



Handbook of Food Processing Technology, Volume 2

By S.C. Bhatia

Atlantic Publishers & Distributors (P) Ltd, 2008. Hardcover. Book Condition: New. Food science including the processing and preservation aspects is an interdisciplinary subject involving topics from chemistry, microbiology, engineering operations and technological processes. These topics need an interactive approach to enable one to gain a proper perspective and insight into the subject. The fast emerging food biotechnology, involving the use of genetically modified foods and food products, has become controversial even though the use of micro-organisms and microbial products in food processing has been in practice for centuries. The second volume of Handbook of Food Processing Technology deals with biochemical and microbiological aspects in food processing, and is divided into two parts of six sections each. Part A focuses on biochemical aspects. Food losses and food poisoning have been recognised for centuries, but the causes of these problems were not understood. Understanding of food biochemistry followed by developments in food biotechnology in the past decades resulted in, besides better raw materials and products, improved human nutrition and food safety and these developments are applied in food industry. The sections in this part deal with basic concepts of food biotechnology; water, enzymology and protein cross-linking; muscle foods; milk processing; fruits, vegetables...



Reviews

Complete information! Its such a great study. It is probably the most amazing book i have got study. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- Mr. Roger Luettgen III

Extensive manual! Its this kind of very good read through. I actually have read and that i am confident that i am going to planning to study once again once more in the future. I am easily could possibly get a delight of looking at a composed publication.

-- Ryder Purdy