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Nota di contenuto	Analytical Methods for Food and Dairy Powders; CONTENTS; Foreword; Chapter 1: Dehydration Processes and their Influence on Powder Properties; 1.1. Overview of operations; 1.1.1. Concentration by evaporation; 1.1.2. Drying; 1.2. Properties of dehydrated products; 1.2.1. Biochemical and physicochemical properties; 1.2.2. Microbiological properties; 1.2.3. Properties of use; 1.3. Bibliography;

Chapter 2: Determination of Dry Matter and Total Dry Matter; 2.1. Determination of free moisture or dry matter; 2.1.1. Purpose and range of application; 2.1.2. Definition; 2.1.3. Principle
2.1.4. Reagents and other products2.1.5. Instruments and glassware; 2.1.6. Safety; 2.1.7. Procedure; 2.1.8. Expression of results; 2.1.9. Remarks; 2.1.10. Precision values; 2.1.11. Examples; 2.2. Determination of total moisture or total dry matter; 2.2.1. Purpose and range of application; 2.2.2. Definition; 2.2.3. Principle; 2.2.4. Reagents and other products; 2.2.5. Instruments and glassware; 2.2.6. Safety; 2.2.7. Procedure; 2.2.8. Expression of results; 2.2.9. Remarks; 2.2.10. Precision values; 2.2.11. Analysis report; 2.2.12. Examples; 2.3. Bibliography
Chapter 3: Determination of Nitrogen Fractions3.1. Determination of the total nitrogen content (Kjeldahl method); 3.1.1. Purpose and range of application; 3.1.2. Definition; 3.1.3. Principle; 3.1.4. Reagents and other products; 3.1.5. Instruments and glassware; 3.1.6. Safety; 3.1.7. Procedure; 3.1.8. Expression of results; 3.1.9. Precision values; 3.1.10. Examples; 3.1.11. Annex; 3.2. Determination of the nitrogen content soluble at pH 4.60; 3.2.1. Purpose and range of application; 3.2.2. Definition; 3.2.3. Principle; 3.2.4. Reagents and other products; 3.2.5. Instruments and glassware
3.2.6. Safety3.2.7. Procedure; 3.2.8. Expression of results; 3.2.9. Precision values; 3.2.10. Examples; 3.2.11. Annex; 3.3. Determination of the non-protein nitrogen content; 3.3.1. Purpose and range of application; 3.3.2. Definition; 3.3.3. Principle; 3.3.4. Reagents and other products; 3.3.5. Instruments and glassware; 3.3.6. Safety; 3.3.7. Procedure; 3.3.8. Expression of results; 3.3.9. Precision values; 3.3.10. Examples; 3.3.11. Annex; 3.4. Determination of non-denatured whey protein nitrogen in skimmed milk powder; 3.4.1. Purpose and range of application; 3.4.2. Definition
3.4.3. Principle3.4.4. Expression of results; 3.4.5. Remarks; 3.4.6. Examples; 3.5. Protein nitrogen conversion factors based on amino acid composition in the case of milk and soy; 3.5.1. Methods for the determination of the conversion factor; 3.5.2. Conversion factors for milk, specific milk proteins, certain milk products and infant formulas; 3.5.3. Conversion factors for soy and its derivatives; 3.5.4. Conclusion; 3.6. Bibliography; Chapter 4: Determination of the Rate of Lactose Crystallisation; 4.1. Definitions; 4.2. Principle; 4.2.1. Determination of the moisture content
4.2.2. Determination of the total moisture content

Sommario/riassunto

Food and dairy powders are created by dehydrating perishable produce, such as milk, eggs, fruit and meat, in order to extend their shelf life and stabilise them for storage or transport. These powders are in high demand for use as ingredients and as food products in their own right, and are of great economic importance to the food and dairy industry worldwide. Today, the ability to control food and dairy powder quality is a source of key competitive advantage. By varying the dehydration process design, and by controlling the technological and thermodynamic parameters during dehydration, it is

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Descrizione fisica	1 online resource (88 p.)
Soggetti	History of engineering and technology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
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Sommario/riassunto	The assimilation theory of verbal learning leads to meaningful learning wherein the learning outcomes take the form of concept maps-networks of some selected linguistic expressions and concepts. Concept-map-based education helps avoid rote learning, prepare content for effective on-ground and e-learning, and measure learning outcomes at the course, program, and institutional levels. As a result, it has been used at school, college, university, and professional levels. This book consists of five selected articles, providing insights into concept-map-based education, and will benefit students, teachers, and education managers.