Food Enrichment with Omega-3 Fatty Acids: Charlotte Jacobsen 2013-07-31 Omega-3 fatty acids provide many health benefits, from reducing cardiovascular disease to improving mental health, and consumer interest in foods enriched with omega-3 fatty acids is increasing. Formulating a product with these fatty acids that is stable and has an acceptable flavor is challenging. Food enrichment with omega-3 fatty acids provides an overview of the technology and industry for producing omega-3 fatty acids, the stability and bioavailability of omega-3 fatty acids and their health benefits. Chapters in part two explore the stabilization of both fish oil and foods enriched with omega-3 fatty acids. Part three focuses on the fortification of different types of foods and beverages with omega-3 fatty acids and the oxidation and health benefits of specific types of omega-3 fatty acids. Finally, part four highlights new directions in the field and discusses how omega-3 fatty acids can be used in controlled release systems.

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incorporates additional chapters concerning pest control, microbiological environmental sampling, and the economics of food plants. Each one presents in food manufacture. Reviews current and emerging technologies for detecting and reducing allergens, as well as issues such as traceability, regulation and consumer attitudes. Following an introductory chapter by a distinguished expert, part one covers allergen management throughout the food chain and reviews current and emerging methods of allergen detection. Exercises methods for reducing and eliminating allergens in food and provides a detailed overview of the control and detection of individual food allergens.

Instrumental Assessment of Food Sensory Quality: David Kilcast 2013-09-30 Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible. Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality. After an introductory chapter, part one goes on to explore the principles and practice of the assessment and analysis of food appearance, flavour, texture and viscosity. Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision, gue chromatophagy-dichromatometry (GC-D), electronic noses and tongues for in vitro flavour measurement, and non-destructive methods for food texture assessment. Further chapters highlight in-situ measurement of food quality and emerging flavour analysis methods for food authentication. Finally, chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat, poultry and fish, baked goods, dry crisp products, dairy products, and fruit and vegetables. The instrumental assessment of the sensory quality of wine, beer, and juices is also discussed. Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement. Reviews the range and use of instrumental methods for measuring sensory quality. Explores the principles and practice of the assessment and analysis of food appearance, flavour, texture and viscosity. Reviews advances in methods for instrumental assessment of food sensory quality.

Foods, Nutrients and Food Ingredients with Authorised EU Health Claims: Michele Joanne Saddler 2014/04-21 Foods, Nutrients and Food Ingredients with Authorised EU Health Claims provides an overview of how health claims are regulated in the European Union, as well as detailed scientific and regulatory information about permitted health claims for particular types of foods and ingredients. Part one provides a background to the regulation of health claims in Europe. Part two focuses on authorized disease risk reduction claims, claims relating to children’s development, and health and proprietary claims. Part three sets out ingredients with permitted “general function claims, including chlorella, creatine, sweeteners, dietary lactose supplements, and polyphenols in olive oil. Part four outlines foods and nutrients with permitted health claims, with chapters on vitamins and minerals, proteins, meat, fish, wine, and the replacement of saturated fats. Foods, Nutrients and Food Ingredients with Authorised EU Health Claims is the go-to resource for R&D managers and technical professionals in the food and beverage and dietary supplements industry, product development managers, health professionals and academic researchers in the field. Provides a comprehensive overview of foods and food substances that have achieved approved health claims in Europe under Regulation EC 1924/2006 Covers properties and applications of each ingredient, as well as evidence for the health claim and how it benefits consumers. Outlines the importance of each claim in product development and marketing and regulatory issues such as conditions of use.

Modelling Food Processing Operations: Sorosín Bakalis 2014-04-28 Computational modelling 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, modelling 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. Modelling 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; steam and microwave sterilization; drying; drying; freezing; cryopreservation; and vacuum, pressure, storage and display. Part Three examines the modeling of multi-phase unit operations such as membrane separation, extrusion processes and food digestion, and reviews models used to optimize food distribution. Comprehensive reviews the various applications of modeling in conventional food processing Examines the modeling of multi-phase unit operations and various food processes involving heating and cooling Analyses the models used to optimize food distribution.