

Emerging Technologies For Promoting Food Security Overcoming The World Food Crisis Woodhead Publishing Series In Food Science Technology And Nutrition

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[The Microwave Processing of Foods](#) DIANE Publishing

The Microbiological Quality of Food: Foodborne Spoilers specifically addresses the role of spoilers in food technology and how they affect the quality of food. Food spoilers represent a great challenge in food quality, determining the shelf-life of many products as they impact consumer acceptability of taste, texture, aroma, and other perceptions. Divided into four sections, the first section defines microbial spoilage of food, with special emphasis on methods for the evaluation of spoiling phenomena and the status of their regulatory framework, examining both existing regulations and possible gaps. The second section examines spoiling microorganisms, covering a range of common spoilage microorganisms, including pseudomonas, yeasts, and molds and spore formers, as well as less-common spoilers, including lactic acid bacteria and specific spoilage organisms in fish. The third section highlights spoiling phenomena within certain food types. Chapters cover dairy, fish, meat, and vegetables, and other products. The final section investigates emerging topics which point to future trends in the research of food spoilers. There is insight into microorganisms resistant to preservation, the role of biofilms in food quality, and the link between food safety and food spoilage, with a special emphasis on certain spoiling microorganisms which could be opportunistic pathogens. Written by an international team of leading authors, this book provides state-of-the-art coverage of this topic, which is essential to the shelf-life and quality of food. Provides in-depth coverage of the different spoilers which cause the deterioration of foods, including less common spoilers not covered in other publications Includes dedicated chapters covering the spoilage of specific products, making this book ideal for those working in the food industry Presents a framework for future research in the area of foodborne spoilers

[A Road-Map to Consumer Satisfaction](#) Woodhead Publishing

Sustainable Production Technology in Food explores several important scientific and practical aspects related to sustainable technologies in food production in both the farm and industry contexts. The book contains 18 chapters that describe the current scenario of technological advances within the food production system, focusing on the context of sustainability and offering future perspectives for the sustainable production of food. Presents a comprehensive discussion around the multidisciplinary aspects of technological advances for sustainable food production Addresses the current relationship between food production and sustainability Closes the gap between the recent technological advances in sustainability by focusing on the food production system

[Functional Dietary Lipids](#) Academic Press

Cereal Grains: Assessing and Managing Quality, Second Edition, provides a timely update to this key reference work. Thoroughly revised from the first edition, this volume examines the latest research and advances in the field. New chapters have been added on alternative grains, including ancient grains and pseudocereals, biosecurity, and industrial processing of grains, amongst others. Quality and food safety are important throughout the value-addition chain, from breeding, production, harvest, storage, transport, processing, and marketing. At all stages, analysis is needed so that quality management can proceed intelligently. These considerations are examined for each of the major cereal species, including wheat (common and durum), rye and triticale, barley and oats, rice, maize (corn), pseudocereal species, sorghum, and the millets. Divided into five sections, the book analyses these for the range of cereal species before a final section summarizes key findings. Documents the latest research in cereal grains, from their nutraceutical and antioxidant traits, to novel detection methods Provides a complete and thorough update to the first edition, analyzing the range of major cereal species Presents detailed advice on the management of cereal quality at each stage of production and processing

[Innovative Technologies for the Food and Beverage Industry](#) CRC Press

This new volume, the 7th in the Innovations in Agricultural & Biological Engineering book series, focuses on emerging trends, applications and challenges in food science and technology. While food science and technology is not a new field, it is constantly changing due to new technology, new science, and new demands. This multidisciplinary book not only considers food processing, preservation, and distribution, but it also taken into account the consumer ’ s wants and needs. Included is a report of the status of agricultural production and food processing industries in India with a national and international perspective. The book then goes on to explore new and emerging trends in the science and technology in the field, including • applications of nuclear magnetic resonance in food processing and packaging management • ultrasound processing • application of biocomposite polymers in food packaging • bioprocessing and biorefinery approaches for sustainable fisheries • adding value to food from food waste through biotechnological intervention • functional foods and the fortification of foods Covering a broad selection of topics in the field, the volume will be of interest to food scientists and technologists, food process engineers, researchers, faculty and students, and many others the food science and technology industry.

[Innovative and Emerging Technologies in the Bio-marine Food Sector](#) Academic Press

Innovative and Emerging Technologies in the Bio-marine Food Sector: Applications, Regulations, and Prospects presents the use of technologies and recent advances in the emerging marine food industry. Written by renowned scientists in the field, the book focuses primarily on the principles of application and the main technological developments achieved in recent years. It includes technological design, equipment and applications of these technologies in multiple processes. Extraction, preservation, microbiology and processing of food are extensively covered in the wide context of marine food products, including fish, crustaceans, seafood processing waste, seaweed, microalgae and other derived by-products. This is an interdisciplinary resource that highlights the potential of technology for multiple purposes in the marine food industry as these technological approaches represent a future alternative to develop more efficient industrial processes. Researchers and scientists in the areas of food microbiology, food chemistry, new product development, food processing, food technology, bio-process engineers in marine based industries and scientists in marine related areas will all find this a novel resource. Presents novel innovative technologies in the Bio-marine food sector, including principles, equipment, advantages, disadvantages, and future technological prospects Explores multi-purpose uses of technologies for extraction, functional food generation, food preservation, food microbiology and food processing Provides industrial applications tailored for the marine biological market to foster new innovative applications and regulatory requirements

Status, Applications, and Challenges Stationery Office

Developing Food Products for Customers with Specific Dietary Needs explains the process for developing foods for customers who have specific dietary needs, further shining a light on the number of increasing medical conditions related to food intake that have emerged in the past few decades. From increased fat and sugar intake leading to higher levels of obesity, to greater levels of coeliac disease, the ingredients and nutritional content of food is becoming more and more important. Additionally, consumers are following particular diets for many different reasons, be it health related, or for religious or moral reasons. The first part of the book looks, in detail, at the organizational structure required within a company to allow for the development of food products which meet the needs of these customers, while the second part presents a number of case studies highlighting the development of food products for various dietary requirements. Precise coverage includes section on the development of low-sodium, low-sugar, low-fat, and low-carbohydrate products with the aim of producing healthier foods, as well as the development of organic and vegetarian products for consumers who are following diets for personal reasons. The potential solutions for developing foods for customers who have specific dietary needs are likely to include both ingredients and technology developments. The ingredients area includes simple reductions as well as replacement strategies, whilst technology will be applied to both the ingredient itself and the host food product. All are aimed at maintaining the product quality as perceived by the customer. Provides an overview of the organizational structure required within a company to develop foods for specific customer needs Includes section on the development of low-sodium, low-sugar, low-fat, and low-carbohydrate products with the aim of producing healthier foods Presents case studies that deliver a best practice view on developing foods for customers with specific dietary needs Written by industry professionals, this book offers in-depth coverage of this topic of ever increasing importance to the food industry

[A Handbook for Sensory and Consumer-Driven New Product Development](#) Woodhead Publishing

The second edition of The Stability and Shelf-life of Food is a fully revised and thoroughly updated edition of this highly-successful book. This new edition covers methods for shelf-life and stability evaluation, reviewing the modelling and testing of the deterioration of products as well as the use of sensory evaluation methods for testing food spoilage. The first part of the book focuses on deteriorative processes and factors influencing shelf-life, covering aspects such as chemical deterioration, physical instability and microbiological spoilage. The effects of process and packaging on the stability and shelf-life of products are also covered in this part. Part Two reviews the methods for shelf life and stability evaluation. These include sensory evaluation methods and instrumental methods to determine food quality deterioration. The final section of the book covers stability of important ingredient categories, from oils and fats, to beverages such as beer, wine, coffee and fruit juices, in addition to bakery products and meats. With updated chapters reflecting advances made in the field and with the addition of new chapters covering the stability and shelf-life a variety of products, this new edition will provide the latest research for both academics working in the field of food quality as well as providing essential information for food scientists working in industry. Thoroughly revised and updated edition of a very popular and well regarded book Includes dedicated chapters covering the shelf-life and stability of specific products making this book ideal for those working in industry Presents a wide coverage of the processes and factors influencing shelf-life, the evaluation of stability and shelf-life and the stability and shelf-life of particular products makes this book valuable for both academics and those working in industry

[Emerging Technologies for Promoting Food Security](#) Woodhead Publishing

Innovative Food Processing Technologies: Extraction, Separation, Component Modification and Process Intensification focuses on advances in new and novel non-thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs. The book is highly focused on the application of new and novel technologies, beginning with an introductory chapter, and then detailing technologies which can be used to extract food components. Further sections on the use of technologies to modify the structure of food and the separation of food components are also included, with a final section focusing on process intensification and enhancement. Provides information on a variety of food processing technologies Focuses on advances in new and novel non-thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs Presents a strong focus on the application of technologies in a variety of situations Created by editors who have a background in both the industry and academia

[Assessing and Managing Quality](#) Woodhead Publishing

Emerging Technologies for Promoting Food Security: Overcoming the World Food Crisis discusses rising energy prices, increased biofuel use, water scarcity, and the rising world population, all factors that directly affect worldwide food security. The book examines the range of approaches to promoting global food security, including novel and existing agricultural and husbandry techniques for safe and sustainable food production. It is divided into three parts beginning with an overview of food security, an analysis of key drivers of food insecurity, and nutrition and food security. Part Two examines emerging technologies for plant and animal food security, with subsequent chapters discussing topics from genetic and aquaculture technologies, pest and disease control, environmental and policy issues affecting food security, and an in-depth analysis of water management and methods to reduce post-harvest losses. Provides a comprehensive overview of food security Thoroughly discusses rising energy prices, increased biofuel use, water scarcity, and the rising world population, all factors that directly affect worldwide food security Covers the emerging technologies for plant and animal food security Analyzes the policy issues affecting food security

[Baking Problems Solved](#) Woodhead Publishing

This volume covers many new trends and developments in food science, including preparation, characterization, morphology, properties, and recyclability. The volume considers food quality, shelf life, and manufacturing in conjunction with human nutrition, diet, and health as well as the ever-growing demand for the supply and production of healthier foods. Distinguished scientists specializing in various disciplines discuss basic studies, applications, recent advances, difficulties, and breakthroughs in the field. The volume includes informative discussions and new research on food formulations, manufacturing techniques, biodegradably flexible packaging, packaged foods, beverages, fruits and vegetable processing, fisheries, milk and milk products, frozen food and thermo processing, grain processing, meat and poultry processing, rheological characteristics of foods, heat exchangers in the food industry, food and health (including natural cures and food supplements), spice and spice processing, and more.

[A Preliminary Analysis](#) Woodhead Publishing

Advances in Food Rheology and Its Applications presents the latest advances in the measurement and application of food rheology, one of the most important tools for food companies when characterizing ingredients and final products, and a predictor of product performance and consumer acceptance. Split into two main focuses, the book gives in-depth analysis of the general advances in the field, with coverage of the relationship between food microstructure and rheology, the use of tribology in the study of oral processing, the use of large amplitude oscillatory shear (LAOS) measurement and Fourier-transform rheology in food, and the influence of fibers and particle size distribution on food rheology, as well as many other advances. Written by a leading international team of authors, the book provides an in-depth and state-of-the-art coverage of this essential topic on the consumer acceptance of food. Brings together top researchers in the field of rheology, providing in-depth and state-of-the-art coverage on an area of study essential for managing the quality of foods and gaining consumer acceptance Presents in-depth coverage of advances in rheology, many of which have never been featured before, including tribology, large amplitude oscillatory shear measurement, and the influence of fibers and particle size distribution on food rheology Contains information that is highly relevant to the industrialist who wants to improve the rheological properties of the foods with which they are working

[Steamed Breads](#) CRC Press

Functional Dietary Lipids: Food Formulation, Consumer Issues and Innovation for Health discusses this important component of the human diet and the ways it plays an essential functional role in many foods. The book covers the functionality and nutritional benefits of dietary fat in food in terms of formulation,

manufacturing, and innovation for health. After an introduction by the editor reviewing the role of fats in the human diet, the book discusses the chemistry of edible fats, manufacturing issues, including the replacement of trans-fatty acids in food, fat reformulation for calorie reduction, thermal stability of fats, and the flavor and functional texture and melting characteristics of fats in food. Subsequent chapters address the effect of dietary lipid intake on various health issues and the potential health benefits of bioactive compounds in dietary lipids, with final sections discussing issues that affect the consumer relationship with fat, such as regulation, marketing, and health claims. Comprehensively examines the functionality and nutritional benefits of dietary fat in food Discusses the chemistry of edible fats, manufacturing issues, including the replacement of trans fatty acids in food, fat reformulation for calorie reduction, thermal stability of fats, and more Considers manufacturing issues of dietary fat in foods Addresses issues affecting the consumer relationship with fat, such as regulation, marketing, and health claims

The Microbiological Quality of Food CRC Press

Non-equilibrium States and Glass Transitions in Foods: Processing Effects and Product Specific Implications presents the tactics needed to understand and control non-equilibrium states and glass transitions in food, an essential element in maintaining the shelf-life and quality of foods. After brief introductory chapters introduce the science behind non-equilibrium states and glass transitions in foods, the book details how glass transition temperature is affected by composition and the ways it influences processability and physico-chemical changes during the storage of foods, also exploring how these effects can be controlled. The second section looks at individual foods, highlighting the implications of non-equilibrium states and glass transitions within these foods. Maintaining and improving the quality of food is of utmost importance to food companies who have to ensure that the shelf life of their products is as long as possible. A large amount of research has been performed into glass transitions in food over the last few years, however there has not been a comprehensive review. This book fills that gap. Provides the only book on the market that covers non-equilibrium states and glass transitions in food from a practical standpoint Presents food industry professionals in the area of food quality with essential information on the effects of glass transitions and non-equilibrium states on the shelf life of specific products Edited by global leaders in glass transition technology in foods

Integrating the Packaging and Product Experience in Food and Beverages Bentham Science Publishers

The Microwave Processing of Foods, Second Edition, has been updated and extended to include the many developments that have taken place over the past 10 years. Including new chapters on microwave assisted frying, microwave assisted microbial inactivation, microwave assisted disinfestation, this book continues to provide the basic principles for microwave technology, while also presenting current and emerging research trends for future use development. Led by an international team of experts, this book will serve as a practical guide for those interested in applying microwave technology. Provides thoroughly up-to-date information on the basics of microwaves and microwave heating Discusses the main factors for the successful application of microwaves and the main problems that may arise Includes current and potential future applications for real-world application as well as new research and advances Includes new chapters on microwave-assisted frying, microbial inactivation, and disinfestation

Upscaling in Developing Countries Woodhead Publishing

Baking Problems Solved, Second Edition, provides a fully revised follow-up to the innovative question and answer format of its predecessor. Presenting a quick bakery problem-solving reference, Stanley Cauvain returns with more practical insights into the latest baking issues. Retaining its logical and methodical approach, the book guides bakers through various issues which arise throughout the baking process. The book begins with issues found in the use of raw materials, including chapters on wheat and grains, flour, and fats, amongst others. It then progresses to the problems that occur in the intermediate stages of baking, such as the creation of doughs and batters, and the input of water. Finally, it delves into the difficulties experienced with end products in baking by including chapters on bread and fermented products, cakes, biscuits, and cookies and pastries. Uses a detailed and clear question and answer format that is ideal for quick reference Combines new, up-to-date problems and solutions with the best of the previous volume Presents a wide range of ingredient and process solutions from a world-leading expert in the baking industry

Emerging Technologies in Food Science Woodhead Publishing

Promoting rural entrepreneurship is a necessary step to limit the negative effects of classical agricultural policy based on a linear process and attracting secondary resources to the economic process. The analysis of agricultural policy and rural development in conjunction to entrepreneurship in terms of production may represent a further step in understanding the role and importance of diversifying the rural potentials in contemporary economies. The Handbook of Research on Agricultural Policy, Rural Development, and Entrepreneurship in Contemporary Economies is an essential publication of academic research that examines agricultural policy and its impact on shaping future resilient economy in rural areas and identifies green business models and new business patterns in rural communities. Covering a range of topics such as entrepreneurship, product management, and marketing, this book is ideal for researchers, policymakers, academicians, economists, agriculture professionals, rural developers, business investors, and students.

A Preliminary Analysis Woodhead Publishing

Advances in Food Traceability Techniques and Technologies: Improving Quality Throughout the Food Chain covers in detail a topic of great importance to both the food industry which is obliged to provide clear and accurate labeling of their products and the government and other organizations which are tasked with verification of claims of food quality and safety. The traceability of food products is becoming ever more important as globalization continues to increase the complexity of food chains. Coverage in the book includes the wide range of technologies and techniques which have been utilized in the tracing of food products. In addition, the ways in which the misuse of food traceability will affect the quality of food is also covered throughout. The first part of the book introduces the concept of traceability in the food industry, highlighting advantages of a robust traceability and the difficulties involved in implementing them. The second part looks at the technologies used to trace products, and the third section reviews the legal requirements for food traceability in the EU, the US, and the rest of the world. The final section contains a number of case studies which evaluate how food traceability has been successfully implemented in various foods focusing on the quality of the food. Provides a wide ranging overview of all recent advances in food traceability techniques and technologies Presents case studies covering when food traceability techniques have been applied to a range of food stuffs Covers the legal aspects of food traceability in the EU, the USA, and around the world

first report, session 2013-14, Vol. 1: Report, together with formal minutes, oral and written evidence Springer Nature

Consumers around the world have become better educated and more demanding in their identification and purchase of quality health-promoting foods; therefore the food industry requires innovative technologies to provide their clientele with safe and stable foods that meet safety regulations . Improving Food Quality with Novel Food Processing Technolo

Food Formulation, Consumer Issues and Innovation for Health Elsevier

Steamed Breads: Ingredients, Processing, and Quality provides an overview of all aspects of steamed bread and steamed bun technology. A valuable resource for those interested in the practical, technical, scientific, and historical aspects of the subject. Topics that are covered include classification of the different types of steamed bread, flour quality requirements, ingredients, traditional and modern production methods, bread faults and solutions, storage, food safety, nutrition, and future trends. Steamed bread and filled steamed buns or mantou are the staple food in the wheat growing areas of China. Around 50% of all flour consumed in China is used to produce steamed breads. They have recently spread to other Asian countries and are now eaten around the world. The current state of relevant research knowledge about steamed bread in Asia and throughout the world is described. The first comprehensive reference on the topic, Steamed Breads provides a complete overview of this important wheat-based Asian food of value to cereal scientists and researchers, wheat marketers and breeders, and Asian food and steamed bread manufacturers. Provides the first comprehensive reference on steamed breads and steamed buns Features input from authors who are leading experts in steamed bread technology and pioneers in steamed bread research Contains important information on the ingredients, processing, and quality of this staple food of China, which is gaining popularity around the world Includes classification of the different types of steamed bread, flour quality requirements, ingredients, traditional and modern production methods, bread faults and

solutions, storage, food safety, nutrition, and future trends

Sustainable Production Technology in Food Woodhead Publishing

Around the world, food has probably never been as safe as it is today. However, periodic crises have aroused consumer anxiety and contributed to a general lack of confidence in the agro-industrial system. The diverse nature of these crises increases governments ’ and industry difficulties in predicting and tackling them. This book addresses the relations between risk and food theoretically and empirically through case studies from Japan and China. Part I of the book examines the interaction between theoretical aspects and decision-making. The book theorizes the links between food and risk and analyses the decision-making process in light of risks and governance. The relationship between food risks, governance systems and economic decisions is assessed to explore ideas such as the "pact of nutrition" and the theory of weak signals. Part II examines case studies from China and Japan in the aftermaths of recent crises such as the milk powder scandal in China and food safety following the Fukushima nuclear accident and tsunami in Japan. This book will be an important resource for scholars, academics and policy-makers in the fields of sociology, economics, food studies, Chinese studies and Japanese studies and theories of risks and safety.