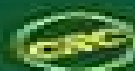


INGREDIENT INTERACTIONS

Effects on Food Quality

SECOND EDITION

Edited by
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**Anilkumar G. Gaonkar, Andrew
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applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature While many books focus solely on recent developments this reference book highlights these developments and provides detailed background and manufacturing information Co Edited by Fidel Food Lipids Casimir C. Akoh, David B. Min, 2002-04-17 Highlighting the role of dietary fats in foods human health and disease this book offers comprehensive presentations of lipids in food Furnishing a solid background in lipid nomenclature and classification it contains over 3600 bibliographic citations for more in depth exploration of specific topics and over 530 illustrations tables and equa *Applied Dairy Microbiology, Second Edition* Elmer H. Marth, James Steele, 2001-05-22 This thoroughly revised and updated reference provides comprehensive coverage of the latest developments and scientific advances in dairy microbiology emphasizing probiotics fermented dairy products disease prevention and public health and regulatory control standards for dairy foods Containing more than 2350 bibliographic citations tables drawings and photographs 550 more than the previous edition *Applied Dairy Microbiology Second Edition* is an invaluable reference for all food and dairy microbiologists scientists and technologists toxicologists food processors sanitarians dietitians epidemiologists bacteriologists public health and regulatory personnel and veterinarians and an important text for upper level undergraduate graduate and continuing education students in these disciplines Surimi and Surimi Seafood Jae W. Park, 2000-04-04 An examination of all aspects of the production of surimi and surimi seafood It surveys the transformation from functional fish proteins surimi to surimi seafood products with unique texture flavour and colour and covers fish stocks on shore and at sea processing quality control methods and the chemistry of functional ingredients It also investigates the special characteristics of myofibrillar fish proteins and their functions in gelation *Green Tea* Yukihiro Hara, 2001-02-02 A comprehensive overview of the inherent properties chemical and biochemical functions actions for lowering the risks of cardiovascular and infectious diseases and cancers and underlying mechanisms of tea polyphenols It reveals the bioantimutagenic potency of epigallocatechin gallate EGCg found in green tea **Applied Dairy Microbiology** Elmer H. Marth, James Steele, 2001-05-22 This thoroughly revised and updated reference provides comprehensive coverage of the latest developments and scientific advances in dairy microbiology emphasizing probiotics fermented dairy products disease prevention and public health and regulatory control standards for dairy foods Containing more than 2350 bibliographic citations tables drawings and photographs 550 more than the previous edition *Applied Dairy Microbiology Second Edition* is an invaluable reference for all food and dairy microbiologists scientists and technologists toxicologists food processors sanitarians dietitians epidemiologists bacteriologists public health and regulatory personnel and veterinarians and an important text for upper level undergraduate graduate and continuing education students in these disciplines *Alternative Sweeteners, Third Edition, Revised and Expanded* Lyn O'Brien-Nabors, 2001-06-08 A survey of the extensive field of sucrose alternatives detailing scientific information technical applications and regulatory ratings for a wide array of sweeteners It highlights the change in status of

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Functional Properties of Food Macromolecules S.E. Hill, David A. Ledward, J.R. Mitchell, 1998-08-31 This edition updates the substantial progress that has occurred since 1988 in many aspects of understanding measuring and utilizing functional macromolecules

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