

Food and beverage stability and shelf life

Edited by David Kilcast and Persis Subramaniam



Charlotte Jacobsen, Nina Skall Nielsen, Anna Frisenfeldt Horn, Ann-Dorit Moltke Sørensen

Food and Beverage Stability and Shelf Life David Kilcast, Persis Subramaniam, 2011-04-08 Ensuring that foods and beverages remain stable during the required shelf life is critical to their success in the market place yet companies experience difficulties in this area Food and beverage stability and shelf life provides a comprehensive guide to factors influencing stability methods of stability and shelf life assessment and the stability and shelf life of major products Part one describes important food and beverage quality deterioration processes including microbiological spoilage and physical instability Chapters in this section also investigate the effects of ingredients processing and packaging on stability among other factors Part two describes methods for stability and shelf life assessment including food storage trials accelerated testing and shelf life modelling Part three reviews the stability and shelf life of a wide range of products including beer soft drinks fruit bread oils confectionery products milk and seafood With its distinguished editors and international team of expert contributors Food and beverage stability and shelf life is a valuable reference for professionals involved in quality assurance and product development and researchers focusing on food and beverage stability A comprehensive guide to factors influencing stability methods of stability and shelf life assessment and the stability and shelf life of major products Describes important food and beverage quality deterioration processes exploring microbiological spoilage and physical instability Investigate the effects of ingredients processing and packaging on stability and documents methods for stability and shelf life The Stability and Shelf Life of Food Persis Subramaniam, Peter Wareing, 2016-05-24 The second edition of assessment The Stability and Shelf life of Food is a fully revised and thoroughly updated edition of this highly successful book This new edition covers methods for shelf life and stability evaluation reviewing the modelling and testing of the deterioration of products as well as the use of sensory evaluation methods for testing food spoilage The first part of the book focuses on deteriorative processes and factors influencing shelf life covering aspects such as chemical deterioration physical instability and microbiological spoilage The effects of process and packaging on the stability and shelf life of products are also covered in this part Part Two reviews the methods for shelf life and stability evaluation These include sensory evaluation methods and instrumental methods to determine food quality deterioration The final section of the book covers stability of important ingredient categories from oils and fats to beverages such as beer wine coffee and fruit juices in addition to bakery products and meats With updated chapters reflecting advances made in the field and with the addition of new chapters covering the stability and shelf life a variety of products this new edition will provide the latest research for both academics working in the field of food quality as well as providing essential information for food scientists working in industry Thoroughly revised and updated edition of a very popular and well regarded book Includes dedicated chapters covering the shelf life and stability of specific products making this book ideal for those working in industry Presents a wide coverage of the processes and factors

influencing shelf life the evaluation of stability and shelf life and the stability and shelf life of particular products makes this book valuable for both academics and those working in industry Food Quality and Shelf Life Charis M.

Galanakis,2019-06-08 Food Quality and Shelf Life covers all aspects and challenges of food preservation packaging and shelf life It provides information on the most important pillars in the field starting with active and smart packaging materials novel technologies and control tools in all stages between production and consumer The book gives emphasis to methodological approaches for sensory shelf life estimation and the impact of packaging on sensorial properties Researchers and professionals alike will find this reference useful especially those who are interested in the performance evaluation of future packaging for fresh produce in the cold chain and temperature management in the supply chain Presents insights regarding new trends in emerging technologies in the field Includes hot topics such as modified atmosphere packaging and active materials to improve shelf life Provides shelf life assessment and modeling methodologies and accelerated shelf life testing

Advances in Aquaculture Hatchery Technology Geoff Allan, Gavin Burnell, 2013-02-19 Aquaculture is the fastest growing food production sector in the world With demand for seafood increasing at astonishing rates the optimization of production methods is vital One of the primary restrictions to continued growth is the supply of juveniles from hatcheries Addressing these constraints Advances in aquaculture hatchery technology provides a comprehensive systematic guide to the use of current and emerging technologies in enhancing hatchery production Part one reviews reproduction and larval rearing Aguaculture hatchery water supply and treatment systems principles of finfish broodstock management genome preservation and varied aspects of nutrition and feeding are discussed in addition to larval health management and microbial management for bacterial pathogen control Closing the life cycle and overcoming challenges in hatchery production for selected invertebrate species are the focus of part two and advances in hatchery technology for spiny lobsters shrimp blue mussel sea cucumbers and cephalopods are all discussed Part three concentrates on challenges and successes in closing the life cycle and hatchery production for selected fish species including tuna striped catfish meagre and yellowtail kingfish Finally part four explores aquaculture hatcheries for conservation and education With its distinguished editors and international team of expert contributors Advances in aquaculture hatchery technology is an authoritative review of the field for hatchery operators scientists marine conservators and educators Provides a comprehensive guide to the use of technologies in enhancing hatchery production Examines reproduction and larval rearing including genetic improvement and microdiets Discusses challenges in hatchery production of specific species Postharvest Biology and Technology of Tropical and Subtropical Fruits Elhadi M. Yahia, 2011-09-19 Tropical and subtropical fruits are popular products but are often highly perishable and need to be transported long distances for sale The four volumes of Postharvest biology and technology of tropical fruits review essential aspects of postharvest biology postharvest technologies handling and processing technologies for both well known and lesser known fruits Volume 1 contains chapters on general topics and issues while Volumes 2 3 and

4 contain chapters focused on individual fruits organised alphabetically Volume 1 provides an overview of key factors associated with the postharvest quality of tropical and subtropical fruits Two introductory chapters cover the economic importance of these crops and their nutritional benefits Chapters reviewing the postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions harvest circumstances and postharvest technologies on quality follow Further authors review microbiological safety the control of decay and quarantine pests and the role of biotechnology in the improvement of produce of this type Two chapters on the processing of tropical and subtropical fruit complete the volume With its distinguished editor and international team of contributors Volume 1 of Postharvest biology and technology of tropical and subtropical fruits along with the other volumes in the collection will be an essential reference both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Along with the other volumes in the collection Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Focuses on fundamental issues of fruit physiology quality safety and handling relevant to all those in the tropical and subtropical fruits supply chain Chapters include nutritional and health benefits preharvest factors food safety and biotechnology and molecular biology Handbook of Food Powders Bhesh Bhandari, Nidhi Bansal, Min Zhang, Pierre Schuck, 2013-08-31 Many food ingredients are supplied in powdered form as reducing water content increases shelf life and aids ease of storage handling and transport Powder technology is therefore of great importance to the food industry The Handbook of food powders explores a variety of processes that are involved in the production of food powders the further processing of these powders and their functional properties Part one introduces processing and handling technologies for food powders and includes chapters on spray freeze and drum drying powder mixing in the production of food powders and safety issues around food powder production processes Part two focusses on powder properties including surface composition rehydration and techniques to analyse the particle size of food powders Finally part three highlights speciality food powders and includes chapters on dairy powders fruit and vegetable powders and coating foods with powders The Handbook of food powders is a standard reference for professionals in the food powder production and handling industries development and quality control professionals in the food industry using powders in foods and researchers scientists and academics interested in the field Explores the processing and handling technologies in the production of food powders Examines powder properties including surface composition shelf life and techniques used to examine particle size Focusses on speciality powders such as dairy infant formulas powdered egg fruit and vegetable and culinary and speciality products Handbook of Food Proteins Glyn O. Phillips, Peter A. Williams, 2011-09-09 Traditionally a source of nutrition proteins are also added to foods for their ability to form gels and stabilise emulsions among other properties The range of specialised protein ingredients used in foods is increasing Handbook of food proteins provides an authoritative overview of

the characteristics functionalities and applications of different proteins of importance to the food industry in one convenient volume The introductory chapter provides an overview of proteins and their uses in foods The following chapters each focus on a particular protein ingredient or group of ingredients covering their origins production properties and applications The proteins discussed are caseins whey proteins gelatin and other meat derived protein ingredients seafood proteins egg proteins soy proteins pea and other legume proteins mycoprotein wheat gluten canola and other oilseed proteins algal proteins and potato protein A chapter on texturised vegetable proteins completes the volume Innovative products and potential methods for improving nutrition and diet using these proteins are described With its distinguished editors and international team of expert contributors Handbook of food proteins is an invaluable reference tool for professionals using food protein ingredients for both food and other applications An authoritative overview of the characteristics functionalities and applications of different proteins of importance to the food industry Chapters each focus on a particular protein ingredient or group of ingredients Innovative products and potential methods for improving nutrition and diet using proteins is also described Hygienic Design of Food Factories John Holah, Huub L. M. Lelieveld, 2011-10-26 Food safety is vital for consumer confidence and the hygienic design of food processing facilities is central to the manufacture of safe products Hygienic design of food factories provides an authoritative overview of hygiene control in the design construction and renovation of food factories The business case for a new or refurbished food factory its equipment needs and the impacts on factory design and construction are considered in two introductory chapters Part one then reviews the implications of hygiene and construction regulation in various countries on food factory design Retailer requirements are also discussed Part two describes site selection factory layout and the associated issue of airflow Parts three four and five then address the hygienic design of essential parts of a food factory These include walls ceilings floors selected utility and process support systems entry and exit points storage areas and changing rooms Lastly part six covers the management of building work and factory inspection when commissioning the plant With its distinguished editors and international team of contributors Hygienic design of food factories is an essential reference for managers of food factories food plant engineers and all those with an academic research interest in the field An authoritative overview of hygiene control in the design construction and renovation of food factories Examines the implications of hygiene and construction regulation in various countries on food factory design Describes site selection factory layout and the associated issue of airflow Advances in Microbial Food Safety J Sofos, 2013-07-31 New research outbreaks of foodborne disease and changes to legislation mean that food microbiology research is constantly evolving Advances in microbial food safety Volume 1 summarises the key trends in this area for the food industry. The book begins with an introductory chapter discussing food safety management systems from the past to the present day and looking to future directions The book moves on to provide updates on specific pathogens including Salmonella Listeria monocytogenes and Bacillus species New developments in the area are explored with chapters

on emerging parasites in food advances in separation and concentration of microorganisms from food samples new approaches in microbial pathogen detection and an update on novel methods for pathogen control in livestock preharvest With its distinguished editor and international team of expert contributors Advances in microbial food safety Volume 1 is a standard reference for researchers consultants and managers in the food industry responsible for food safety analytical laboratories testing the safety of the food we eat and researchers in academia working on food microbial safety Summarises new research outbreaks of foodborne disease and changes to legislation in food microbiology research Examines past present and future food safety management systems Provides updates on specific pathogens including Salmonella Listeria monocytogenes and Bacillus species Microbial Production of Food Ingredients, Enzymes and Nutraceuticals Brian McNeil, David Archer, Ioannis Giavasis, Linda Harvey, 2013-03-21 Bacteria yeast fungi and microalgae can act as producers or catalysts for the production of food ingredients enzymes and nutraceuticals With the current trend towards the use of natural ingredients in foods there is renewed interest in microbial flavours and colours food bioprocessing using enzymes and food biopreservation using bacteriocins Microbial production of substances such as organic acids and hydrocolloids also remains an important and fast changing area of research Microbial production of food ingredients enzymes and nutraceuticals provides a comprehensive overview of microbial production of food ingredients enzymes and nutraceuticals Part one reviews developments in the metabolic engineering of industrial microorganisms and advances in fermentation technology in the production of fungi yeasts enzymes and nutraceuticals Part two discusses the production and application in food processing of substances such as carotenoids flavonoids and terponoids enzymes probiotics and prebiotics bacteriocins microbial polysaccharides polyols and polyunsaturated fatty acids Microbial production of food ingredients enzymes and nutraceuticals is an invaluable guide for professionals in the fermentation industry as well as researchers and practitioners in the areas of biotechnology microbiology chemical engineering and food processing Provides a comprehensive overview of microbial flavours and colours food bioprocessing using enzymes and food biopreservation using bacteriocins Begins with a review of key areas of systems biology and metabolic engineering including methods and developments for filamentous fungi Analyses the use of microorganisms for the production of natural molecules for use in foods including microbial production of food flavours and carotenoids Food Losses, Sustainable Postharvest and Food Technologies Charis M. Galanakis, 2021-05-19 The urgent need for sustainability within the food producing industries and agriculture has turned the interest of research to investigate new non thermal technologies nanotechnologies and other practices in postharvest treatment of crops and fruits Subsequently there is a need for a new guide covering the latest developments in this particular direction Food Losses Sustainable Postharvest and Food Technology provides solutions to postharvest treatment technologies It explores modern non thermal technologies focusing on postharvest losses and quality of fresh cut products In addition it discusses the implications for postharvest technology research policies and practices It also focuses on the most recent advances in the

field while it explores the potentiality and sustainability of already commercialized processes and products Aimed at professionals working in the food industry and agriculture it could also be utilized as a handbook for anyone dealing with sustainability issues of food production in spite of postharvest treatment Thoroughly explores modern non thermal technologies in postharvest treatment Discusses the implications for postharvest technology research policies and practices Analyzes the potentiality and sustainability of already commercialized processes and products Foods, Nutrients and Food Ingredients with Authorised EU Health Claims Michele Sadler, 2015-05-28 The second volume of Foods nutrients and food ingredients with authorised EU health claims continues from Volume 1 which provided a comprehensive overview of many of the permitted health claims for foods and nutrients approved under European Regulation EC 1924 2006 This new volume discusses more of the health claims authorised to date for use in the EU The chapters cover details of various permitted claims such as the approved wording conditions of use the target group for the claims the evidence for the claimed health benefits and where appropriate details of other relevant legislation consumer related issues and future trends The book opens with an overview of regulatory developments relating to health claims Part One reviews authorised disease risk reduction claims and proprietary claims The second part investigates ingredients with permitted general function claims with chapters examining ingredients such as red yeast rice glucomannan and guar gum The final section of the book explores foods and nutrients with permitted health claims including chapters on authorised EU health claims for prunes foods with low or reduced sodium or saturated fatty acids and claims for essential and long chain polyunsaturated fatty acids Building on volume 1 this title ensures that the area of EU health claims in food is comprehensively covered Chapters are devoted to individual food ingredients and substances covering the range of issues related to health claims Health promoting products are an increasing consumer trend in product development and this book provides key information on these advances

Satiation, Satiety and the Control of Food Intake John E Blundell, France Bellisle, 2013-09-30 With growing concerns about the rising incidence of obesity there is interest in understanding how the human appetite contributes to energy balance and how it might be affected by the foods we consume as well as other cultural and environmental factors Satiation satiety and the control of food intake provides a concise and authoritative overview of these areas Part one introduces the concepts of satiation and satiety and discusses how these concepts can be quantified Chapters in part two focus on biological factors of satiation and satiety before part three moves on to explore food composition factors Chapters in part four discuss hedonic cultural and environmental factors of satiation and satiety Finally part five explores public health implications and evaluates consumer understanding of satiation and satiety and related health claims Provides a concise and authoritative overview of appetite regulation Focuses on the effects of biological factors food composition and hedonic cultural and environmental factors affecting appetite control Discusses implications for public health Hygiene in Food Processing H.L.M.

Lelieveld, John Holah, David Napper, 2014-02-14 The hygienic processing of food concerns both potential hazards in food

products and the regulation design and management of food processing facilities This second edition of Hygiene in Food Processing gives a revised overview of the practices for safe processing and incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants Part one addresses microbial risks in foods and the corresponding regulation in the European Union Part two discusses the hygienic design of food factory infrastructure encompassing the design and materials for the factory itself as well as food processing equipment This edition includes a new chapter on the control of compressed gases used to pneumatically operate equipment Part three focuses on cleaning and disinfection practices in food processing The chapter on cleaning in place also considers more cost effective systems and complements the additional chapter on maintenance of equipment These chapters also explore issues such as the hygiene of workers potential infection by foreign bodies and pest control Further the chapter on microbiological sampling explains how to calculate the risk of contamination depending on the product s environment This essential second edition is useful to professionals responsible for hygiene in the food industry. It provides a comprehensive yet concise and practical reference source for food plant managers suppliers of food processing equipment building contractors and food inspectors looking for an authoritative introduction to hygiene regulation hygienic design and sanitation Provides a revised overview of the practices for safe processing Incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants This essential second edition is useful for professionals responsible for hygiene in Advances in Food and Beverage Labelling Paul Berryman, 2014-12-03 Advances in Food and Beverage Labelling reviews recent advances in labelling research and regulation covering issues such as nutrition and hazard information traceability health claims and standardisation as well as new labelling technologies and consumer issues The EU Food Information Regulation will come into force in December 2014 and the book is designed to provide timely and useful information to manufacturers in this area as well as on a global scale Part one covers the different types of information that can or must be present on a food label Part two looks at recent developments in food labelling technology regulations and enforcement Brings together contributions from industry trade bodies government and academia Offers timely advice for those concerned with the legal framework for food labelling with information about the EU Food Information Regulation as well as the US market Reviews issues surrounding nutrition and health claims and GM ethical and environmental labelling

Improving the Safety and Quality of Nuts Linda J Harris, 2013-10-31 As tree nuts and peanuts become increasingly recognised for their health promoting properties the provision of safe high quality nuts is a growing concern Improving the safety and quality of nuts reviews key aspects of nut safety and quality management Part one explores production and processing practices and their influence on nut contaminants Chapters discuss agricultural practices to reduce microbial contamination of nuts pest control in postharvest nuts and the impact of nut postharvest handling de shelling drying and storage on quality Further chapters review the validation of processes for reducing the microbial load on nuts and

integrating Hazard Analysis Critical Control Point HACCP and Statistical Process Control SPC for safer nut processing Chapters in part two focus on improving nut quality and safety and highlight oxidative rancidity in nuts the impact of roasting on nut quality and advances in automated nut sorting Final chapters explore the safety and quality of a variety of nuts including almonds macadamia nuts pecans peanuts pistachios and walnuts Improving the safety and quality of nuts is a comprehensive resource for food safety product development and QA professionals using nuts in foods those involved in nut growing nut handling and nut processing and researchers in food science and horticulture departments interested in the area Reviews key aspects of nut safety and quality management and addresses the influences of production and processing practices on nut safety Analyses particular nut contaminants safety management in nut processing and significant nut quality issues such as oxidative rancidity Places focus on quality and safety in the production and processing of selected types of *Processed Meats* Joseph P. Kerry, John F. Kerry, 2011-07-14 In a market in which consumers demand nutritionally nuts balanced meat products producing processed meats that fulfil their requirements and are safe to eat is not a simple task Processed meats Improving safety nutrition and quality provides professionals with a wide ranging guide to the market for processed meats product development ingredient options and processing technologies Part one explores consumer demands and trends legislative issues key aspects of food safety and the use of sensory science in product development among other issues Part two examines the role of ingredients including blood by products hydrocolloids and natural antimicrobials as well as the formulation of products with reduced levels of salt and fat Nutraceutical ingredients are also covered Part three discusses meat products processing taking in the role of packaging and refrigeration alongside emerging areas such as high pressure processing and novel thermal technologies Chapters on quality assessment and the quality of particular types of products are also included With its distinguished editors and team of expert contributors Processed meats Improving safety nutrition and quality is a valuable reference tool for professionals working in the processed meat industry and academics studying processed meats Provides professionals with a wide ranging guide to the market for processed meats product development ingredient options processing technologies and quality assessment Outlines the key issues in producing processed meat products that are nutritionally balanced contain fewer ingredients have excellent sensory characteristics and are safe to eat Discusses the use of nutraceutical ingredients in processed meat products and their effects on product quality Food Enrichment with Omega-3 Fatty Acids Charlotte Jacobsen, Nina Skall Nielsen, Anna safety and acceptability Frisenfeldt Horn, Ann-Dorit Moltke Sørensen, 2013-07-31 Omega 3 fatty acids provide many health benefits from reducing cardiovascular disease to improving mental health and consumer interest in foods enriched with omega 3 fatty acids is increasing Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging Food enrichment with omega 3 fatty acids provides an overview of key topics in this area Part one an introductory section reviews sources of omega 3 fatty acids and their health benefits Chapters in part two explore the stabilisation of both fish oil

itself and foods enriched with omega 3 fatty acids Part three focuses on the fortification of different types of foods and beverages with omega 3 fatty acids including meat products by the modification of animal diets and other methods infant formula and baked goods Finally part four highlights new directions in the field and discusses algal oil as a source of omega 3 fatty acids and labelling and claims in foods containing omega 3 fatty acids Food enrichment with omega 3 fatty acids is a standard reference for professionals in the functional foods industry involved with research development and quality assessment and for researchers in academia interested in food lipids oxidation and functional foods Provides a comprehensive overview of formulating a product enriched with omega 3 fatty acids that is stable provides many health benefits and has an acceptable flavour Reviews sources of omega 3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega 3 fatty acids Focuses on the fortification of different types of foods and beverages with omega 3 fatty acids and highlights new directions in the field **Breadmaking** Stanley P. Cauvain, 2012-04-25 The first edition of Breadmaking Improving quality quickly established itself as an essential purchase for baking professionals and researchers in this area With comprehensively updated and revised coverage including six new chapters the second edition helps readers to understand the latest developments in bread making science and practice The book opens with two introductory chapters providing an overview of the breadmaking process Part one focuses on the impacts of wheat and flour quality on bread covering topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding Part two covers dough development and bread ingredients with chapters on dough aeration and rheology the use of redox agents and enzymes in breadmaking and water control among other topics In part three the focus shifts to bread sensory quality shelf life and safety Topics covered include bread aroma staling and contamination Finally part four looks at particular bread products such as high fibre breads those made from partially baked and frozen dough and those made from non wheat flours With its distinguished editor and international team of contributors the second edition of Breadmaking Improving quality is a standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice With comprehensively updated and revised coverage this second edition outlines the latest developments in breadmaking science and practice Covers topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding Discusses dough development and bread ingredients with chapters on dough aeration and rheology **Emerging Food Packaging Technologies** Kit L Yam, Dong Sun Lee, 2012-03-15 The successful employment of food packaging can greatly improve product safety and quality making the area a key concern to the food processing industry Emerging food packaging technologies reviews advances in packaging materials the design and implementation of smart packaging techniques and developments in response to growing concerns about packaging sustainability Part one of Emerging food packaging technologies focuses on developments in active packaging reviewing controlled release packaging active antimicrobials and

nanocomposites in packaging and edible chitosan coatings Part two goes on to consider intelligent packaging and how advances in the consumer packaging interface can improve food safety and quality Developments in packaging material are analysed in part three with nanocomposites emerging coating technologies light protective and non thermal process packaging discussed alongside a consideration of the safety of plastics as food packaging materials Finally part four explores the use of eco design life cycle assessment and the utilisation of bio based polymers in the production of smarter environmentally compatible packaging With its distinguished editors and international team of expert contributors Emerging food packaging technologies is an indispensable reference work for all those responsible for the design production and use of food and beverage packaging as well as a key source for researchers in this area Reviews advances in packaging materials the design and implementation of smart packaging techniques and developments in response to growing concerns about packaging sustainability Considers intelligent packaging and how advances in the consumer packaging interface can improve food safety and quality Examines developments in packaging materials nanocomposites emerging coating technologies light protective and non thermal process packaging and the safety of plastics as food packaging materials

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