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Titolo	Advances in Food Chemistry [[electronic resource]] : Food Components, Processing and Preservation // edited by O. P. Chauhan
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ISBN	9789811947964 9789811947957
Edizione	[1st ed. 2022.]
Descrizione fisica	1 online resource (548 pages)
Disciplina	910.5
Soggetti	Molecular biology Food science Food - Analysis Chemistry Molecular Biology Food Science Food Chemistry Food Analysis Food Studies Química dels aliments Llibres electrònics
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	Chapter 1. Chemical composition of foods -- Chapter 2. Role of water activity in food preservation -- Chapter 3. Starch gelatinization and modification -- Chapter 4. Browning Reactions in Foods -- Chapter 5. Protein chemistry and gelation -- Chapter 6. Chemistry of fats and oils -- Chapter 7. Food additives -- Chapter 8. Pigments and colors -- Chapter 9. Flavor chemistry -- Chapter 10. Antioxidants -- Chapter 11. Chemistry of animal tissues -- Chapter 12. Chemistry and Physiology of Fruits and Vegetables -- Chapter 13. Chemistry of Milk and Milk Products -- Chapter 14. Probiotics -- Chapter 15. Food allergies and toxicity.
Sommario/riassunto	The book compiles the latest advances in food chemistry. It gives a

detailed account of the changes in food components during food processing and storage. It analyses and describes different food components such as water, protein, fat, carbohydrates, minerals, vitamins, pigments, flavors, chemistry of plant tissues and animal tissues, milk, etc. The book also discusses the effect of different food processing operations on the food components. The book brings forth chapters authored by eminent researchers working in the area of Food Science and Technology. The book is an up-to-date compilation of recent advances in food chemistry and is useful for students, researchers, and faculty as well as to industry experts in food sciences.
