

1. Record Nr.	UNINA9910828769903321
Titolo	Advances in foodscience and technology . Volume 1 / / edited by Visakh P.M. ... [et al.]
Pubbl/distr/stampa	Salem, Mass., : Scrivener Publishing Hoboken, N.J., : Wiley, c2013
ISBN	9781118659120 1118659120 9781118659083 1118659082 9781118658802 1118658809
Edizione	[1st ed.]
Descrizione fisica	1 online resource (326 p.)
Altri autori (Persone)	P. MVisakh
Disciplina	664/.07
Soggetti	Food industry and trade Food - Analysis Food - Composition
Lingua di pubblicazione	Tedesco
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	Cover; Title Page; Copyright Page; Contents; Preface; List of Contributors; 1 Food Chemistry and Technology; 1.1 Food Security; 1.2 Nanotechnology in Food Applications; 1.3 Frozen Food and Technology; 1.4 Chemical and Functional Properties of Food Components; 1.5 Food: Production, Properties and Quality; 1.6 Safety of Enzyme Preparations Used in Food; 1.7 Trace Element Speciation in Food; 1.8 Bio-nanocomposites for Natural Food Packaging; References; 2 Food Security: A Global Problem; 2.1 Food Security: Definitions and Basic Concepts; 2.2 Main Causes of Food Insecurity; 2.2.1 Social Issues 2.2.2 Economic Issues2.2.3 Environmental Issues; 2.3 The Food Insecurity Dimension; 2.3.1 Current Situation at Global Level; 2.3.2 The Food, Financial and Economic Crisis and Their Implications on Food Security; 2.3.3 The Last Concern: Food Prices Volatility; 2.3.4 The Food Sector Numbers: Trends in Global Food Production and Trade; 2.4 Conclusions; References; 3 Nanotechnology in Food Applications; 3.1

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Sommario/riassunto

This book comprehensively reviews research on new developments in all areas of food chemistry/science and technology. It covers topics such as food safety objectives, risk assessment, quality assurance and control, good manufacturing practices, food process systems design and control and rapid methods of analysis and detection, as well as sensor technology, environmental control and safety. The book focuses on food chemistry and examines chemical and mechanical modifications to generate novel properties, functions, and applications.
