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Titolo	Asian noodles [[electronic resource]] : science, technology, and processing / / edited by Gary G. Hou
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Altri autori (Persone)	Hou Gary G
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Nota di contenuto	ASIAN NOODLES; Contents; Preface; Acknowledgments; Contributors; 1. Breeding Noodle Wheat in China; 2. Breeding for Dual-Purpose Hard White Wheat in the United States: Noodles and Pan Bread; 3. Wheat Milling and Flour Quality Analysis for Noodles in Japan; 4. Wheat Milling and Flour Quality Analysis for Noodles in Taiwan; 5. Noodle Processing Technology; 6. Instant Noodle Seasonings; 7. Packaging of Noodle Products; 8. Laboratory Pilot-Scale Asian Noodle Manufacturing and Evaluation Protocols; 9. Objective Evaluation of Noodles; 10. Sensory Evaluation of Noodles 11. Effects of Flour Protein and Starch on Noodle Quality 12. Effects of Polyphenol Oxidase on Noodle Color: Mechanisms, Measurement, and Improvement; 13. Effects of Flour Characteristics on Noodle Texture; 14. Noodle Plant Setup and Resource Management; 15. Quality Assurance Programs for Instant Noodle Production; 16. Rice and Starch-Based Noodles; Index; Color Plate
Sommario/riassunto	In Asian Noodles: Science, Technology and Processing, international

experts review the current knowledge and offer comprehensive cutting-edge coverage on Asian noodles unmatchable in any publication. The authors cover an array of topics including breeding for noodle wheat, noodle flour milling, noodle flour quality control and analysis, noodle processing, sensory and instrumental measurements of noodle quality, the effects of wheat factors on noodle quality, packaging and storage, nutritional fortification of noodle products, noodle flavor seasoning, and noodle plant setup and management.

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