australian and Native American foods, *Traditional Foods: History, Preparation, Processing and Safety* covers the full spectrum of cultural foods, dedicating extensive information to each traditional food type. A full overview of current trends in traditional foods is included, as is a comprehensive history of each type of traditional food. Specific regulations are discussed, as are marketing factors and issues with consumer acceptability. With the recent trends in consumer interest for traditional foods which can not only bring great sensory satisfaction but also fulfill dimensions of culture and tradition, this is a well-timed and singular work that fulfills a great current need for researchers and promises to be an important source for years to come.

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