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Altri autori (Persone)	SmithJ. Scott HuiY. H (Yiu H.)
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Nota di contenuto	Food Processing: Principles and Applications; Contents; Contributors; Preface; Part I Principles; 1. Principles of Food Processing; 2. Food Dehydration; 3. Fermented Product Manufacturing; 4. Fundamentals and Industrial Applications of Microwave and Radio Frequency in Food Processing; 5. Food Packaging; 6. Food Regulations in the United States; 7. Food Plant Sanitation and Quality Assurance; Part II Applications; 8. Bakery: Muffins; 9. Bakery: Yeast-leavened Breads; 10. Beverages: Nonalcoholic, Carbonated Beverages; 11. Beverages: Alcoholic, Beer Making 12. Grain, Cereal: Ready-to-Eat Breakfast Cereals13. Grain, Paste Products: Pasta and Asian Noodles; 14. Dairy: Cheese; 15. Dairy: Ice Cream; 16. Dairy: Yogurt; 17. Dairy: Milk Powders; 18. Fats: Mayonnaise; 19. Fats: Vegetable Shortening; 20. Fats: Edible Fat and Oil Processing; 21. Fruits: Orange Juice Processing; 22. Meat: Hot Dogs and Bologna; 23. Meat: Fermented Meats; 24. Poultry: Canned Turkey Ham; 25. Poultry: Poultry Nuggets; 26. Poultry: Poultry Pate; 27. Seafood: Frozen Aquatic Food Products; 28. Seafood: Processing, Basic Sanitation Practices; 29. Vegetables: Tomato Processing Index

## Sommario/riassunto

Renowned international academicians and food industry professionals have collaborated to create Food Processing: Principles and Applications. This practical, fully illustrated resource examines the principles of food processing and demonstrates their application by describing the stages and operations for manufacturing different categories of basic food products. Ideal as an undergraduate text, Food Processing stands apart in three ways: The expertise of the contributing authors is unparalleled among food processing texts today. The text is written mo

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