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| Titolo                  | Handbook of food powders : processes and properties / / edited by Bhesh Bhandari, Nidhi Bansal, Min Zhang, and Pierre Schuck  |
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| Descrizione fisica      | 1 online resource (xxviii, 660 pages) : illustrations   |
| Collana                 | Woodhead Publishing series in food science, technology and nutrition, , 2042-8049 ; ; number 255  |
| Disciplina              | 641.4<br>641.44   |
| Soggetti                | Food - Biotechnology<br>Dried foods   |
| Lingua di pubblicazione | Inglese   |
| Formato                 | Materiale a stampa  |
| Livello bibliografico   | Monografia  |
| Note generali           | Description based upon print version of record.   |
| Nota di bibliografia    | Includes bibliographical references and index.  |
| Nota di contenuto       | part I. Processing and handling of technologies -- part II. Powder properties -- part III. Speciality food powders.   |
| Sommario/riassunto      | Many food ingredients are supplied in powdered form, as reducing water content increases shelf life and aids ease of storage, handling and transport. Powder technology is therefore of great importance to the food industry. The Handbook of food powders explores a variety of processes that are involved in the production of food powders, the further processing of these powders and their functional properties. Part one introduces processing and handling technologies for food powders and includes chapters on spray, freeze and drum drying, powder mixing in the production of food powders and s |