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Titolo	Sustainable Innovation in Food Product Design // edited by Maria Margarida Cortez Vieira, Lorenzo Pastrana, José Aguilera
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Collana	Food Engineering Series, , 2628-8095
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Soggetti	Food science Industrial engineering Production engineering Sustainability Food Science Industrial and Production Engineering
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	I - SUSTAINABLE ALTERNATIVES TO CHEMICAL ADDITIVES TO EXTEND SHELF LIFE -- Ch1-Pitangueira Leaf Extracts as Alternative to Traditional Additives in Fresh Pork Sausage -- Ch2- Joint application of physical agents and natural additives to inhibit the microbial growth in bovine meats surface -- Ch3- Effects of depuration on subsequent deterioration and shelf life of cultured grooved carpet shell clam <i>Ruditapes decussatus</i> during chilled storage -- II - SUSTAINABLE NEW PRODUCT DEVELOPMENT -- Ch4-Sustainability and value-added products as an opportunity: Global acceptability and sensory quality of limpet (<i>Patella</i> spp.) pâté enriched with strawberry-tree (<i>Arbutus unedo</i>) fruit extract -- Ch5-Development of Gastronomic strategies for the application and valorization of new inverse emulsions of vegetable origin -- Ch6-A technological optimization to design a better gluten-free cereal-based cake premix -- Ch6-A technological optimization to design a better gluten-free cereal-based cake premix -- IV- CONSUMER BEHAVIOR -- Ch8- Evaluation of consumers' acceptance of bread supplemented with insect protein -- Ch9-Potential use of

aqueous extracts of Kombu seaweed in cream cracker formulation -- V
- VALORIZATION OF BY-PRODUCTS FROM THE FOOD INDUSTRY --
Ch10- Non-compliant fruit as new functional food ingredients -- Ch
11: Potential of red winemaking byproducts as health-promoting food
ingredients.

Sommario/riassunto

This book comes out of the 12th Iberoamerican Congress of Food Engineering, which took place at the University of Algarve in Faro, Portugal in July 2019. It includes the editors' selection of the best research works from oral and poster presentations delivered at the conference. The first section is dedicated to research carried out on SUSTAINABLE ALTERNATIVES TO CHEMICAL ADDITIVES TO EXTEND SHELF LIFE, with special emphasis on animal products. The second section discusses recent research in SUSTAINABLE NEW PRODUCT DEVELOPMENT. The third section delves into the development of PLANT-BASED ALTERNATIVES TO DAIRY AND GLUTEN BASED CEREALS. The fourth section tackles CONSUMER BEHAVIOR regarding food products with new sources of protein (e.g. insects) or new sources of important nutrients (e.g. seaweeds) and the fifth discusses the VALORIZATION OF BY-PRODUCTS IN THE FOOD INDUSTRY (from fruits and wine making). For food engineers, food technologists, and food scientists looking to stay up-to-date in this field of sustainable food engineering, Sustainable Innovation in Food Product Design is the ideal resource.

2. Record Nr.	UNINA9910891268803321
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