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Altri autori (Persone)	NolletLeo M. L. <1948-> ToldraFidel HuiY. H (Yiu H.)
Disciplina	664/.07
Soggetti	Food - Analysis Food adulteration and inspection Food - Quality Food - Safety measures
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Assuring safety and quality along the food chain Methodologies for improved quality control assessment of food products Application of microwaves for on-line quality assessment Ultrasounds for quality assurance NMR for food quality and traceability Electronic nose for quality and safety control Rapid microbiological methods in food diagnostics Molecular technologies for detecting and characterizing pathogens DNA-based detection of GM ingredients Protein- based detection of GM ingredients Immunodiagnostic technology and its applications Rapid liquid chromatographic techniques for detection of key (bio)chemical markers Sampling procedures with special focus on automatization Data processing Data handling The market for diagnostic devices in the food industry.
Sommario/riassunto	Food diagnostics is a relatively new and emerging area fuelled in large part by the ever-increasing demand for food safety. Advances in Food

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Diagnostics provides the most updated, comprehensive professional reference source available, covering sophisticated diagnostic technology for the food industry. Editors Nollet, Toldra, and Hui and their broad team of international contributors address the most recent advances in food diagnostics through multiple approaches: reviewing novel technologies to evaluate fresh products; describing and analyzing
 in depth several specific modern diagnostic