

Postharvest biology and technology of tropical and subtropical fruits

Volume 1: Fundamental issues

Edited by Elhadi M. Yahia



Postharvest Biology And Technology Of Tropical And Subtropical Fruits Fundamental Issues Woodhead Publishing Series In Food Science Technology And Nutrition

Michele Sadler

Postharvest Biology And Technology Of Tropical And Subtropical Fruits Fundamental Issues Woodhead Publishing Series In Food Science Technology And Nutrition:

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 guarantine 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 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

Colour Additives for Foods and Beverages Michael J. Scotter, 2015-02-04 Food colour additives have been the focus of much research in the last few years and there is increasing consumer demand for natural and safer synthetic colours This book reviews the natural and synthetic colours available their properties and applications as well as regulatory sensory and analytical issues Part one covers the development and safety of food colour additives Part two covers properties and methods of analysis and part three focuses on specific food product applications and future trends Reviews the natural and synthetic colour additives available for foods and beverages looking at their properties and applications as well as regulatory sensory and analytical issues Expert analysis of natural origin colours synthetic origin colours overview of regulations safety analysis and consumer health Comprehensive coverage of properties and development in food colours chemical purity colour stability and consumer sensory perception <u>Integrating the Packaging and Product Experience in Food and Beverages</u> Peter Burgess, 2016-03-31 Integrating the Packaging and Product Experience in Food and Beverages A Road Map to Consumer Satisfaction focuses on the interrelationship between packaging and the product experience In both industry and academia there has been a growing interest in investigating approaches that capture consumer responses to products that go beyond traditional sensory and liking measures These approaches include assessing consumers emotional responses obtaining temporal measures of liking as well as numerous published articles considering the effect of situation and context in the evaluation of food and beverage products For fast moving consumer goods FMCG products in particular packaging can be considered as a contributor to consumer satisfaction Recent cross modal research illustrated consumers dissatisfaction or delight with a product can be evoked when there is dissonance between the packaging and the product experience The book includes an extensive overview of an adapted satisfaction scale that has been tailored for the food and beverage sector and which identifies varying satisfaction response modes such as contentment pleasure and delight with a product This is an important development as it provides insights about products that can be used to market specific categories and brands of foods and beverages The book demonstrates the value of this approach by bringing together case studies that consider the interrelationships between packaging design shape on pack sensory messages expectations and consumer satisfaction with the product Focuses on the inter relationship between packaging and the product experience specifically in the context of the food and beverage sector Presents the expectancy disconfirmation model of satisfaction which is well developed within the social sciences to the food and beverage sector Contains case studies demonstrating how these practices can be used in industry to better enhance customer's responses to products Includes an extensive overview of an adapted satisfaction scale that has been tailored for the food and beverage sector and which identifies varying satisfaction response modes such as

contentment pleasure and delight with a product 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 Improving the Safety and Quality of Eggs and Egg Products Y Nys, M Bain, F Van Immerseel, 2011-08-19 Eggs are economical and of high nutritional value yet can also be a source of foodborne disease Understanding of the factors influencing egg quality has increased in recent years and new technologies to assure egg safety have been developed Improving the safety and quality of eggs and egg products reviews recent research in these areas Volume 1 focuses on egg chemistry production and consumption Part one sets the scene with information on egg production and consumption in certain countries Part two then provides essential information on egg formation and chemistry Factors that impact egg quality are the focus of part three Chapters cover the role of poultry breeding hen nutrition and laying environment among other significant topics Part four addresses organic and free range egg production

the impact of egg production on the environment and non poultry eggs A chapter on processed egg products completes the volume With its distinguished editors and international team of contributors Volume 1 of Improving the safety and quality of eggs and egg products is an essential reference for managers in the egg industry professionals in the food industry using eggs as ingredients and all those with a research interest in the subject Focuses on egg chemistry production and consumption with reference to the factors than can impact egg quality Reviews recent research in the areas of disease egg quality and the development of new technologies to assure egg safety Comprehensively covers organic free range and processed egg production **Grapevine Breeding Programs for the Wine Industry** Andrew G. Reynolds, 2015-04-20 Grapevine Breeding Programs for the Wine Industry Traditional and Molecular Techniques summarizes recent trends in grapevine breeding both in terms of research and practical programs. The first group of chapters covers the challenges faced by breeders and existing and emerging techniques used to combat them Two further groups of chapters focus on grapevine breeding programs in different wine producing countries around the world With authoritative contributions from experts across the world's winemaking regions this book will be an essential reference for all those involved in viticulture and oeneology wanting to explore new methods understand different approaches and refine existing practices Covers challenges faced by breeders Highlights grapevine breeding programs in different wine producing countries Contributions from experts A Complete Course in Canning and Related Processes Susan across the world's winemaking regions Featherstone, 2015-02-07 A Complete Course in Canning and Related Processes Fourteenth Edition Fundamental Information on Canning provides readers with a complete course on canning This latest edition continues the tradition for both professionals in the canning industry and students who have benefitted from this collection for over 100 years It contains extensively revised and expanded coverage and the three title set is designed to cover all phases of the canning process including planning processing storage and quality control Major changes for the new edition include new chapters on regulation and labeling that contrast the situation in different regions worldwide updated information on containers for canned foods and new information on validation and optimization of canning processes among other topics Continues the tradition of the series that has educated professionals and students for over 100 years Covers all aspects of the canning process including planning processing storage and control Analyzes worldwide food regulations standards and food labeling Incorporates processing operations plant location and sanitation 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

Multisensory Flavor Perception Betina Piqueras-Fiszman, Charles Spence, 2016-04-14 Multisensory Flavor Perception From Fundamental Neuroscience Through to the Marketplace provides state of the art coverage of the latest insights from the rapidly expanding world of multisensory flavor research The book highlights the various types of crossmodal interactions such as sound and taste and vision and taste showing their impact on sensory and hedonic perception along with their consumption in the context of food and drink The chapters in this edited volume review the existing literature also explaining the underlying neural and psychological mechanisms which lead to crossmodal perception of flavor The book brings together research which has not been presented before making it the first book in the market to cover the literature of multisensory flavor perception by incorporating the latest in psychophysics and neuroscience Authored by top academics and world leaders in the field Takes readers on a journey from the neurological underpinnings of multisensory flavor perception then presenting insights that can be used by food companies to create better flavor sensations for consumers Offers a wide perspective on multisensory flavor perception an area of rapidly expanding knowledge Managing and Preventing **Obesity** Timothy Gill, 2014-12-03 Obesity is an increasing problem on a global scale and strategies for its prevention involve experts from many disciplines including nutritionists physicians policy makers and public health professionals This book covers the latest advances in obesity development management and prevention with specific focus on dietary interventions Part one covers the development of obesity and key drivers for its continuation and increase Part two looks at the role of specific dietary components in obesity management and part three discusses the role of behavioural factors such as eating patterns in managing and preventing obesity Part four focuses on structured dietary interventions for obesity treatment and part five looks at public interventions and consumer issues Reviews how different foods and diets can affect obesity management Examines various ways of preventing and treating obesity Explores how governments and industries are preventing and treating obesity Flavor Patrick Etiévant, Elisabeth Guichard, Christian Salles, Andree Voilley, 2016-05-27 Flavor From Food to Behaviors Wellbeing and Health is the first single volume resource focused on the different mechanisms

of flavor perception from food ingestion to sensory image integration and the physiological effects that may explain food behaviors The information contained is highly multidisciplinary starting with chemistry and biochemistry and then continuing with psychology neurobiology and sociology The book gives coherence between results obtained in these fields to better explain how flavor compounds may modulate food intake and behavior When available physiological mechanisms and mathematical models are explained Since almost half a billion people suffer from obesity and food related chronic diseases in the world and since recent research has investigated the possible roles of pleasure linked to the palatability of food and eating pleasure on food intake food habits and energy regulation this book is a timely resource on the topic This book links these results in a logical story starting in the food and the food bolus and explaining how flavor compounds can reach different receptors contribute to the emergence of a sensory image and modulate other systems recognized as controlling food intake and food behavior The influence of age physiological disorders or social environments are included in this approach since these parameters are known to influence the impact of food flavor on human behavior Uniquely brings together multidisciplinary fields to explain in a narrative structure how flavor compounds may modulate food intake and behavior Includes discussions of chemistry and biochemistry psychology neurobiology and sociology Presents an extremely current view that offers a wide perspective on flavor an area of rapidly expanding knowledge Edited by renowned experts in the field of flavor perception **Brewing Microbiology** Annie Hill, 2015-05-26 Brewing Microbiology discusses the microbes that are essential to successful beer production and processing and the ways they can pose hazards in terms of spoilage and sensory quality The text examines the properties and management of these microorganisms in brewing along with tactics for reducing spoilage and optimizing beer quality It opens with an introduction to beer microbiology covering yeast properties and management and then delves into a review of spoilage bacteria and other contaminants and tactics to reduce microbial spoilage Final sections explore the impact of microbiology on the sensory quality of beer and the safe management and valorisation of brewing waste Examines key developments in brewing microbiology discussing the microbes that are essential for successful beer production and processing Covers spoilage bacteria yeasts sensory quality and microbiological waste management Focuses on developments in industry and academia bringing together leading experts in the field 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 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 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 Handbook of Natural Antimicrobials for Food Safety and Quality M Taylor, 2014-11-04 Natural additives are increasingly favoured over synthetic ones as methods of ensuring food safety and long shelf life The antimicrobial properties of both plant based antimicrobials such as essential oils and proteins such as bacteriocins are used in for example edible preservative films in food packaging and in combination with synthetic preservatives for maximum efficacy New developments in delivery technology such as nanoencapsulation also increase the potential of natural antimicrobials for widespread use in industry Part one introduces the different types of natural

antimicrobials for food applications Part two covers methods of application and part three looks at determining the effectiveness of natural antimicrobials in food Part four focuses on enhancing quality and safety and includes chapters on specific food products Reviews different types of antimicrobials used in food safety and quality Covers how antimicrobials are created to be used in different foods Examines how the antimicrobials are used in foods to enhance the safety and quality

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 Rapid Sensory Profiling Techniques Julien Delarue, 2014-11-28 Sensory analysis is an important tool in new product development There has recently been significant development in the methods used to capture sensory perception of a product Rapid Sensory Profiling Techniques provides a comprehensive review of rapid methods for sensory analysis that can be used as alternatives or complementary to conventional descriptive methods Part one looks at the evolution of sensory perception capture methods Part two focuses on rapid methods used to capture sensory perception and part three covers their applications in new product development and consumer research Finally part four explores the applications of rapid methods in testing specific populations Flavour Development, Analysis and Perception in Food and Beverages J K Parker, Stephen Elmore, Lisa Methyen, 2014-11-19 Flavour is a critical aspect of food production and

processing requiring careful design monitoring and testing in order to create an appealing food product This book looks at flavour generation flavour analysis and sensory perception of food flavour and how these techniques can be used in the food industry to create new and improve existing products Part one covers established and emerging methods of characterising and analysing taste and aroma compounds Part two looks at different factors in the generation of aroma Finally part three focuses on sensory analysis of food flavour Covers the analysis and characterisation of aromas and taste compounds Examines how aromas can be created and predicted Reviews how different flavours are perceived

This book delves into Postharvest Biology And Technology Of Tropical And Subtropical Fruits Fundamental Issues Woodhead Publishing Series In Food Science Technology And Nutrition. Postharvest Biology And Technology Of Tropical And Subtropical Fruits Fundamental Issues Woodhead Publishing Series In Food Science Technology And Nutrition is a crucial topic that needs to be grasped by everyone, ranging from students and scholars to the general public. The book will furnish comprehensive and in-depth insights into Postharvest Biology And Technology Of Tropical And Subtropical Fruits Fundamental Issues Woodhead Publishing Series In Food Science Technology And Nutrition, encompassing both the fundamentals and more intricate discussions.

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 The book is crafted in an easy-to-understand language and is complemented by engaging illustrations. It is highly recommended for anyone seeking to gain a comprehensive understanding of Postharvest Biology And Technology Of Tropical And Subtropical Fruits Fundamental Issues Woodhead Publishing Series In Food Science Technology And Nutrition.

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