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Nota di contenuto	Introduction -- Plant-based ingredients -- Processes and Equipment to Create Plant-based Foods -- Physicochemical and Sensory Properties of Plant-based Foods -- Nutrition and Health Aspects -- Meat and Fish Alternatives -- Eggs and Egg Products -- Plant-based Milk and Cream Analogs- : Dairy Alternatives - Cheese, Yogurt, Butter, and Ice Cream -- Conclusion.
Sommario/riassunto	The creation of plant-based foods is one of the most rapidly advancing areas in the modern food industry. Many consumers are adopting more plant-based foods in their diets because of concerns about global warming and its devastating impacts on the environment and biodiversity. In addition, consumers are adopting plant-based diets for ethical and health reasons. As a result, many food companies are developing plant-based analogs of animal-based foods like dairy, egg, meat, and seafood products. This is extremely challenging because of the complex structure and composition of these animal-based foods.

Next-Generation Plant-based Foods: Design, Production and Properties presents the science and technology behind the design, production, and utilization of plant-based foods. Readers will find a review of ingredients, processing operations, nutrition, quality attributes, and specific plant-based food categories such as milk and dairy products, egg and egg products, meat andseafood products, providing the fundamental knowledge required to create the next generation of healthier and more sustainable plant-based food alternatives.