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Nota di contenuto	An Introduction to Food Traceability -- Traditional Foods in Jordan and Traceability. Hummus and Related Variations -- Jordan Dairy Products and Traceability. Labaneh, a Concentrated Strained Yogurt -- Dried Fermented Dairy Products in Jordan. Jameed and Traceability.
Sommario/riassunto	This book outlines the evolution of food traceability matters in the current traditional foods market and particularly with regard to selected historical foods based in Jordan. At present, traceability is just one of the many requirements the food industry is forced to meet. The topic can be approached from various angles: regulation, technological perspectives, food business operators, packaging manufacturers, software producers, and consumer views. In addition, traceable food products provide an interesting legacy for many geographical and ethnic cultures. Consequently, the examination of certain recipes or food products linked with history and traditions can make a unique and valuable contribution to future developments in this area. In this regard, Jordanian foods offer a prime example. This book examines three traditional products from different viewpoints, paying special attention to their chemical composition, the identification of raw materials, preparation procedures, and traceability. The book begins with a more general discussion on food traceability without detailed

regional implications, while the second chapter discusses the product hummus in its many versions. In turn, the third and fourth chapters focus on two fermented dairy products, labaneh and jameed, and their connections with the Mediterranean diet. The book offers a valuable reference guide to many traditional/historical products in the Middle East, with a particular focus on traceability matters and solutions.
