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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	Introduction to food emulsifiers and colloidal system -- Lecithins -- Ammonium phosphatides -- Mono- and diglycerides -- Acid esters of mono- and diglycerides -- Di-acetyltartaric esters of monoglycerides (DATEM) and associated emulsifiers in bread making -- Sucrose esters -- Polyglycerol esters -- PGPR polyglycerolpolyricinoleate E476 -- Propylene glycol fatty acid esters -- Stearoyl-2-lactylates and oleoyl lactylates -- Sorbitan esters and polysorbates -- Application of emulsifiers in dairy and ice cream products -- Regulation of food emulsifiers in the European Union -- Analysis of emulsifiers.
Sommario/riassunto	Emulsifiers are essential components of many industrial food recipes. They have the ability to act at the interface between two phases, and so can stabilise the desired mix of oil and water in a mayonnaise, ice cream or salad dressing. They can also stabilise gas/liquid mixtures in foams. More than that, they are increasingly employed in textural and organoleptic modification, in shelf life enhancement, and as complexing or stabilising agents for other components such as starch or protein. Applications include modifying the rheology of chocolate,

the strengthening of dough, crumb softening an
