



Functional and speciality beverage technology

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Functional And Speciality Beverage Technology
Woodhead Publishing Series In Food Science
Technology And Nutrition

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Functional And Speciality Beverage Technology Woodhead Publishing Series In Food Science Technology And Nutrition:

Functional and Specialty Beverage Technology P Paquin, 2009-03-19 This important collection reviews the key ingredients formulation technology and health effects of functional and specialty beverages It begins with coverage of essential ingredients such as stabilizers and sweeteners and then explores formulation issues such as fortification technology and methods to extend shelf life The coverage includes dairy based beverages methods to improve their nutritional and sensory qualities and the functionality of milk The book concludes with a review of advances in the plant based beverage sector exploring product development and the role of beverages in the diet **Functional and Specialty Beverage**

Technology P Paquin, 2009-01-29 As consumer demand for traditional carbonated drinks falls the market for beverages with perceived health promoting properties is growing rapidly Formulating a nutritional nutraceutical or functional beverage with satisfactory sensory quality and shelf life can be challenging This important collection reviews the key ingredients formulation technology and health effects of the major types of functional and specialty beverage Chapters in part one consider essential ingredients such as stabilizers and sweeteners and significant aspects of formulation such as fortification technology and methods to extend shelf life Dairy based beverages are the focus of Part two with chapters covering methods to improve the nutritional and sensory quality and technological functionality of milk a crucial ingredient in many healthful beverages Chapters on newer dairy ingredients such as whey and milk fat globule membrane complete the section Part three then reviews advances in the significant plant based beverage sector with chapters on popular products such as fruit juices sports drinks tea and coffee Soy proteins are also covered Chapters on product development and the role of beverages in the diet complete the volume With its distinguished editor and contributors Functional and specialty beverage technology is an essential collection for professionals and academics interested in this product sector Reviews the key ingredients formulation technology and health effects of the major types of functional and specialty beverages Essential ingredients such as stabilizers and sweeteners and significant aspects of formulation such as fortification technology and methods to extend shelf life are considered Focuses on methods to improve the nutritional and sensory quality and technological functionality of milk

Engineering Tools in the Beverage Industry Alexandru Grumezescu, Alina Maria Holban, 2019-02-08 Engineering Tools in the Beverage Industry Volume Three in The Science of Beverages series is an invaluable resource for anyone in the beverages field who is involved with quality assurance lab analysis and the safety of beverage products The book offers updates on the latest techniques and applications including extraction biochemical isotope analysis metabolomics microfiltration and encapsulation Users will find this book to be an excellent resource for industrial research in an ever changing field Provides practical tools and techniques for research and development in beverages Offers analysis strategies for beverage quality evaluation Presents analytical methods for ingredient authenticity *Cereal Grains* Colin Wrigley, Ian

Batey,Diane Miskelly,2016-12-27 Cereal Grains Assessing and Managing Quality Second Edition provides a timely update to this key reference work Thoroughly revised from the first edition this volume examines the latest research and advances in the field New chapters have been added on alternative grains including ancient grains and pseudocereals biosecurity and industrial processing of grains amongst others Quality and food safety are important throughout the value addition chain from breeding production harvest storage transport processing and marketing At all stages analysis is needed so that quality management can proceed intelligently These considerations are examined for each of the major cereal species including wheat common and durum rye and triticale barley and oats rice maize corn pseudocereal species sorghum and the millets Divided into five sections the book analyses these for the range of cereal species before a final section summarizes key findings Documents the latest research in cereal grains from their nutraceutical and antioxidant traits to novel detection methods Provides a complete and thorough update to the first edition analyzing the range of major cereal species Presents detailed advice on the management of cereal quality at each stage of production and processing *The Microwave Processing of Foods* Marc Regier,Kai Knoerzer,Helmar Schubert,2016-11-01 The Microwave Processing of Foods Second Edition has been updated and extended to include the many developments that have taken place over the past 10 years Including new chapters on microwave assisted frying microwave assisted microbial inactivation microwave assisted disinfestation this book continues to provide the basic principles for microwave technology while also presenting current and emerging research trends for future use development Led by an international team of experts this book will serve as a practical guide for those interested in applying microwave technology Provides thoroughly up to date information on the basics of microwaves and microwave heating Discusses the main factors for the successful application of microwaves and the main problems that may arise Includes current and potential future applications for real world application as well as new research and advances Includes new chapters on microwave assisted frying microbial inactivation and disinfestation

Animal Feed Contamination J Fink-Gremmels,2012-06-11 The production of animal feed increasingly relies on the global acquisition of feed material increasing the risk of chemical and microbiological contaminants being transferred into food producing animals Animal feed contamination provides a comprehensive overview of recent research into animal feed contaminants and their negative effects on both animal and human health Part one focuses on the contamination of feeds and fodder by microorganisms and animal by products Analysis of contamination by persistent organic pollutants and toxic metals follows in part two before the problem of natural toxins is considered in part three Veterinary medicinal products as contaminants are explored in part four along with a discussion of the use of antimicrobials in animal feed Part five goes on to highlight the risk from emerging technologies Finally part six explores feed safety and quality management by considering the safe supply and management of animal feed the process of sampling for contaminant analysis and the GMP feed safety assurance scheme With its distinguished editor and international team of expert contributors Animal feed contamination is

an indispensable reference work for all those responsible for food safety control in the food and feed industries as well as a key source for researchers in this area Provides a comprehensive review of research into animal feed contaminants and their negative effects on both animal and human health Examines the contamination of feeds and fodder by microorganisms and animal by products Analyses contamination by persistent organic pollutants toxic metals and natural toxins

Reducing Saturated Fats in Foods G Talbot, 2011-04-19 The need to reduce saturated fat levels in food and the different ways of doing this are among the most important issues facing the food industry Reducing saturated fats in foods reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce saturates Part one covers the functional and nutritional aspects of saturated fats in foods with chapters covering sources of dietary saturated fats their functional attributes and the health issues associated with saturated fatty acids Part two focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected Chapters cover topics such as emulsion technology for reduction of saturated fats and the application of diacylglycerol oils as well as different food categories including milk and dairy products processed meats fried foods and pastry products With its distinguished editor and international team of contributors Reducing saturated fats in foods is an essential reference for oils and fats processors and food manufacturers as well as those researching saturated fats in the academic sector Reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce saturates Explores the functional and nutritional aspects of saturated fats in foods covering sources of dietary saturated fats and their functional attributes Focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected

Advances in Microbial Food Safety J Sofos, 2014-11-25 Research and legislation in food microbiology continue to evolve and outbreaks of foodborne disease place further pressure on the industry to provide microbiologically safe products This second volume in the series Advances in Microbial Food Safety summarises major recent advances in this field and complements volume 1 to provide an essential overview of developments in food microbiology Part one opens the book with an interview with a food safety expert Part two provides updates on single pathogens and part three looks at pathogen detection identification and surveillance Part four covers pathogen control and food preservation Finally part five focuses on pathogen control management Extends the breadth and coverage of the first volume in the series Includes updates on specific pathogens and safety for specific foods Reviews both detection and management of foodborne pathogens

Environmental Assessment and Management in the Food Industry U Sonesson, J Berlin, F Ziegler, 2010-09-30 Life cycle assessment LCA of production and processing in the food industry is an important tool for improving sustainability Environmental assessment and management in the food industry reviews the advantages challenges and different applications of LCA and related methods for environmental assessment as well as key aspects of environmental management in this industry sector Part one discusses the environmental impact of food production and processing

addressing issues such as nutrient management and water efficiency in agriculture Chapters in Part two cover LCA methodology and challenges with chapters focusing on different food industry sectors such as crop production livestock and aquaculture Part three addresses the applications of LCA and related approaches in the food industry with chapters covering combining LCA with economic tools ecodesign of food products and footprinting methods of assessment among other topics The final part of the book concentrates on environmental management in the food industry including contributions on training eco labelling and establishing management systems With its international team of editors and contributors Environmental assessment and management in the food industry is an essential reference for anyone involved in environmental management in the food industry and for those with an academic interest in sustainable food production Reviews the advantages challenges and different applications of LCA and related methods for environmental assessment Discusses the environmental impact of food production and processing addressing issues such as nutrient management and water efficiency in agriculture Examines environmental management in the food industry including contributions on training eco labelling and establishing management systems

Case Studies on the Business of Nutraceuticals, Functional and Super Foods Cristina Santini, Stefania Supino, Lucia Irene Bailetti, 2022-09-14 A volume in the Consumer Science and Strategic Marketing Series Case Studies on the Business of Nutraceuticals considers nutraceuticals from a strategic marketing perspective exploring consumer needs and trends as a pathway to defining novel opportunities in developing and marketing these products In addition to highlighting the importance of consumer needs in shaping a market strategy for nutraceuticals this book also defines emerging trends and explores recent developments in the nutraceutical industry Containing 11 chapters this book explores the competitive landscape of the global and European nutraceutical market focusing on key market drivers consumer and product trends and marketing and technological challenges Case Studies on the Business of Nutraceuticals outlines the processes that lead to the introduction of new products and the entrance of new competitors in the market and highlights how a market strategy that s focused on consumers needs can contribute to a company s strategy The case studies and examples contained in this book demonstrate how companies can employ consumer science strategies to revise existing or develop new products and are sure to be a welcomed resource by new product developers policy makers food scientists academicians and students studying related fields Explores the importance of understanding consumers when defining a market strategy Highlights the importance of adopting a sustainable orientation in the nutraceutical industry Addresses the competitive dynamics that are currently affecting the nutraceutical industry

Developing Food Products for Consumers with Specific Dietary Needs Steve Osborn, Wayne Morley, 2016-05-17

Developing Food Products for Customers with Specific Dietary Needs explains the process for developing foods for customers who have specific dietary needs further shining a light on the number of increasing medical conditions related to food intake that have emerged in the past few decades From increased fat and sugar intake leading to higher levels of obesity to greater

levels of coeliac disease the ingredients and nutritional content of food is becoming more and more important. Additionally, consumers are following particular diets for many different reasons, be it health related or for religious or moral reasons. The first part of the book looks in detail at the organizational structure required within a company to allow for the development of food products which meet the needs of these customers, while the second part presents a number of case studies highlighting the development of food products for various dietary requirements. Precise coverage includes sections on the development of low sodium, low sugar, low fat and low carbohydrate products with the aim of producing healthier foods, as well as the development of organic and vegetarian products for consumers who are following diets for personal reasons. The potential solutions for developing foods for customers who have specific dietary needs are likely to include both ingredients and technology developments. The ingredients area includes simple reductions as well as replacement strategies, whilst technology will be applied to both the ingredient itself and the host food product. All are aimed at maintaining the product quality as perceived by the customer. Provides an overview of the organizational structure required within a company to develop foods for specific customer needs. Includes sections on the development of low sodium, low sugar, low fat and low carbohydrate products with the aim of producing healthier foods. Presents case studies that deliver a best practice view on developing foods for customers with specific dietary needs. Written by industry professionals, this book offers in-depth coverage of this topic of ever-increasing importance to the food industry.

Innovative Food Processing Technologies

Kai Knoerzer, Pablo Juliano, Geoffrey W. Smithers, 2016-06-29. Innovative Food Processing Technologies: Extraction, Separation, Component Modification and Process Intensification focuses on advances in new and novel non-thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs. The book is highly focused on the application of new and novel technologies, beginning with an introductory chapter and then detailing technologies which can be used to extract food components. Further sections on the use of technologies to modify the structure of food and the separation of food components are also included, with a final section focusing on process intensification and enhancement. Provides information on a variety of food processing technologies. Focuses on advances in new and novel non-thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs. Presents a strong focus on the application of technologies in a variety of situations. Created by editors who have a background in both the industry and academia.

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 **Modeling**

Food Processing Operations Serafim Bakalis,Kai Knoerzer,Peter J Fryer,2015-04-28 Computational modeling is an important tool for understanding and improving food processing and manufacturing It is used for many different purposes including process design and process optimization However modeling goes beyond the process and can include applications to understand and optimize food storage and the food supply chain and to perform a life cycle analysis Modeling Food Processing Operations provides a comprehensive overview of the various applications of modeling in conventional food processing The needs of industry current practices and state of the art technologies are examined and case studies are provided Part One provides an introduction to the topic with a particular focus on modeling and simulation strategies in food processing operations Part Two reviews the modeling of various food processes involving heating and cooling These processes include thermal inactivation sterilization and pasteurization drying baking frying and chilled and frozen food processing storage and display Part Three examines the modeling of multiphase unit operations such as membrane separation extrusion processes and food digestion and reviews models used to optimize food distribution Comprehensively reviews the various applications of modeling in conventional food processing Examines the modeling of multiphase unit operations and various food processes involving heating and cooling Analyzes the models used to optimize food distribution

Global Legislation for Food Contact Materials J.S. Baughan,2015-04-09 Food contact materials such as packaging storage containers and processing surfaces can pose a substantial hazard to both food manufacturer and consumer due to the migration of chemicals or other substances from the material to the food which can cause tainting of flavours and other sensory characteristics or even illness This book reviews the main materials used for food contact in terms of the global legislation in place to ensure their safe and effective use Part One provides an overview of food contact legislation issues such as chemical migration and compliance testing Part Two looks in detail at the legislation for specific food contact materials and their advantages hazards and use in industry Includes global coverage of food contact legislation Features expert analysis of future trends in global food packaging regulation Focus on specific materials such as plastic paper and

rubber materials in contact with food Lockhart and Wiseman's Crop Husbandry Including Grassland Steve Finch, Alison Samuel, Gerry P. Lane, 2014-07-19 Increased yields markets and profitability have led to changes in crop husbandry Since its first publication in 1966 revised editions of Lockhart Wiseman s Crop Husbandry Including Grassland have upheld and increased the book s good reputation This ninth edition maintains its status as the standard textbook for many agricultural courses Part one covers the principles of crop production with chapters concerning plants climate soil management fertilizers manures weeds and diseases threatening farm crops Part two surveys crop husbandry techniques Environmental impact has been addressed in greater detail in this edition This section looks at issues such as sustainable crop management precision farming and organic crop husbandry The way these general techniques apply to individual crops is explained in part three This part considers a range of cereals combinable break crops root crops industrial crops and fresh produce crops Part four looks at the use of grassland and forage crops with chapters considering arable forage crops the characteristics of grassland and the corresponding methods for establishing and improving grassland This part also includes information regarding equine grassland management and conservation of grass and forage crops This ninth edition of Lockhart and Wiseman s Crop Husbandry Including Grassland is relevant for students throughout the United Kingdom and Europe It is a useful reference book for agriculture National Diploma courses Foundation Degrees and BSc degrees and is important for Masters level students entering agriculture from another discipline The previous edition has been widely expanded and remains the standard text for general agriculture land management and agri business courses Includes new chapters on cropping techniques integrated crop management and quality assurance seed production and selection and the influence of climate Discusses basic conditions for crop growth how techniques are applied to particular crops the influence of weather and the use of grassland Persistent Organic Pollutants and Toxic Metals in Foods Martin Rose, Alwin

Fernandes, 2013-05-15 Persistent organic pollutants POPs and toxic elements such as dioxins flame retardants lead and mercury are substances of major concern for the food industry the regulator and the public They persist in the environment accumulate in food chains and may adversely affect human health if ingested over certain levels or with prolonged exposure Persistent organic pollutants and toxic metals in foods explores the scientific and regulatory challenges of ensuring that our food is safe to eat Part one provides an overview of regulatory efforts to screen monitor and control persistent organic pollutants and heavy metals in foods and includes case studies detailing regulatory responses to food contamination incidents Part two moves on to highlight particular POPs toxic metals and metalloids in foods including dioxins and polychlorinated biphenyls PCBs mercury polycyclic aromatic hydrocarbons PAHs and phthalates Persistent organic pollutants and toxic metals in foods is a standard reference for those in the food industry responsible for food safety laboratories testing for food chemical safety regulatory authorities responsible for ensuring the safety of food and researchers in industry and academia interested in the science supporting food chemical safety Includes case studies which detail regulatory responses to food

contamination incidents Considers the uptake and transfer of persistent organic pollutants in the food chain and the risk assessment of contaminants in food Details particular persistent organic pollutants toxic metals and metalloids in foods including polychlorinated biphenyls PCBs per and polyfluoroalkyl substances PFASs mercury and arsenic among others

A Handbook for Sensory and Consumer-Driven New Product Development Maurice O'Sullivan, 2016-09-16 A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor s products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization

The Stability and Shelf Life of Food Persis Subramaniam, Peter Wareing, 2016-05-24 The second edition of *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

Winemaking Problems Solved Christian E. Butzke, 2010-07-19 What is the best way to cold settle my white juices How do I sample for Brettanomyces What s the best procedure to clean or store a used barrel How do I care for the winery pump My wine is too astringent what do I do When can I skip filtering my wine When will it re ferment and push the corks How do I best store and ship my bottled wine Expert answers to these and further questions that arise during winemaking can be found in this convenient reference book Arranged in practical question and answer format Winemaking problems solved provides brief quickly accessible solutions to more than one hundred issues of frequent concern to winemaking professionals Chapters review issues associated with grape analysis juice and must preparation yeast and malolactic fermentation wine clarification and stabilisation filtration packaging and storage Sections on winery equipment maintenance and troubleshooting wine microbiology and sanitation are also included The final part of the book focuses on particular wine quality issues such as hazes and off odours With expert contributions from a diverse team of international enologists Winemaking problems solved is an essential hands on reference for professionals in the winemaking industry and students of enology Provides solutions to a variety of issues of frequent concern to wine making professionals Reviews issues related to grape analysis filtration packaging and microbiology A hands on reference book written by a diverse team of international enologists

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