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Autore	Igoe Robert S
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Altri autori (Persone)	HuiY. H (Yiu H.)
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	Preface -- Part I. Ingredients Dictionary -- Part II. Ingredient Categories -- Part III. Food Definitions and Formulations -- Part IV. Additives/Substances for Use in Foods: Listed under Title 21 of the Code of Federal Regulations -- Part V. Food Additives E Numbers in the European Union -- Bibliography.
Sommario/riassunto	Dictionary of Food Ingredients is a concise, easy-to-use resource covering over 1,000 food ingredients and additives, including natural ingredients, FDA-approved artificial ingredients, and compounds used in food processing. Organized alphabetically, definitions cover functionality, chemical properties, and applications, and thorough cross-referencing allows readers to follow related and similar ingredients. A section based on the Code of Federal Regulations lists food ingredients according to their US approval status, and a bibliography pinpoints further information. This revised and updated fifth edition features a new section, "Food Definitions and Formulations," and a thoroughly expanded list of food ingredients approved for use in the European Union, with E numbers. In addition, the fifth edition provides new information on existing and more recently approved ingredients. The Dictionary is an unparalleled source of information, providing practical, scientific, and regulatory information on every important ingredient and category. This resource will be of value to food scientists, ingredient suppliers, dietitians,

extension specialists, food customer service personnel, and students.

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