DESCRIPTION

*Water Activity in Foods: Fundamentals and Applications* is a one-of-a-kind reference text that brings together an international group of food scientists, chemists, and engineers to present a broad but thorough coverage of an important factor known to influence the attributes of foods – water activity. A team of experienced editors designed this book for lasting value as a sound introduction to the concept of water activity for neophytes and seasoned professionals in both academe and industry. Topics have been carefully selected to provide a comprehensive understanding of the mechanisms by which water activity influences the quality, shelf life, and safety of food products.

*Water Activity in Foods* belongs on the shelves of all food science professionals for use in product development, quality control, and food safety. Students and newcomers to these areas will appreciate the instructional approach adopted by the experienced teachers and industry specialists who have contributed chapters to this comprehensive overview.

ABOUT THE AUTHOR

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FEATURES

- One-of-a-kind reference text that brings together the research in water activity of international food scientists, chemists and engineers
- How water activity influences the quality, shelf-life and safety of food products
- Discusses concepts in the practical use of water activity for food formulation, processing and storage

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