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Chapter 15. Functional Properties and Microstructure of High-Pressure-Processed Starches and Starch-Water SuspensionsChapter 16. Effect of High Pressure on Textural and Microstructural Properties of Fruits and Vegetables; Chapter 17. Pressure-Shift Freezing Effects on Texture and Microstructure of Foods; Chapter 18. Issues and Methods in Consumer-Led Development of Foods Processed by Innovative Technologies; Chapter 19. Novel Techniques for the Processing of Soybeans; Chapter 20. Supercritical Fluid Extrusion: A Novel Method for Producing Microcellular Structures in Starch-Based Matrices Chapter 21. Rheological Properties of Liquid Foods Processed in a Continuous-Flow High- Pressure Throttling SystemChapter 22. Food Frying: Modifying the Functional Properties of Batters; Chapter 23. Allergenicity of Food and Impact of Processing; Index; Back cover

Sommario/riassunto

Rapid expansion of research on the development of novel food processes in the past decade has resulted in novel processes drawn from fields outside the traditional parameters of food processing. Providing a wealth of new knowledge, *Novel Food Processing: Effects on Rheological and Functional Properties* covers structural and functional changes at the micro level, and their implications at the macro level, in food exposed to new and emerging technologies. Contributions from an international panel with academic and professional credentials form the backbone of thi
