DESCRIPTION

A practical guide offering updates in the spices and seasonings industry

Since the publication of the first edition of Spices and Seasonings: A Food Technology Handbook, there have been many developments in the food industry. This much-needed new edition is the authoritative handbook for seasoning developers and contains essential information on formulating and labeling dry seasoning blends.

There have been regulatory changes in the spice industry and other areas of the food industry. Spices and Seasonings, Second Edition explores these changes and gives the food industry professional updates of important statistics, the latest research on the antimicrobial capabilities of certain spices, new American Spice Trade Association specifications, and new FDA labeling regulations. In addition to providing a general overview of the industry, this book offers practical details on specifications and formulations for the food technologist.

Topics covered in Spices and Seasonings, Second Edition include:

* U.S. regulations as they apply to spices
* Spice processing
* Quality issues dealing with spices
* Spice extractives
* Recent spice research

* Common seasoning blends

* Meat, snack, sauce, and gravy seasonings

* Spice and seasoning trends for the new millennium

Food technologists and managers from the spices and seasonings industry will find this a comprehensive and practical guide on spices and their applications.

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