

Glucose Syrups

Technology and Applications

Peter Hull

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Glucose Syrups Technology And Applications

Ian Pickup



Glucose Syrups Technology And Applications:

Glucose Syrups Peter Hull, 2010-03-22 Glucose syrups commonly known as corn syrups in North America are derived from starch sources such as maize wheat and potatoes Offering alternative functional properties to sugar as well as economic benefits glucose syrups are extremely versatile sweeteners and are widely used in food manufacturing and other industries They are a key ingredient in confectionery products beer soft drinks sports drinks jams sauces and ice creams as well as in pharmaceuticals and industrial fermentations This book brings together all the relevant information on the manufacture and use of glucose syrups Drawing on forty years experience in the international glucose industry the author provides a valuable reference for all those involved in the processing and buying of these syrups and for scientists involved in the manufacture of a full range of food and some non food products in which the syrups are ingredients The emphasis is on practical information recipes are included where relevant in the applications chapters and appendices offer commonly used calculations and useful data Food technologists can use the book to make choices about the most suitable glucose syrup to use in a particular application and also to adapt recipes in order to replace sugar sucrose or other ingredients A glossary of terms reflecting the international terminology of the industry completes the book Glucose Syrups Peter Hull, 2011-09-23

Glucose syrups commonly known as corn syrups in North America are derived from starch sources such as maize wheat and potatoes Offering alternative functional properties to sugar as well as economic benefits glucose syrups are extremely versatile sweeteners and are widely used in food manufacturing and other industries They are a key ingredient in confectionery products beer soft drinks sports drinks jams sauces and ice creams as well as in pharmaceuticals and industrial fermentations This book brings together all the relevant information on the manufacture and use of glucose syrups Drawing on forty years experience in the international glucose industry the author provides a valuable reference for all those involved in the processing and buying of these syrups and for scientists involved in the manufacture of a full range of food and some non food products in which the syrups are ingredients The emphasis is on practical information recipes are included where relevant in the applications chapters and appendices offer commonly used calculations and useful data Food technologists can use the book to make choices about the most suitable glucose syrup to use in a particular application and also to adapt recipes in order to replace sugar sucrose or other ingredients A glossary of terms reflecting the international terminology of the industry completes the book Handbook of Seafood Quality, Safety and Health Applications Cesaretti Alasalvar, Kazuo Miyashita, Fereidoon Shahidi, Udaya Wanasundara, 2011-06-15

The global market for seafood products continues to increase year by year Food safety considerations are as crucial as ever in this sector and higher standards of quality are demanded even as products are shipped greater distances around the world The current global focus on the connection between diet and health drives growth in the industry and offers commercial opportunities on a number of fronts There is great interest in the beneficial effects of marine functional compounds such as omega 3 polyunsaturated fatty acids Seafoods are well known

as low calorie foods and research continues into the nutritional effects on for example obesity and heart disease In addition by products of marine food processing can be used in nutraceutical applications This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods It includes chapters on the practical evaluation of seafood quality novel approaches in preservation techniques flavour chemistry and analysis textural quality and measurement packaging the control of food borne pathogens and seafood toxins New research on the health related aspects of marine food intake are covered as well as the use of seafoods as sources of bioactives and nutraceuticals The book is directed at scientists and technologists in academia government laboratories and the seafood industries including quality managers processors and sensory scientists

Sweeteners Theodoros Varzakas,Athanasios Labropoulos,Stylianos Anestis,2012-05-14 Sweeteners Nutritional Aspects Applications and Production Technology explores all essential aspects of sugar based natural non sugar based and artificial sweeteners The book begins with an overview presenting general effects safety and nutrition Next the contributors discuss sweeteners from a wide range of scientific and lifestyle perspe

Bioactives in Fruit Margot Skinner,Denise Hunter,2013-06-14 For centuries we have known that fruit is important for health but we are only just beginning to fully understand why Bioactives in Fruit Health Benefits and Functional Foods aims to summarise some of our current knowledge on the bioactive compounds that are associated with the health benefits of specific fruits with a strong emphasis on the validation of health benefits by human intervention trials Reflecting the current interest in food and health the book includes strategies to retain and enhance the bioactives in fruit through breeding growing conditions fruit storage processing into ingredients and production of functional foods To accomplish this task authors with expertise in biology chemistry pharmacology food science nutrition medicine and horticulture have contributed They come from universities government and industry funded research institutes and biotechnology and food companies in Europe the United States Asia and New Zealand to give the book a broad perspective This book describing fruit bioactives their health benefits when consumed as a food and related topics regarding their development into fresh or processed functional foods will be of use to postgraduate students researchers functional food product developers food regulators and anyone who has curiosity about why fruit is good for you The information contained within will provide plant breeders with new targets for the development of value added horticultural products and will also provide nutritionists and dieticians with a useful resource for developing strategies to assist in preventing or slowing disease onset or severity Bioactives in Fruit Health Benefits and Functional Foods is a major resource which will be required reading for anyone working in the fields of health and functional foods

The BRC Global Standard for Food Safety Ron Kill,2012-06-12 This book will offer companies in the food industry a comprehensive guide to preparing for a British Retail Consortium Standard evaluation Issue 6 It will enable them to ensure that the correct systems are in place to achieve the Standard and also that they present themselves in the best possible light

during the audit process It will also recommend the correct steps to take following evaluation and how to correct non conformities The book will be of interest not only to suppliers who are seeking certification for the first time but also to those already in the scheme and are seeking to improve their grades

Cereals and Pulses Liangli L. Yu,Rong Tsao,Fereidoon Shahidi,2012-01-30 Cereal and pulse crops are staple foods that provide essential nutrients to many populations of the world Traditionally whole grains were consumed but most current foods are derived from refined fractions of cereal and pulse crops Consumption of processed or refined products may reduce the health benefits of food In wheat based processed foods for example the removed 40% of the grain mainly the bran and the germ of the wheat grain contains the majority of the health beneficial components These components particularly non essential phytochemicals such as carotenoids polyphenols phytosterols stanols and dietary fibers have been shown to reduce the risk of major chronic diseases of humans such as cancer cardiovascular diseases and Parkinson s disease Such bioactives are therefore good candidates for ingredients of nutraceuticals and functional foods There are many factors that can affect the bioactive content of cereal and pulse based food ingredients including genetics growing and storage conditions post harvest treatments food formulation and processing All of these factors ultimately affect human health and wellness Bioavailability is also important for these compounds for exerting their protective roles Cereals and Pulses Nutraceutical Properties and Health Benefits provides a summary of current research findings related to phytochemical composition and properties of cereal and pulse crops The nutraceutical properties of each major cereal and pulse are discussed Coverage of cereals and pulse crops includes barley oats rice rye corn adlay wheat buckwheat psyllium sorghum millet common beans field peas faba beans chickpea lentil and soybeans Chapters for each crop discuss methods to improve crop utilization nutraceutical components and properties bioactive compositions antioxidant properties beneficial health effects disease prevention activities and areas for future research Also included are two chapters that examine the beneficial health properties of dietary fibers and antioxidants Edited and written by an international team of respected researchers this book is a reference guide for scientists working in food ingredients food product research and development functional foods and nutraceuticals crop breeding and genetics human nutrition post harvest treatment and processing of cereal grains and pulses It will enable them to effect value added food innovation for health promotion and disease risk reduction

Handbook of Plant Food Phytochemicals Brijesh K. Tiwari,Nigel P. Brunton,Charles Brennan,2013-04-01 Phytochemicals are plant derived chemicals which may bestow health benefits when consumed whether medicinally or as part of a balanced diet Given that plant foods are a major component of most diets worldwide it is unsurprising that these foods represent the greatest source of phytochemicals for most people Yet it is only relatively recently that due recognition has been given to the importance of phytochemicals in maintaining our health New evidence for the role of specific plant food phytochemicals in protecting against the onset of diseases such as cancers and heart disease is continually being put forward The increasing awareness of consumers of the link between diet and health

has exponentially increased the number of scientific studies into the biological effects of these substances The Handbook of Plant Food Phytochemicals provides a comprehensive overview of the occurrence significance and factors effecting phytochemicals in plant foods A key objective of the book is to critically evaluate these aspects Evaluation of the evidence for and against the quantifiable health benefits being imparted as expressed in terms of the reduction in the risk of disease conferred through the consumption of foods that are rich in phytochemicals With world leading editors and contributors the Handbook of Plant Food Phytochemicals is an invaluable cutting edge resource for food scientists nutritionists and plant biochemists It covers the processing techniques aimed at the production of phytochemical rich foods which can have a role in disease prevention making it ideal for both the food industry and those who are researching the health benefits of particular foods Lecturers and advanced students will find it a helpful and readable guide to a constantly expanding subject area

Advances in Dairy Ingredients Geoffrey W. Smithers, Mary Ann Augustin, 2012-11-30 Advances in Dairy Ingredients provides an international perspective on recent developments in the area of dairy ingredients and dairy technology Market and manufacturing trends and opportunities are aligned with the latest science tools that provide the foundation to successfully and rapidly capture these opportunities Functional foods are emerging as key drivers of the global food economy and dairy ingredients and technology are at the forefront in these developments Advances in Dairy Ingredients brings together food scientists industry specialists and marketers from around the world to provide unique insight into the scientific basis for the success of dairy ingredients in modern food products and a glimpse into the future of new dairy ingredients and foods on the horizon

Encyclopaedia of Brewing, 2013-05-20 Encyclopaedia of Brewing provides a comprehensive description and explanation of all terms which relate to the science and technology of beer allied beverages and the brewing and malting processes The Encyclopaedia's unrivalled coverage is extensive enough to provide an appropriately detailed description of each term under consideration supplemented in many cases with diagrams and photographs Offering an international perspective the book includes descriptions of the terms used in the brewing process from raw materials through to packaging the biochemistry microbiology and genetics which underpin brewing laboratory methods used for the analysis of beer and raw materials quality assurance control systems and standards hygiene and cleaning processes small and large pack packaging engineering of malting brewing packaging and dispense beer flavour chemistry historical context legislation relevant to brewing Encyclopaedia of Brewing is the only book of its kind and is destined to become the essential and authoritative first point of reference for brewing science

Organic Production and Food Quality Robert Blair, 2011-11-03 The internet is rife with biased and unsubstantiated claims from the organic industry and the treatment of issues such as food safety and quality by the media if it bleeds it leads tends to have a negative impact on consumer perceptions about conventional food Until recently more and more consumers in many countries were opting to buy organic food over conventional food resulting in a radical shift in food retailing This was due to concerns over chemical residues food

poisoning resulting in recalls food scares such as mad cow disease issues like gene modified GM foods antibiotics hormones cloning and concerns over the way plants and animals are being grown commercially as food sources As a result there has been an expansion of the organic industry and the supply of organic foods at farmers markets supermarkets and specialty stores Organic Production and Food Quality A Down to Earth Analysis is the first comprehensive book on how organic production methods influence the safety and quality of foods based on an unbiased assessment of the latest scientific findings The title is a must have for everyone working within the food industry Comprehensive explanation of organic production methods and effects on the safety and quality of foods Authoritative unbiased and up to date examination of relevant global scientific research Answers the questions of whether organic food is more nutritious and or more healthy Organic Meat Production and Processing Steven C. Ricke, Ellen J. Van Loo, Michael G. Johnson, Corliss A. O'Bryan, 2012-05-01 Organic Meat Production and Processing describes the challenges of production processing and food safety of organic meat The editors and international collection of authors explore the trends in organic meats and how the meat industry is impacted Commencing with chapters on the economics market and regulatory aspects of organic meats coverage then extends to management issues for organically raised and processed meat animals Processing sensory and human health aspects are covered in detail as are the incidences of foodborne pathogens in organic beef swine poultry and other organic meat species The book concludes by describing pre harvest control measures for assuring the safety of organic meats Organic Meat Production and Processing serves as a unique resource for fully understanding the current and potential issues associated with organic meats **Handbook of Sustainability for the Food Sciences** Rubén O. Morawicki, 2012-03-20 Many books on sustainability have been written in the last decade most of them dealing with agricultural systems communities and general business practices In contrast Handbook of Sustainability for the Food Sciences presents the concept of sustainability as it applies to the food supply chain from farm to fork but with a special emphasis on processing Structured in four sections Handbook of Sustainability for the Food Sciences first covers the basic concepts of environmental sustainability and provides a detailed account of all the impacts of the food supply chain Part two introduces the management principles of sustainability and the tools required to evaluate the environmental impacts of products and services as well as environmental claims and declarations Part three looks at ways to alleviate food chain environmental impacts and includes chapters on air emissions water and wastewater solid waste energy packaging and transportation The final part summarizes the concepts presented in the book and looks at the measures that will be required in the near future to guarantee long term sustainability of the food supply chain Handbook of Sustainability for the Food Sciences is aimed at food science professionals including food engineers food scientists product developers managers educators and decision makers It will also be of interest to students of food science **Aquaculture and Behavior** Felicity Huntingford, Malcolm Jobling, Sunil Kadri, 2012-02-13 Modern aquaculture is faced with a number of challenges including public concern about environmental impacts and the welfare of

farmed fish A fundamental understanding of fish biology is central to finding ways to meet these challenges and is also essential for maintaining the industry's sustainability Furthermore the behaviour of fish under culture situations has long been ignored despite heavy commercial losses that can result from fish stressed and hence disease prone due to bad husbandry techniques This important book summarises the current understanding of the behavioural biology of farmed species and illustrates how this can be applied to improve aquaculture practice Informative and engaging Aquaculture Behavior brings the reader up to date with major issues pertaining to aquaculture Everyone from fish farmers to upper level students will find this book a valuable and practical resource Libraries in universities and research establishments where animal behavior aquaculture veterinary and biological sciences are studied and taught should have copies of this work on their shelves

The Seafood Industry Linda Ankenman Granata, George J. Flick, Jr., Roy E. Martin, 2012-02-08 The Seafood Industry Species Products Processing and Safety Second Edition is a completely updated and contemporary revision of Flick and Martin's classic publication The Seafood Industry Covering all aspects of the commercial fish and shellfish industries from harvest through consumption the book thoroughly describes the commercial fishery of the western hemisphere The international audience will also find the coverage accessible because although species and regulations may differ the techniques described are similar worldwide The second edition contains a significant expansion of the material included in the first edition Examples include high pressure processing inclusion of additional major crustacean species of commerce fishery centers and development programs handling methods on fishing vessels and new chapters on Toxins Allergies and Sensitivities Composition and Quality and Risk Management and HACCP and Processing Fin Fish The Seafood Industry Species Products Processing and Safety comprehensive in scope and current with today's issues will prove to be a great asset to any industry professional or seafood technologist working in the field

Wine Jokie Bakker, Ronald J. Clarke, 2011-11-30 Wine Flavour Chemistry brings together a vast wealth of information describing components of wine their underlying chemistry and their possible role in the taste smell and overall perception It includes both table wines and fortified wines such as Sherry Port and the newly added Madeira as well as other special wines This fully revised and updated edition includes new information also on retsina wines ros's organic and reduced alcohol wines and has been expanded with coverage of the latest research Both EU and non EU countries are referred to making this book a truly global reference for academics and enologists worldwide Wine Flavour Chemistry is essential reading for all those involved in commercial wine making whether in production trade or research The book is of great use and interest to all enologists and to food and beverage scientists and technologists working in commerce and academia Upper level students and teachers on enology courses will need to read this book wherever food and beverage science technology and chemistry are taught libraries should have multiple copies of this important book

Handbook of Food Process Design, 2 Volume Set Jasim Ahmed, Mohammad Shafiur Rahman, 2012-05-21 In the 21st Century processing food is no longer a simple or straightforward

matter Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes A highly interdisciplinary science food process design draws upon the principles of chemical and mechanical engineering microbiology chemistry nutrition and economics and is of central importance to the food industry Process design is the core of food engineering and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption Handbook of Food Process Design is a major new 2 volume work aimed at food engineers and the wider food industry Comprising 46 original chapters written by a host of leading international food scientists engineers academics and systems specialists the book has been developed to be the most comprehensive guide to food process design ever published Starting from first principles the book provides a complete account of food process designs including heating and cooling pasteurization sterilization refrigeration drying crystallization extrusion and separation Mechanical operations including mixing agitation size reduction extraction and leaching processes are fully documented Novel process designs such as irradiation high pressure processing ultrasound ohmic heating and pulsed UV light are also presented Food packaging processes are considered and chapters on food quality safety and commercial imperatives portray the role process design in the broader context of food production and consumption

Nanotechnology Research

Methods for Food and Bioproducts Graciela Wild Padua, PhD, Qin Wang, PhD, 2012-02-08 Food nanotechnology is an expanding field This expansion is based on the advent of new technologies for nanostructure characterization visualization and construction Nanotechnology Research Methods for Food and Bioproducts introduces the reader to a selection of the most widely used techniques in food and bioproducts nanotechnology This book focuses on state of the art equipment and contains a description of the essential tool kit of a nanotechnologist Targeted at researchers and product development teams this book serves as a quick reference and a guide in the selection of nanotechnology experimental research tools

Advances in Enzyme Biotechnology Pratyosh Shukla, Brett I. Pletschke, 2013-08-13 Enzyme Technology is one the most promising disciplines in modern biotechnology In this book the applications of a wide variety of enzymes are highlighted Current studies in enzyme technology are focused towards the discovery of novel enzymes termed bio discovery or bio prospecting and the identification and elucidation of novel pathways of these novel enzymes with emphasis on their industrial relevance With the development of molecular techniques and other bioinformatics tools the time to integrate this subject with other fields in the life sciences has arrived A rapid expansion of the knowledge base in the field of enzyme biotechnology has occurred over the past few years Much of this expansion has been driven by the bio discovery of many new enzymes from a wide range of environments some extreme in nature followed by subsequent protein enzyme engineering These enzymes have found a wide range of applications ranging from bioremediation bio monitoring biosensor development bioconversion to biofuels and other biotechnologically important value added products Hydrolases constitute a major component of the global annual revenue generated by industrial enzymes and the emphasis has therefore been placed on these enzymes and their

applications With the immense interest of researchers active in this area this book will serve to provide information on current aspects in this field of study In the current edition the contributions of many diversified topics towards establishing new directions of research in the area of enzyme biotechnology are described This book serves to provide a unique source of information to undergraduates post graduates and doctoral courses in microbiology and biotechnology along with allied life sciences The present edition of the book covers all important areas of enzyme biotechnology i e the wide variety of enzymes in the field of enzyme biotechnology and their industrial applications new methods and state of the art information on modern methods of enzyme discovery This book will act as good resource on most of the current facets of enzyme technology for all students engaged in bioengineering and biotechnology Food Additives Data Book Jim Smith,Lily Hong-Shum,2011-04-20 The use of additives in food is a dynamic one as consumers demand fewer additives in foods and as governments review the list of additives approved and their permitted levels Scientists also refine the knowledge of the risk assessment process as well as improve analytical methods and the use of alternative additives processes or ingredients Since the first edition of the Food Additives Databook was published there have been numerous changes due to these developments and some additives are no longer permitted some have new permitted levels of use and new additives have been assessed and approved The revised second edition of this major reference work covers all the must have technical data on food additives Compiled by food industry experts with a proven track record of producing high quality reference work this volume is the definitive resource for technologists in small medium and large companies and for workers in research government and academic institutions Coverage is of Preservatives Enzymes Gases Nutritive additives Emulsifiers Flour additives Acidulants Sequestrants Antioxidants Flavour enhancers Colour Sweeteners Polysaccharides Solvents Entries include information on Function and Applications Safety issues International legal issues Alternatives Synonyms Molecular Formula and mass Alternative forms Appearance Boiling melting and flash points density purity water content solubility Synergists Antagonists and more with full and easy to follow up references Reviews of the first edition Additives have their advantages for the food industry in order to provide safe and convenient food products It is therefore essential that as much information as possible is available to allow an informed decision on the selection of an additive for a particular purpose This data book provides such information consisting of over 1000 pages and covering around 350 additives This data book does provide a vast amount of information it is what it claims to be Overall this is a very useful publication and a good reference book for anyone working in the food and dairy industry International Journal of Dairy Technology Volume 59 Issue 2 May 2006 This book is the best I have ever seen a clear winner over all other food additive books a superb edition SAAFOST South African Association for Food Science and Technology

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Glucose Syrups Technology And Applications Introduction

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