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Zhimin Xu, Luke R. Howard

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Nirmal Sinha, Jiwon Siddhu, Josef Barta, James Wu, Martin Cano

Distils the latest developments and research efforts in this field that are aimed at improving production methods, post-harvest storage and processing, safety, quality and developing new processes and products. This revised and updated second edition expands and improves upon the coverage of the original book. Some highlights include chapters on the physiology and classification of fruits, horticultural biochemistry, microbiology and food safety, sensory and flavor characteristics, nutrition, naturally present bioactive phenolics, postharvest physiology, storage, transportation and packaging, processing and preservation technologies.

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Tropical and Subtropical Fruits: Postharvest Physiology, Processing and Packaging
Muhammad Siddiq, Jasim Ahmed, Maria Gloria Lobo, Ferhan Ozadali

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Paperback | 648 pages | July 2012
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Food Biochemistry and Food Processing, 2nd Edition

Benjamin K. Simpson, Leo M.L Nollet, Fidel Toldra, Soottawat Benjakul, Gopinadhan Paliyath, Y.H. Hui

In Food Biochemistry and Food Processing, second edition, the editors have brought together more than fifty acclaimed academicians and industry professionals from around the world to create this fully revised and updated edition. This book is an indispensable reference and text on food biochemistry and the ever increasing developments in the biotechnology of food processing.

Beginning with sections on the essential principles of food biochemistry, enzymology, and food processing, the book then takes the reader on commodity-by-commodity discussions of biochemistry of raw materials and product processing. Chapters in this second edition have been revised to include safety considerations and the chemical changes induced by processing in the biomolecules of the selected foodstuffs. This edition also includes a new section on health and functional foods, as well as ten new chapters including those on thermally and minimally processed foods, separation technology in food processing, and food allergens.

This book is an invaluable reference tool for professional food scientists, researchers and technologists in the food industry, as well as faculty and students in food science, food technology and food engineering programs.

Paperback | 912 pages | June 2012
ISBN 978-0-8138-0874-1
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