

1. Record Nr.	UNINA9910959076803321
Titolo	Sensory analysis of foods of animal origin // edited by Leo M.L. Nollet, Fidel Toldra
Pubbl/distr/stampa	Boca Raton : , : CRC Press, , 2011
ISBN	0-429-10473-1 1-62870-609-0 1-4398-4796-7
Edizione	[1st ed.]
Descrizione fisica	1 online resource (450 p.)
Altri autori (Persone)	NolletLeo M. L. <1948-> ToldraFidel
Disciplina	664.9072
Soggetti	Meat - Sensory evaluation Dairy products - Sensory evaluation
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	A CRC title.
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	pt. 1. Meat -- pt. 2. Processed meats and poultry -- pt. 3. Fish and seafood products -- pt. 4. Milk and dairy foods.
Sommario/riassunto	When it comes to food selection, consumers are very reliant on their senses. No matter the date on a carton of milk or the seal on the package of meat, how that milk smells and the color of that meat are just as critical as any official factors. And when it comes to meal time, all the senses must conspire to agree that taste, smell, color, and texture are appealing.Fidel Toldra was named 2010 American Meat Science Association Distinguished Research Award recipient Compiled by two of the most esteemed researchers in the food science industry, Leo M.L. Nollet and Fidel Toldra, Sensory Analysis o