Record Nr. UNINA9910818752003321 Chemical deterioration and physical instability of food and beverages **Titolo** [[electronic resource] /] / edited by Leif H. Skibsted, Jens Risbo and Mogens L. Andersen Boca Raton,: CRC Press, 2010 Pubbl/distr/stampa **ISBN** 1-61583-875-9 1-84569-926-2 Edizione [1st ed.] Descrizione fisica 1 online resource (820 p.) Collana Woodhead Publishing series in food science, technology and nutrition; ; no. 186 SkibstedLeif H Altri autori (Persone) RisboJens AndersenMogens L Disciplina 664.00154 Soggetti Food industry and trade Beverage industry 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 pt. I. Understanding and measuring chemical deterioration of food and beverages -- pt. II. Understanding and measuring physical deterioration of foods and beverages -- pt. III. Deterioration in specific food and beverage products. For a food product to be a success in the marketplace it must be stable Sommario/riassunto throughout its shelf-life. Quality deterioration due to chemical changes and alterations in condition due to physical instability are not always recognised, yet can be just as problematic as microbial spoilage. This book provides an authoritative review of key topics in this area. Chapters in part one focus on the chemical reactions which can negatively affect food quality, such as oxidative rancidity, and their measurement. Part two reviews quality deterioration associated with

physical changes, such as moisture lo