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Autore	Hartel Richard W. <1951->
Titolo	Food bites [[electronic resource]] : the science of the foods we eat // Richard W. Hartel, AnnaKate Hartel
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Edizione	[1st ed. 2008.]
Descrizione fisica	1 online resource (162 p.)
Altri autori (Persone)	HartelAnnaKate
Disciplina	641.3 664
Soggetti	Food Food - Composition
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	What Is Food Science? -- Processed Foods: Good or Bad? -- Vintage Wines and Chocolates -- Preserving Strawberries, and Other Foods -- Science Projects in Your Refrigerator -- Freeze Drying -- High-Quality Food Preservation -- Does Your Food Glow in the Dark? -- Is Your Food Safe? -- Food Safety and Mobile Food Carts -- At Work in a Vale of Tears -- Are All Microorganisms in Food Bad? -- Probiotics -- The Growth of Cultured Foods -- How to Keep Guacamole from Turning Brown -- Churning the Butter -- What Side Is Your Bread Buttered On? -- Butter or Margarine? -- Chocolate Flavor -- Rice in Your Salt Shaker? -- Frost on Your Berries -- Lucky Charms -- A Lesson in Creativity and Marketing -- Developing New Ice cream Flavors -- Oreos Spawn Host of New Products -- Sparkler Spice! for Your Veggies? -- It Is All in the Packaging -- Shelf Life Dating -- Good or Bad? -- Intelligent Packages -- Juice Boxes for Your Convenience -- Beware of Low-Carb Diets -- May Contain Peanuts! -- What Is a Food Allergy? -- Uses for Chocolate Pudding -- The Magic of Gelatin -- Pretzels -- Peanut Butter -- Cheddarwurst -- Ice -- From Nature to Frozen Desserts -- It Is Popsicle Time -- Neapolitan Ice cream -- Sprinkles or Jimmies? -- California or Wisconsin Raisins? -- Eat Your Tomatoes Raw or Cooked -- Just Eat

Them -- Fruit Leather -- Preserving Apples for Next Spring --
Fruitcake: A Scorned Food -- Mom Versus Betty Crocker: Is Cake Made
from Scratch Better Than Cake Made from a Box? -- Holiday Cookies --
Butter, Margarine or Shortening? -- Animal Crackers or Cookies? --
Skunky Beer for Oktoberfest? -- This Oktoberfest, Drink the Beer, Not
the Water -- Fresh Orange Juice -- Apple Cider -- Egg Nog -- A Safe
Holiday Tradition -- Kool-Aid or Tang? -- Milk Shakes and Brain Freeze
-- Circus Peanuts -- Marshmallow Peeps -- Salt Water Taffy --
Caramel -- Life Is Like a Box of Chocolates -- Hollow Chocolate
Bunnies -- Chocolate Gone Bad.

Sommario/riassunto

Food Bites is an easy-to-read, often humorous book on the scientific basis of the foods we eat, and answers those pesky, niggling questions such as: Is the quality of beer really affected by the type of water used? and Processed foods: good or bad? Readers will be captivated by this superbly written book, especially so as their guides are Professor Richard Hartel, professor of Food Engineering at UW-Madison, along with his daughter, AnnaKate Hartel. Professor Hartel has for the last four years penned a witty and illuminating column on all aspects of food science for the Capital Times of Madison, and his weekly wisdom has now been collected into a single publication. With a huge and growing interest in the science of food, this treasure trove of knowledge and practical information, in 60 bite-sized chunks, is sure to be a bestseller.
