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Titolo	Flavor-Associated Applications in Health and Wellness Food Products [[electronic resource] /] / edited by Xiaofen Du, Jun Yang
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Nota di contenuto	I. Health and Wellness Food Products: An Overview and Analysis -- Chapter 1. Health and wellness food products: consumer needs, food industry, and trend -- Chapter 2. Role of flavor (aroma, taste, and mouthfeel) in health and wellness food products -- Chapter 3. Role of sensory analysis in health and wellness food products -- Chapter 4. Health-related flavor ingredient instrumental analysis -- II. Health and Wellness Food Products: Flavor Ingredient Sustainability, Labels, and Safety -- Chapter 5. Flavor labels in health and wellness food products: natural flavor and clean label -- Chapter 6. Flavor sustainability and new technology (biotechnology) -- Chapter 7. Natural citrus flavor and sustainability -- Chapter 8. Flavor safety and natural flavor manufacturing -- III. Flavor Application in Products Reduced in Sugar,

Fat, Salt, and Alcohol -- Chapter 9. Sugar reduction: product challenges, approaches, and application of flavors -- Chapter 10. Fat reduction: product challenges, approaches, and application of flavors -- Chapter 11. Salt reduction: product challenges, approaches, and application of flavors -- Chapter 12. Alcohol reduction: product challenges, approaches, and application of flavors -- IV. Flavor Application in Food Products Substituted with Plant-Based Protein -- Chapter 13. Plant-based protein ingredient progress and issues -- Chapter 14. Technology used for texture improvement of plant-based protein -- Chapter 15. Plant-based protein flavor mask and enhancers -- V. Flavor Perception and Direct Health Benefits -- Chapter 16. Flavor perception: sensory drivers of emotions and their health benefits -- Chapter 17. Satiety sensations used in product design and related health benefits -- Chapter 18. Refreshing perception of food and beverages and related health benefits.

Sommario/riassunto

Health and wellness foods, snacks and beverages are of increasing importance to manufacturers as consumer interest in healthy lifestyles and the demand for healthier products and services continue to escalate. Transparency of the supply chain, traceability of the ingredients and processing methods and sustainability are the major concerns for modern consumers. Incorporating new ingredients with traditional products is an important strategy for the food industry to reformulate healthier and value-added foods, with the heart of health and wellness food products being flavoring ingredients, which deliver food and drink formats tasting just like the beloved original food products. To meet the growth of health and wellness food products in the market, new opportunities for flavor suppliers will include flavor raw materials and their applications in food products. Flavor-Associated Applications in Health and Wellness Food Products focuses on flavor and its application in health and wellness food products. The first section comprehensively covers the role of flavor in health and wellness products, while the second focuses on flavoring labels, ingredient suitability and safety with specific case studies. Further sections focus on sugar, fat, salt and alcohol reduction, flavor solutions for plant-based protein, flavor perception and direct health benefits. With no book on the current market focusing on health and wellness foods from a flavor perspective, this work is a valuable single source for product developers, manufacturers and researchers in need of a comprehensive summary of key recent developments regarding flavor-associated applications in health and wellness food products. .
