

1. Record Nr.	UNINA9910800099603321
Titolo	Edible coatings and films to improve food quality // edited by Elizabeth A. Baldwin, Robert Hagenmaier, Jinhe Bai
Pubbl/distr/stampa	Boca Raton, Fla. : , : CRC Press, , 2012
ISBN	0-429-13732-X 1-4200-5966-1
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (431 p.)
Classificazione	TEC012000
Altri autori (Persone)	BaldwinElizabeth A HagenmaierRobert D BaiJinhe
Disciplina	664
Soggetti	Edible coatings Food - Quality
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	Front Cover; Contents; Preface; The Editors; The Contributors; Chapter 1 - Introduction; Chapter 2 - Protein-based films and coatings; Chapter 3 - Edible coatings from lipids, waxes, and resins; Chapter 4 - Polysaccharide coatings; Chapter 6 - Role of edible film and coating additives; Chapter 7 - Coatings for fresh fruits and vegetables; Chapter 8 - Coatings for minimally processed fruits and vegetables; Chapter 10 - Application of commercial coatings; Chapter 11 - Encapsulation of flavors, nutraceuticals, and antibacterials; Chapter 12 - Overview of pharmaceutical coatings Chapter 13 - Regulatory aspects of coatingsBack Cover
Sommario/riassunto	Many interesting and exciting developments have occurred since the publication of the first edition in 1994. These developments result from the ever-increasing quality of coatings research, and make it timely to prepare this updated and completely revised 2nd edition, designed for the benefit of all involved in buying, selling, regulating, developing or using coatings to improve the quality and safety of foods. This book is a study of the coatings, films, wraps and surface treatments used for foods. Specifically, it covers coating ingredients and additives (Chapters 2, 3, 4 & 6), their permeability properties (Chapter 5), coatings for

specific applications (Chapters 7, 8, 9 &12), the technology of coatings (Chapters 10 & 11), and regulatory aspects (Chapter 13). But of course the world of coatings could not be so neatly divided so some overlap between chapters is inevitable and desirable. For example, in the discussion of a coating made with a certain ingredient, the author might include information on additives used or allowed, and/or how the coating was applied, and/or what foods it is best used for, and so on. Therefore, in researching any topic it is best to cross-search other chapters--
