| | | |
|---|---|---|
| 1. | Record Nr. | UNINA9911006526703321 |
| | Titolo | Flavour in food / / edited by Andree Voilley and Patrick Etievant |
| | Pubbl/distr/stampa | Boca Raton, FL, : CRC Press<br>Cambridge, England, : Woodhead Publishing, 2006 |
| | ISBN | 1-280-54460-0<br>9786610544608<br>1-60119-132-4<br>1-84569-140-7 |
| | Descrizione fisica | 1 online resource (468 p.) |
| | Collana | Woodhead Publishing in food science, technology and nutrition |
| | Altri autori (Persone) | VoilleyAndree<br>EtievantP (Patrick) |
| | Disciplina | 664.5 |
| | Soggetti | Flavor<br>Food - Analysis |
| | Lingua di pubblicazione | Inglese |
| | Formato | Materiale a stampa |
| | Livello bibliografico | Monografia |
| | Note generali | Description based upon print version of record. |
| | Nota di bibliografia | Includes bibliographical references and index. |
| | Nota di contenuto | Contents; Contributor contact details; Preface; 1 The human perception of taste compounds; 2 Processing information about flavour; 3 Sensory analysis of food flavor; 4 Choosing the correct anaytical technique in aroma analysis; 5 Matching sensory and instrumental data; 6 Flavour retention and release from the food matrix: an overview; 7 Lipid-flavour interactions; 8 Emulsion-flavour interactions; 9 Protein-flavour interactions; 10 Carbohydrate-flavour interactions; 11 Modelling aroma interactions in food matrices; 12 Flavour release from liquid food products; 13 The process of flavour release<br>14 Genetic influences on taste15 Texture-aroma interactions; 16 Odour-taste interactions in flavour perception; 17 The learning of human flavour preferences; 18 The development of flavour perception from infancy to adulthood; Index |
| | Sommario/riassunto | The flavour of a food is one of its most important qualities. Edited by two leading authorities in the field, and with a distinguished international team of contributors, this important collection summarises the wealth of recent research on how flavour develops in food and is then perceived by the consumer. The first part of the book |

reviews ways of measuring flavour. Part 2 looks at the ways flavour is retained and released in food. It considers the way flavour is retained in particular food matrices, how flavour is released during the process of eating, and the range of influences governing