



Food Processing Technologies: Impact on Product Attributes

From CRC Press

Download now

Read Online 

Food Processing Technologies: Impact on Product Attributes From CRC Press

The processing of food generally implies the transformation of the perishable raw food to value-added products. It imparts benefits, such as the destruction of surface microflora, and inactivation of deleterious enzymes, such as peroxidase, leading to a greater shelf life of the food. It also enhances color and texture while maintaining quality of products and makes them edible. However, it also has an inevitable impact on nutritional quality attributes, such as increase or decrease in certain vitamins and bioactive metabolites among others. **Food Processing Technologies: Impact on Product Attributes** covers a range of food processing technologies and their effect on various food product attributes, such as bioactive compounds, safety, and sensory and nutritional aspects of the food upon processing.

There are eight major parts in the book. Part I covers the conventional processing technologies. Parts II, III, IV, and V deal with various novel processing technologies, including impingement processing technologies, electro-magnetic processing technologies, physico-mechanical processing technologies, and electro-technologies. Part VI introduces chemical processing technologies. Part VII comprise irradiation processing technology, and the final part is focused on biological processing technology, detailing the application of enzymes in food processing. Numerous studies were carried out to find the impact of these processing technologies on various aspects of food and associated health promotion properties. Both positive and negative results were obtained based on nature of foods, processing type, and duration of processing, and this book covers these results in depth.

 [Download Food Processing Technologies: Impact on Product At ...pdf](#)

 [Read Online Food Processing Technologies: Impact on Product ...pdf](#)

Food Processing Technologies: Impact on Product Attributes

From CRC Press

Food Processing Technologies: Impact on Product Attributes From CRC Press

The processing of food generally implies the transformation of the perishable raw food to value-added products. It imparts benefits, such as the destruction of surface microflora, and inactivation of deleterious enzymes, such as peroxidase, leading to a greater shelf life of the food. It also enhances color and texture while maintaining quality of products and makes them edible. However, it also has an inevitable impact on nutritional quality attributes, such as increase or decrease in certain vitamins and bioactive metabolites among others. **Food Processing Technologies: Impact on Product Attributes** covers a range of food processing technologies and their effect on various food product attributes, such as bioactive compounds, safety, and sensory and nutritional aspects of the food upon processing.

There are eight major parts in the book. Part I covers the conventional processing technologies. Parts II, III, IV, and V deal with various novel processing technologies, including impingement processing technologies, electro-magnetic processing technologies, physico-mechanical processing technologies, and electro-technologies. Part VI introduces chemical processing technologies. Part VII comprise irradiation processing technology, and the final part is focused on biological processing technology, detailing the application of enzymes in food processing. Numerous studies were carried out to find the impact of these processing technologies on various aspects of food and associated health promotion properties. Both positive and negative results were obtained based on nature of foods, processing type, and duration of processing, and this book covers these results in depth.

Food Processing Technologies: Impact on Product Attributes From CRC Press Bibliography

- Sales Rank: #2706143 in Books
- Published on: 2016-07-26
- Original language: English
- Number of items: 1
- Dimensions: 9.50" h x 6.50" w x 1.50" l,
- Binding: Hardcover
- 759 pages

 [Download Food Processing Technologies: Impact on Product At ...pdf](#)

 [Read Online Food Processing Technologies: Impact on Product ...pdf](#)

Editorial Review

About the Author

Amit K. Jaiswal, PhD, is an Assistant Lecturer in Food Technology/Engineering at the School of Food Science and Environmental Health, Dublin Institute of Technology, Dublin, Ireland. Dr. Jaiswal graduated from Andhra University and earned his master's degree from Jiwaji University, India, and PhD in Food Technology from Dublin Institute of Technology, Ireland. He has published numerous book chapters, peer-reviewed research papers, and delivered a number of presentations at national and international conferences. His research focuses on novel processing technologies, functional and nutritional ingredient extraction from plant natural resources, and the valorization of food industry waste for the production of high value-added products.

Users Review

From reader reviews:

Archie Moriarty:

Reading a guide can be one of a lot of task that everyone in the world loves. Do you like reading book and so. There are a lot of reasons why people enjoyed. First reading a publication will give you a lot of new info. When you read a guide you will get new information due to the fact book is one of a number of ways to share the information or maybe their idea. Second, looking at a book will make you more imaginative. When you looking at a book especially fictional book the author will bring you to imagine the story how the personas do it anything. Third, you could share your knowledge to other individuals. When you read this Food Processing Technologies: Impact on Product Attributes, you could tells your family, friends in addition to soon about yours publication. Your knowledge can inspire the mediocre, make them reading a guide.

Kristen Hancock:

Reading a book to become new life style in this 12 months; every people loves to study a book. When you read a book you can get a lot of benefit. When you read textbooks, you can improve your knowledge, due to the fact book has a lot of information in it. The information that you will get depend on what forms of book that you have read. If you need to get information about your research, you can read education books, but if you act like you want to entertain yourself read a fiction books, such us novel, comics, and soon. The Food Processing Technologies: Impact on Product Attributes will give you a new experience in reading through a book.

Adam Blandford:

In this period globalization it is important to someone to acquire information. The information will make someone to understand the condition of the world. The fitness of the world makes the information much

easier to share. You can find a lot of sources to get information example: internet, newspapers, book, and soon. You can observe that now, a lot of publisher in which print many kinds of book. The particular book that recommended for you is Food Processing Technologies: Impact on Product Attributes this book consist a lot of the information in the condition of this world now. That book was represented just how can the world has grown up. The terminology styles that writer value to explain it is easy to understand. The writer made some exploration when he makes this book. That is why this book ideal all of you.

Robert Poulin:

Do you like reading a reserve? Confuse to looking for your favorite book? Or your book was rare? Why so many problem for the book? But any kind of people feel that they enjoy to get reading. Some people likes studying, not only science book but in addition novel and Food Processing Technologies: Impact on Product Attributes as well as others sources were given know-how for you. After you know how the good a book, you feel wish to read more and more. Science reserve was created for teacher or even students especially. Those publications are helping them to put their knowledge. In additional case, beside science publication, any other book likes Food Processing Technologies: Impact on Product Attributes to make your spare time more colorful. Many types of book like this one.

Download and Read Online Food Processing Technologies: Impact on Product Attributes From CRC Press #LS5OBTD64ZM

Read Food Processing Technologies: Impact on Product Attributes From CRC Press for online ebook

Food Processing Technologies: Impact on Product Attributes From CRC Press Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Food Processing Technologies: Impact on Product Attributes From CRC Press books to read online.

Online Food Processing Technologies: Impact on Product Attributes From CRC Press ebook PDF download

Food Processing Technologies: Impact on Product Attributes From CRC Press Doc

Food Processing Technologies: Impact on Product Attributes From CRC Press Mobipocket

Food Processing Technologies: Impact on Product Attributes From CRC Press EPub

LS50BTD64ZM: Food Processing Technologies: Impact on Product Attributes From CRC Press