

1. Record Nr.	UNINA9911004839603321
Autore	Kress-Rogers E
Titolo	Instrumentation and Sensors for the Food Industry
Pubbl/distr/stampa	Burlington, : Elsevier Science, 2001
ISBN	1-280-37256-7 9786610372560 1-59124-341-6 1-85573-648-9
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (867 p.)
Collana	Woodhead Publishing Series in Food Science, Technology and Nutrition
Altri autori (Persone)	BrimelowC J B
Disciplina	664.0028
Soggetti	Food - Analysis Food industry and trade - Quality control Food industry and trade - Equipment and supplies Chemical & Materials Engineering Engineering & Applied Sciences Chemical Engineering
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Front Cover; Instrumentation and Sensors for the Food Industry; Copyright Page; Table of Contents; Preface; Contributors; Symbols; Chapter1. Instrumentation for food quality assurance; 1.1 Introduction; 1.2 Challenging conditions for sensors; 1.3 Interpreting the readings; 1.4 Measurement types; 1.5 Further reading; 1.6 References; Chapter2. Instrumental measurements and sensory parameters; 2.1 Introduction; 2.2 The nature of sensory perception; 2.3 Sensory evaluation methods; 2.4 Sensory-instrumental relations; 2.5 Summary and outlook; 2.6 Acknowledgements; 2.7 References Part I: In-line measurement for the control of food-processing operationsChapter3. Principles of colour measurement for food; 3.1 Introduction; 3.2 Colour vision: trichromatic detection; 3.3 Influence of ambient light and food structure; 3.4 Colour description; 3.5 Instrumentation; 3.6 Examples; 3.7 Conclusions; 3.8 References; Chapter4. Colour measurement of foods by colour reflectance; 4.1

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Sommario/riassunto

The first edition of this book quickly established itself as the standard reference in its field, and the second edition consolidates this reputation. Keeping up with the rapid change in this area, there are 16 new contributors and 8 completely new chapters, as well as major revisions to existing chapters, making this second edition a substantially longer book. Instrumentation and sensors for the food industry 2nd edition begins with two introductory chapters to set the scene, part one covers in-line measurement of food processing operations, including colour measurement, the measurement