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Titolo	Frozen food science and technology [[electronic resource] /] / edited by Judith A. Evans
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Descrizione fisica	1 online resource (368 p.)
Altri autori (Persone)	EvansJudith A <1962-> (Judith Anne)
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Contents; Contributors; Preface; 1 Thermal Properties and Ice Crystal Development in Frozen Foods; 2 Effects of Freezing on Nutritional and Microbiological Properties of Foods; 3 Modelling of Freezing Processes; 4 Specifying and Selecting Refrigeration and Freezer Plant; 5 Emerging and Novel Freezing Processes; 6 Freezing of Meat; 7 Freezing of Fish; 8 Freezing of Fruits and Vegetables; 9 Freezing of Bakery and Dessert Products; 10 Developing Frozen Products for the Market and the Freezing of Ready-Prepared Meals; 11 Frozen Storage; 12 Freeze Drying; 13 Frozen Food Transport 14 Frozen Retail Display 15 Consumer Handling of Frozen Foods; Index
Sommario/riassunto	This book provides a comprehensive source of information on freezing and frozen storage of food. Initial chapters describe the freezing process and provide a fundamental understanding of the thermal and physical processes that occur during freezing. Experts in each stage of the frozen cold chain provide, within dedicated chapters, guidelines and advice on how to freeze food and maintain its quality during storage, transport, retail display and in the home. Individual chapters deal with specific aspects of freezing relevant to the main food commodities: meat, fish, fruit and vegetables. Legisla

