

BAKERY PRODUCTS

Science and Technology



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Bakery Products Science And Technology

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Bakery Products Science And Technology:

Bakery Products Y. H. Hui, Harold Corke, Ingrid De Leyn, Wai-Kit Nip, Nanna A. Cross, 2008-02-28 While thousands of books on baking are in print aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking In Bakery Products Science and Technology nearly 50 professionals from industry government and academia contribute their perspectives on the state of baking today The latest scientific developments technological processes and engineering principles are described as they relate to the essentials of baking Coverage is extensive and includes raw materials and ingredients from wheat flours to sweeteners yeast and functional additives the principles of baking such as mixing processes doughmaking fermentation and sensory evaluation manufacturing considerations for bread and other bakery products including quality control and enzymes special bakery products ranging from manufacture of cakes cookies muffins bagels and pretzels to dietetic bakery products gluten free cereal based products and specialty bakery items from around the world including Italian bakery foods Blending the technical aspects of baking with the freshest scientific research Bakery Products Science and Technology has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students *Bakery Products Science and Technology* Weibiao Zhou, Y. H. Hui, 2014-06-04 Baking is a process that has been practiced for centuries and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake While currently there are many books available aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking In this book professionals from industry government and academia contribute their perspectives on the state of industrial baking today The second edition of this successful and comprehensive overview of bakery science is revised and expanded featuring chapters on various bread and non bread products from around the world as well as nutrition and packaging processing quality control global bread varieties and other popular bakery products The book is structured to follow the baking process from the basics flour and other ingredients to mixing proofing and baking Blending the technical aspects of baking with the latest scientific research Bakery Products Science and Technology Second Edition has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students *Baked Products* Stanley P. Cauvain, Linda S. Young, 2008-04-15 Taking a fresh approach to information on baked products this exciting new book from industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorised to explore the underlying themes which link the products in this commercially important area of the food industry First establishing an understanding of the key characteristics which unite existing baked product groups the authors move on to discuss product development and optimisation providing the reader with coverage of Key functional roles of the main bakery ingredients Ingredients and their influences Heat transfer and product interactions Opportunities for future product

development Baked Products is a valuable practical resource for all food scientists and food technologists within bakery companies ingredient suppliers and general food companies Libraries in universities and research establishments where food science and technology is studied and taught will find the book an important addition to their shelves *Functional Bakery Products: Novel Ingredients and Processing Technology for Personalized Nutrition*, 2022-05-17 Advances in Food and Nutrition Research Volume 99 highlights new advances in the field with this updated volume presenting interesting chapters on a variety of topics including Personalizing bakery products using 3D food printing Dietary fiber in bakery products source processing and function The realm of plant proteins with focus on their application in developing new bakery products Guiding the formulation of baked goods for the elderly population through food oral processing challenges and opportunities Gluten free bakery products Ingredients and processes Enhancing health benefits of bakery products using phytochemicals Sugar salt and fat reduction of bakery products and more Provides the authority and expertise of leading contributors from an international board of authors Presents the latest release in the Advances in Food and Nutrition Research series Includes the latest information on Functional Bakery Products **The ICC Handbook of Cereals, Flour, Dough & Product Testing** Stanley P. Cauvain, Linda S. Young, 2009 Presents an introduction to the techniques and information required for the testing and analysis of cereals throughout the entire grain chain from breeding through harvesting and storage to processing and the manufacture of cereal based food products **Fish Processing** George M. Hall, 2011-06-13 This book seeks to address the challenges facing the international seafood industry via a two pronged approach by offering the latest information on established technologies and introducing new ideas and technologies An introductory chapter sets the tone for the book by presenting the background against which fish processing will exist in the near future Chapter two looks at the environmental and sustainability issues relating to conventional fish processing including processing efficiency and better use of the outputs currently considered wastes The impact of mechanisation and computerisation on environmental sustainability is also addressed Subsequent chapters examine the latest developments in established fish processing technologies such as canning curing freezing and chilling with an emphasis on the environmental aspects of packaging and the process itself In addition quality and processing parameters for specific species including new species are described The second part of the book gives authors the opportunity to introduce the potential technologies and applications of the future to a wider audience These include fermented products and their acceptance by a wider audience the utilisation of fish processing by products as aquaculture feeds and the use of by products for bioactive compounds in biomedical nutraceutical cosmetic and other applications **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

Ozone in Food Processing Colm O'Donnell, Brijesh K. Tiwari, P. J. Cullen, Rip G. Rice, 2012-04-23 This book is the first to bring together essential information on the application of ozone in food processing providing an insight into the current state of the art and reviewing established and emerging applications in food processing preservation and waste management The chemical and physical properties of ozone are described along with its microbial inactivation mechanisms The various methods of ozone production are compared including their economic and technical aspects Several chapters are dedicated to the major food processing applications fruit and vegetables grains meat seafood and food hydrocolloids and the effects on nutritional and quality parameters will be reviewed throughout Further chapters examine the role of ozone in water treatment in food waste treatment and in deactivating pesticide residues The international regulatory and legislative picture is addressed as are the health and safety implications of ozone processing and possible future trends

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

Organic Production and Food Quality Robert Blair, 2012-01-03 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

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

Bioactives in Fruit Margot Skinner, Denise Hunter, 2013-09-10 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

Bio-Nanotechnology Manashi Bagchi, Hiroyoshi Moriyama, Fereidoon Shahidi, 2012-11-26 Bio nanotechnology is the key functional technology of the 21st century It is a fusion of biology and nanotechnology based on the principles and chemical pathways of living organisms and refers to the

functional applications of biomolecules in nanotechnology It encompasses the study creation and illumination of the connections between structural molecular biology nutrition and nanotechnology since the development of techniques of nanotechnology might be guided by studying the structure and function of the natural nano molecules found in living cells Biology offers a window into the most sophisticated collection of functional nanostructures that exists This book is a comprehensive review of the state of the art in bio nanotechnology with an emphasis on the diverse applications in food and nutrition sciences biomedicine agriculture and other fields It describes in detail the currently available methods and contains numerous references to the primary literature making this the perfect field guide for scientists who want to explore the fascinating world of bio nanotechnology Safety issues regarding these new technologies are examined in detail The book is divided into nine sections an introductory section plus Nanotechnology in nutrition and medicine Nanotechnology health and food technology applications Nanotechnology and other versatile applications Nanomaterial manufacturing Applications of microscopy and magnetic resonance in nanotechnology Applications in enhancing bioavailability and controlling pathogens Safety toxicology and regulatory aspects Future directions of bio nanotechnology The book will be of interest to a diverse range of readers in industry research and academia including biologists biochemists food scientists nutritionists and health professionals

Cereals and Pulses Liangli L. Yu, Rong Tsao, Fereidoon Shahidi, 2012-05-01 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 *Manufacturing Yogurt and Fermented Milks* Ramesh C. Chandan, Arun Kilara, 2013-01-10 Melding the hands on experience of producing yogurt and fermented milks over four decades with the latest in scientific research in the dairy industry editor Chandan and his associate editors have assembled experts worldwide to write *Manufacturing Yogurt and Fermented Milks* 2nd Edition This one of a kind resource gives a complete description of the manufacturing stages of yogurt and fermented milks from the receipt of raw materials to the packaging of the products Information is conveniently grouped under four categories Basic background History and consumption trends milk composition characteristics dairy processing principles regulatory requirements laboratory analysis starter cultures packaging and more Yogurt manufacture Fruit preparations and flavoring materials ingredients processing principles manufacture of various yogurt types plant cleaning and sanitizing quality assurance and sensory analysis Manufacture of fermented milks Procedure packaging and other details for more than ten different types of products Health benefits Functional foods probiotics disease prevention and the health attributes of yogurt and fermented milks All manufacturing processes are supported by sound scientific technological and engineering principles

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 *Handbook of Meat, Poultry and Seafood Quality* Leo M. L. Nollet, Terri Boylston, Feng Chen, Patti Coggins, Grethe Hydlig, L. H. McKee, Chris Kerth, 2012-05-29 A great need exists for valuable information on factors affecting the quality of animal related products The second edition of *Handbook of Meat Poultry and Seafood Quality* focuses exclusively on quality aspects of products of animal origin in depth discussions and recent developments in beef pork poultry and seafood quality updated sensory evaluation of different meat products revised microbiological aspects of different meat products Also included are new chapters on packaging new chapters and discussion of fresh and frozen products new

aspects of shelf life and recent developments in research of meat tainting This second edition is a single source for up to date and key information on all aspects of quality parameters of muscle foods is a must have The reader will have at hand in one focused volume covering key information on muscle foods quality **Aquaculture and Behavior** Felicity

Huntingford, Malcolm Jobling, Sunil Kadri, 2011-12-22 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 **How Baking Works** Paula I.

Figoni, 2010-11-09 An up to date comprehensive guide to understanding and applying food science to the bakeshop The essence of baking is chemistry and anyone who wants to be a master pastry chef must understand the principles and science that make baking work This book explains the whys and hows of every chemical reaction essential ingredient and technique revealing the complex mysteries of bread loaves pastries and everything in between Among other additions How Baking Works Third Edition includes an all new chapter on baking for health and wellness with detailed information on using whole grains allergy free baking and reducing salt sugar and fat in a variety of baked goods This detailed and informative guide features An introduction to the major ingredient groups including sweeteners fats milk and leavening agents and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of baking at work End of chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs How Baking Works Third Edition offers an unrivaled hands on learning experience **Coffee** Yi-Fang Chu, 2012-03-27 Coffee Emerging Health

Benefits and Disease Prevention presents a comprehensive overview of the recent scientific advances in the field The book focuses on the following topics coffee constituents pro and antioxidant properties of coffee constituents bioavailability of coffee constituents health benefits and disease prevention effects of coffee and potential negative impacts on health Multiple chapters describe coffee's positive impact on health and various diseases type 2 diabetes neurodegenerative diseases Parkinson's and Alzheimer's cancer prostate bladder pancreatic breast ovarian colon and colorectal cardiovascular health and liver health Coffee's positive effects on mood suicide rate and cognitive performance are addressed as are the negative

health impacts of coffee on pregnancy insulin sensitivity dehydration gastric irritation anxiety and withdrawal syndrome issues Written by many of the top researchers in the world Coffee Emerging Health Benefits and Disease Prevention is a must have reference for food professionals in academia industry and governmental and regulatory agencies whose work involves coffee

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