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2.1.4.3 New Methods for Encapsulation; 2.1.4.4 Outlook; 2.1.5 Freeze Drying; 2.1.5.1 General Remarks on Drying; 2.1.5.2 The Freeze Drying Process; 2.1.5.3 The Quality of Freeze-dried Products
 2.2 Biotechnological Processes 2.2.1 Introduction; 2.2.2 Flavour Generation by Fermentation of Food Raw Materials; 2.2.3 Flavour Generation in Bioreactors; 2.2.4 Surface Fermentation; 2.2.5 Submerged Fermentation; 2.2.6 Downstream Processing; 2.2.7 Enzyme Reactors; 2.2.8 Cell Culture Reactors; 2.2.9 Genetic Engineering; 3 Raw Materials for Flavourings; 3.1 Introduction; 3.2 Flavouring Ingredients; 3.2.1 Chemically Defined Flavouring Substances; 3.2.1.1 Natural Flavouring Substances; 3.2.1.2 Nature-Identical and Artificial Flavouring Substances
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 4.1.1 Flavour Analysis

Sommario/riassunto

The demand for flavourings has been constantly increasing over the last years as a result of the dramatic changes caused by a more and more industrialised life-style: The consumer is drawn to interesting, healthy, pleasurable, exciting or completely new taste experiences. This book draws on the expert knowledge of nearly 40 contributors with backgrounds in both industry and academia and provides a comprehensive insight into the production, processing and application of various food flavourings. Methods of quality control and quality management are discussed in detail. The authors also focus