DESCRIPTION

Food Materials Science and Engineering covers a comprehensive range of topics in relation to food materials, their properties and characterisation techniques, thus offering a new approach to understanding food production and quality control.

The opening chapter will define the scope and application of food materials science, explaining the relationship between raw material structure and processing and quality in the final product. Subsequent chapters will examine the structure of food materials and how they relate to quality, sensory perception, processing attributes and nutrient delivery. The authors also address applications of nanotechnology to food and packaging science. Methods of manufacturing food systems with improved shelf-life and quality attributes will be highlighted in the book.

ABOUT THE AUTHOR

Bhesh Bhandari is Professor of Food Processing Technology and Engineering in the School of Agriculture and Food Sciences, at the University of Queensland, Australia.

Yrjö H. Roos is Professor of Food Technology in the School of Food and Nutritional Sciences, at University College Cork, Ireland.