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Estimatio

n In Food

Science R

esearchga

te

*With higher food
quality in increasing
demand by*

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consumers, there is

Food Science

continuous pressure

Researchgate

on food engineers to

meet market needs.

One of the critical

challenges is to use

modern technology

and knowledge to

develop new

processes for

improving food

quality. Given the

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global food

marketplace, there is

also a greater need

for a means of

objectively clas

Numerical models of

flow and transport

processes are heavily

employed in the fields

of surface, soil, and

groundwater

hydrology. They are

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used to interpret field observations, analyze complex and coupled

processes, or to

support decision

making related to

large societal issues

such as the water-

energy nexus or

sustainable water

management and

food production.

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Parameter estimation

and uncertainty

quantification are

two key features of

modern science-based

predictions. When

applied to water

resources, these tasks

must cope with many

degrees of freedom

and large datasets.

Both are challenging

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and require novel
Food Science
theoretical and
Researchgate
computational

*approaches to handle
complex models with
large number of
unknown parameters.*

Access the Latest

Advances in Food

Quality Optimization

and Safety Assurance

Thermal processing

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has undergone a

remarkable amount

of research

throughout the past

decade, indicating

that the process not

only remains viable,

but that it is also

expanding around the

world. An organized

exploration of new

developments in

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academic and current

food industry

practices, Engineering

Aspects of Thermal

Food Processing

presents

groundbreaking

advances in the

physical and

engineering aspects

of thermal food

processing, paying

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*particular attention to
modeling, simulation,
optimization, online*

control, and

automation. Divided

into Four Cohesive

Sections Under the

editorial guidance of

a leading thermal

processing authority,

the book first covers

the fundamentals and

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*new processes in the
Food Science
thermal processing
Researchgate
industry, including
new packaging
materials like
retortable pouches.
The second section
moves on to
mathematical
modeling and
simulation, which
also addresses*

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emerging

Food Science

preservation

Researchgate

technology such as

ohmic heating. The

third section of the

book is devoted to

optimization,

recognizing that

mathematical

optimization is the

key ingredient for

computing optimal

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operating policies and

building advanced

decision support

systems. This section

discusses processes

like thermal

sterilization,

microwave

processing, and in-

line aseptic processing

as well as an analysis

of plant production

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Food Science
Researchgate
*productivity. The
final section
examines online*

*control and
automation*

*describing a practical
and efficient strategy
for on-line correction
of thermal process
deviations during
retort sterilization of
canned foods.*

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*Concluding with
expert analysis and
discussion of the*

*manufacturers'
businesses in today's
competitive
marketplace,*

*Engineering Aspects
of Thermal Food
Processing explores
the entire processing
line from modeling*

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through optimization.

Food Science

It effectively assists

Researchgate

manufacturers in

maintaining a

seamless workflow

while lowering their

bottom lines.

This book represents

a collection of papers

presented at the 2015

International

Conference on

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*Estimation In
Advanced Material
Engineering (AME
2015), held in*

Guangzhou, China.

*With the rapid
development of
industry and
information
technology,
researchers across all
fields began to
discuss new ideas*

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related to materials
Food Science
science and
Researchgate
manufacturing

*technology. This
proceedings provide a
valuable insight from
researchers and
scientists who
exchanged their ideas
in the conference.*

Contents:Material

Physics and

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Chemistry:Composites

Food Science

MaterialsNanomateri

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als and

NanocompositesIron

and SteelCeramic,

Films and GlassesSe

miconductors

MaterialChemical M

aterialBiomaterialsO

ptical, Electronic,

Magnetic

MaterialsNew Energy

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Materials and

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Environmental

Researchgate

Friendly

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Functional

MaterialsMaterials

Process

Engineering:Thermal

Engineering Theory

and

ApplicationsPolymer

Materials

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Processing Metallurgy

Technology and

Application Surface E

ngineering/Coatings M

aterials

Forming Welding &

Joining Laser

Processing Severe

Plastic Deformation T

ribology in

Manufacturing

Processes Casting and

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*solidification*Emergin

g Areas of Materials

Science:Atomic

Molecular and Laser

PhysicsSpintronicsSol

id State Ionics

(Materials and

Devices)Plasma Phys

icsNanobiomaterials /

Drug Delivery

Readership:

Graduate students

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and research

Food Science

professionals in

Researchgate

materials engineering

keeping up with the

latest advancements

in the field. Keyword

s:Composites;Nanom

aterials;Biomaterials;

Energy

Materials;Functional

Materials;Semicondu

ctors;Metallurgy;Semi

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conductors;Solid State

Ionics;Optical

Materials;Magnetic

Materials;Electronic

MaterialsKey

Features:Latest

Research results on

Material Engineering

Cross-disciplinary

ResearchResearch

results come from all

over the worldSome

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famous professors

give the keynote

speech on the

conference

Evolutionary

Algorithms for Food

Science and

Technology

A Global Threat

Handbook of Food

Process Design, 2

Volume Set

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*Advances in Food
Food Science
Process Engineering*

Research and

Applications

Modeling Food

Processing

Operations

Food Safety

Engineering is the

first reference work

to provide up-to-date

coverage of the

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advanced

technologies and

strategies for the

engineering of safe

foods. Researchers,

laboratory staff and

food industry

professionals with

an interest in food

engineering safety

will find a singular

source containing all

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*of the needed
information required
to understand this*

rapidly advancing

topic. The text lays a

solid foundation for

solving microbial

food safety

problems,

developing advanced

thermal and non-

thermal

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technologies,

Food Science

designing food safety

Researchgate

preventive control

processes and

sustainable

operation of the food

safety preventive

control processes.

The first section of

chapters presents a

comprehensive

overview of food

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*microbiology from
foodborne pathogens
to detection*

*methods. The next
section focuses on
preventative
practices, detailing
all of the major
manufacturing
processes assuring
the safety of foods
including Good*

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Manufacturing Practices (GMP),

Hazard Analysis and

Critical Control

Points (HACCP),

Hazard Analysis and

Risk-Based

Preventive Controls

(HARPC), food

traceability, and

recalls. Further

sections provide

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insights into plant

layout and

equipment design,

and maintenance.

Modeling and

process design are

covered in depth.

Conventional and

novel preventive

controls for food

safety include the

current and

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*emerging food
processing
technologies.*

*Further sections
focus on such
important aspects as
aseptic packaging
and post-packaging
technologies. With
its comprehensive
scope of up-to-date
technologies and*

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manufacturing

Food Science

processes, this is a

Researchgate

useful and first-of-its

kind text for the next

generation food

safety engineering

professionals.

The measurement,

prediction, and

control of food

processes in the

quest for greater

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consistency, quality,

and safety in the

final product has

been a major trend

in the food industry

over the past decade.

The shift to

modelling food

processes as a way

of identifying and

understanding the

key variables at

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*Estimation In
Food Science
Researchgate*

*work is a major
outgrowth of this
trend. The editors
and contributors
explore the current
trends in modelling,
their strengths, and
weaknesses, and
their applications
across the supply
chain in this book.*

A great need exists

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for valuable

information on

factors affecting the

quality of animal

related products.

The second edition

of Handbook of

Meat, Poultry and

Seafood Quality,

focuses exclusively

on quality aspects of

products of animal

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origin, indepth

Food Science

discussions and

Researchgate

recent developments

in beef, pork,

poultry, and seafood

quality, updated

sensory evaluation

of different

meat products,

revised

microbiological

aspects of different

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meatproducts. Also,

Food Science
included are new

Researchgate
chapters on

packaging,

newchapters and

discussion of fresh

and frozen products,

new aspectsof shelf

life and recent

developments in

research of

meattainting. This

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second edition is a single source for up-to-date and key

information on all aspects of quality parameters of muscle foods is a must have.

The reader will have at hand in

one focused volume covering key

information on

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muscle foods quality.

Food Science

This is the second

Researchgate

publication

stemming from the

International

Congress on

Engineering in

Food, the first being

Food Engineering

Interfaces, based on

the last ICEF10. The

theme of ICEF 11,

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held in Athens,

Greece in May 2011,

is "Food Process

Engineering in a

Changing World."

The conference

explored the ways

food engineering

contributes to the

solutions of vital

problems in a world

of increasing

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*population and
complexity that is*

under the severe

constraints of limited

resources of raw

materials, energy,

and environment.

The book, comprised

of 32 chapters,

features an

interdisciplinary

focus, including food

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materials science,

Food Science

engineering

Researchgate

properties of foods,

advances in food

process technology,

novel food

processes, functional

foods, food waste

engineering, food

process design and

economics, modeling

food safety and

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quality, and
Food Science
innovation
Researchgate
management.

*Advances in Food
and Nutrition
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Food Drying Science
and Technology
Food Process
Modelling
New Scientist
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Reliability and Life

Span Models

The Definitive

Reference for

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Engineers

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Engineering
focuses on the

processes used to

produce raw

agricultural

materials and

convert the raw

materials into

consumer

products for

distribution. It

provides an

improved

understanding of

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*the processes
used in*

Reviews

*innovative
processing
techniques and
recent
developments in
food formulation,
identification,
and utilization of
functional
ingredients Food
Formulation:*

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Food Science

Processing

***Novel
Ingredients and
Processing
Techniques is a
comprehensive
and up-to-date
account of novel
food ingredients
and new
processing
techniques used
in advanced
commercial food
formulations.***

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This unique volume will help students and industry professionals alike in understanding the current trends, emerging technologies, and their impact on the food formulation techniques.

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Contributions from leading academic and industrial experts provide readers with informed and relevant insights on using the latest technologies and production processes for new product

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Research

development and reformulations.

The text first describes the basis of a food formulation, including smart protein and starch ingredients, healthy ingredients such as salt and sugar replacers, and

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***interactions
within the food
components.***

***Emphasizing
operational
principles, the
book reviews
state-of-the-art
3D printing
technology,
encapsulation
and a range of
emerging
technologies***

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including high pressure, pulsed electric field, ultrasound and supercritical fluid extraction. The final chapters discuss recent developments and trends in food formulation, from foods that target allergies

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Probiotic

formulation

designed to

improve gut

health. A much-

needed reference

on novel

sourcing of food

ingredients,

processing

technologies,

and application,

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this book:

Explores new

food ingredients

as well as impact

of processing on

ingredient

interactions

Describes new

techniques that

improve the

flavor and

acceptability of

functional food

ingredients

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Reviews

mathematical

tools used for

recipe

formulation,

process control

and consumer

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regulations and

legislations

around tailor-

made food

products Food

Formulation:

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Processing

***Novel
Ingredients and
Processing
Techniques is an
invaluable
resource for
students,
educators,
researchers, food
technologists,
and
professionals,
engineers and
scientists across***

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Food Science

The subject of

this book is

estimating

parameters of

expectation

models of

statistical

observations.

The book

describes the

most important

aspects of the

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***subject for
applied scientists
and engineers.***

***This group of
users is often not
aware of
estimators other
than least
squares.***

***Therefore one
purpose of this
book is to show
that statistical
parameter***

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estimation has much more to offer than least squares estimation alone. In the approach of this book, knowledge of the distribution of the observations is involved in the choice of estimators. A further

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advantage of the chosen approach is that it unifies the underlying theory and reduces it to a relatively small collection of coherent, generally applicable principles and notions.

Light Scattering

Page 61/167

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***Technology for
Food Property,***

Quality and

Safety

Assessment

***discusses the
development and***

***application of
various light***

scattering

***techniques for
measuring the***

***structural and
rheological***

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***properties of
food, evaluating
composition and
quality
attributes, and
detecting
pathogens in
food. The first
four chapters
cover basic
concepts,
principles,
theories, and
modeling of light***

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***transfer in food
and biological
materials.***

Chapters 5 and 6

describe

parameter

estimation

methods and

basic techniques

for determining

optical

absorption and

scattering

properties of

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food products.

Chapter 7

discusses the

spatially-resolved

measurement

technique for

determining the

optical

properties of

food and

biological

materials,

whereas Chapter

8 focuses on the

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Research

***time-resolved
spectroscopic
technique for
measuring
optical
properties and
quality or
maturity of
horticultural
products.***

***Chapter 9
examines
practical light
scattering***

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*techniques for
nondestructive*

quality

assessment of

fruits and

vegetables.

Chapter 10

presents the

theory of light

transfer in meat

muscle and the

measurement of

optical

properties for

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***determining the
postmortem
condition and
textural
properties of
muscle foods and
meat analogs.***

***Chapter 11
covers the
applications of
spatially-resolved
light scattering
techniques for
assessing quality***

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Research

***and safety of
animal products.***

Chapter 12 looks

into light

scattering for

milk and dairy

processing.

Chapter 13

examines the

applications of

dynamic light

scattering for

measuring the

microstructure

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and rheological properties of food. Chapter 14

shows the

applications of a biospeckle

technique for assessing the

quality and condition of

fruits and

vegetables.

Chapter 15

provides a

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detailed description of

Raman

scattering

spectroscopic

and imaging

techniques in

food quality and

safety

assessment.

Chapter 16, the

final chapter,

focuses on

applications of

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Research

***light scattering
techniques for
the detection of
food-borne
pathogens.***

***Dry Beans and
Pulses***

***Production,
Processing and
Nutrition***

Microbiology,

Chemistry,

Applications

Engineering

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***Properties of
Foods, Fourth
Edition***

Novel

***Measurement
Techniques and
Applications
Handbook of
Food and
Bioprocess
Modeling
Techniques***
**This book
presents the**

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**wisdom,
knowledge and
expertise of the
food industry
that ensures the
supply of food to
maintain the
health, comfort,
and wellbeing of
humankind. The
global food
industry has the
largest market:**

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**the world
population of
seven billion
people. The book
pioneers life-
saving
innovations and
assists in the
fight against
world hunger and
food shortages
that threaten
human essentials**

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such as water and energy supply. Floods, droughts, fires, storms, climate change, global warming and greenhouse gas emissions can be devastating, altering the environment and, ultimately, the

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**production of
foods. Experts**

**from industry and
academia, as well
as food**

**producers,
designers of food
processing**

**equipment, and
corrosion**

practitioners

have written

special chapters

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**for this rich
compendium
based on their
encyclopedic
knowledge and
practical
experience. This
is a multi-
authored book.
The writers, who
come from
diverse areas of
food science and**

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**technology,
enrich this
volume by
presenting
different
approaches and
orientations.
New Scientist
magazine was
launched in 1956
"for all those men
and women who
are interested in**

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**scientific
discovery, and in**

its industrial,

**commercial and
social**

consequences".

The brand's

mission is no

different today -

for its

consumers, New

Scientist reports,

explores and

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interprets the results of human endeavour set in the context of society and culture.

In the 21st Century, processing food is no longer a simple or straightforward matter. Ongoing

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advances in manufacturing have placed new demands on the design and methodology of food processes. A highly interdisciplinary science, food process design draws upon the principles of

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**chemical and
mechanical
engineering,
microbiology,
chemistry,
nutrition and
economics, and is
of central
importance to the
food industry.
Process design is
the core of food
engineering, and**

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**is concerned at
its root with
taking new
concepts in food
design and
developing them
through
production and
eventual
consumption.
Handbook of
Food Process
Design is a major**

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**new 2-volume
work aimed at
food engineers
and the wider
food industry.
Comprising 46
original chapters
written by a host
of leading
international
food scientists,
engineers,
academics and**

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systems

specialists, the

book has been

developed to be

the most

comprehensive

guide to food

process design

ever published.

Starting from

first principles,

the book

provides a

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**complete account
of food process
designs,
including heating
and cooling,
pasteurization,
sterilization,
refrigeration,
drying,
crystallization,
extrusion, and
separation.
Mechanical**

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operations including mixing, agitation, size reduction, extraction and leaching processes are fully documented.

Novel process designs such as irradiation, high-pressure

operations including mixing, agitation, size reduction, extraction and leaching processes are fully documented.

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**processing,
ultrasound,
ohmic heating
and pulsed UV-
light are also
presented. Food
packaging
processes are
considered, and
chapters on food
quality, safety
and commercial
imperatives**

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**portray the role
process design in
the broader
context of food
production and
consumption.**

**A team of global
contributors
review recent
research,
consumer trends,
new products,
and food security**

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**issues in dry
beans processing
and value-added
practices. New
chapters address
Hard-to-cook
(HTC)
phenomenon and
other storage-
induced quality
defects, quality
assessment of
raw and**

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**processed
legumes using**

innovative

technologies,

utilization of dry

beans and pulses

as ingredients in

diverse food

products, and the

production,

processing, and

nutritional profile

of Faba beans.

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Covering both traditional and non-traditional bean classes, this comprehensive volume: Features new topics, expanded discussion, updated references, and additional figures and tables

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Researchgate

throughout
Provides in-depth
information on
key aspects of
production
technologies,
value-added
processing, and
Culinology®
Examines global
production and
consumption,
packaging and

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Research

**distribution, and
nutrient**

**bioavailability of
bioactive**

compounds

Highlights

worldwide efforts

to improve the

quality and

utilization of dry

beans and pulses

Discusses

emerging trends

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and new

applications of

antioxidant

properties of dry

beans as

functional foods

Features

chapters written

by experts in

disciplines such

as crop science,

horticulture, food

science and

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**technology, food
biochemistry and**

engineering, and

nutritional and

environmental

sciences Dry

Beans and Pulses

Production,

Processing and

Nutrition, Second

Edition remains

required reading

for food

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**scientists,
nutritionists,
agronomists,
researchers, food
processing
specialists, and
food engineers
and chemists
involved in dry
beans processing
and value-added
technologies.**

Encyclopedia of

Page 98/167

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**Agricultural,
Food, and**

Biological

Engineering

Food Safety

Engineering

Scientific, Health

and Social

Aspects of the

Food Industry

Statistical Design

and Analysis of

Industrial

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**Experiments
A Study of
Fermentation
Kinetics in Wine
Utilizing
Nonlinear
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Methods**

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important task of food
scientists and the food
industry as a whole is to*

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ensure the safety of foods supplied to consumers. Recent

trends in global food production, distribution and preparation call for increased emphasis on hygienic practices at all levels and for increased research in food safety in order to ensure a safer global food supply. The ISEKI-Food book series is a

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collection of books where various aspects of food safety and environmental issues are introduced and reviewed by scientists specializing in the field. In all of the books a special emphasis was placed on including case studies applicable to each specific topic. The books are intended for graduate students

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and senior level undergraduate students as well as professionals and researchers interested in food safety and environmental issues applicable to food safety. The idea and planning of the books originates from two working groups in the European thematic network “ISEKI-Food” an acronym for

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“Integrating Safety and Environmental Knowledge In to Food Studies”. Participants in the ISEKI-Food network come from 29 countries in Europe and most of the institutes and universities involved with Food Science education at the university level are represented. Some international

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*companies and non
teaching institutions*

have also participated

in the program. The

ISEKI-Food network is

coordinated by

Professor Cristina Silva

at The Catholic

University of Portugal,

College of

Biotechnology (Escola)

in Porto. The program

has a web site at:

<http://www.esb.ucp>.

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pt/iseki/.

It has been nearly a decade since the third edition of Engineering Properties of Foods was published, and food structure/microstructure remains a subject of research interest. In fact, significant developments have taken place in the area of high pressure processing (HPP),

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which has been approved for pasteurization of food by the Food and Drug Administration. Kinetic data related to HPP have proven important for validation of pressure-assisted pasteurization. Due to these developments, three new chapters have been added to the Fourth Edition: Food

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Kinetics and Process

Design for High-

Pressure Processing

The text focuses on

elucidating the

engineering aspects of

food properties and

their variations,

supplemented by

representative data.

Chapters have been

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updated and revised to include recent developments. The book presents data on physical, chemical, and biological properties, illustrating their relevance and practical importance. The topics range from surface properties, rheological properties, and thermal properties to thermodynamic,

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dielectric, and gas exchange properties.

The chapters follow a consistent format for ease of use. Each chapter contains an introduction, food property definition, measurement procedure, modeling, representative data compilation, and applications.

The shelf-life of a

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product is critical in determining both its quality and profitability. This important collection reviews the key factors in determining shelf-life and how it can be measured. Part one examines the factors affecting shelf-life and spoilage, including individual chapters on the major types of food

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*Estimation In
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*spoilage, the role of
moisture and*

*temperature, spoilage
yeasts, the Maillard
reaction and the factors
underlying lipid
oxidation. Part two
addresses the best ways
of measuring the shelf-
life of foods, with
chapters on modelling
food spoilage,
measuring and
modelling glass*

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transition, detecting

spoilage yeasts,

measuring lipid

oxidation, the design

and validation of shelf-

life tests and the use of

accelerated shelf-life

tests. Understanding

and measuring the

shelf-life of food is an

important reference for

all those concerned

with extending the shelf-

life of food. Reviews the

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*key factors in
determining shelf-life*

and how they can be

measured Examines the

importance of the shelf-

life of a product in

determining its quality

and profitability Brings

together the leading

international experts in

the field

Alkenes: Advances in

Research and

Application: 2011

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Advances in Research

and Application: 2011

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information is available
at [http://www.Scholarly
Editions.com/](http://www.Scholarly
Editions.com/).*

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for Scientists and
Engineers*

*Understanding and
Measuring the Shelf-
Life of Food*

*Physical Properties of
Foods*

Agricultural and Food

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*Science in Finland
Handbook of Seafood*

Quality, Safety and

Health Applications

This is a

cumulative index of

Volumes 1-45 of

the Advances in

Food and Nutrition

Research series,

established in

1948. This eclectic

serial recognizes

the integral

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relationship

*between the food
and nutritional*

*sciences and brings
together*

*outstanding and
comprehensive*

*reviews that
highlight this
relationship.*

*Contributions detail
the scientific
developments in
the broad areas*

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Parameter

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*encompassed by
the fields of food*

science and

nutrition and are

intended to ensure

that food scientists

in academia and

industry, as well as

professional

nutritionists and

dieticians, are kept

informed

concerning

emerging research

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*and developments
in these important*

disciplines. Series

established in 1948

Advisory Board

consists of 8

respected

scientists Unique

as it combines food

science and

nutrition research

together

Researchers and

practitioners in

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Food Science
technology

Routinely face

*several challenges,
related to*

*sparseness and
heterogeneity of*

*data, as well as to
the uncertainty in*

*the measurements
and the*

*introduction of
expert knowledge
in the models.*

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Evolutionary
algorithms (EAs),

stochastic

optimization

techniques loosely

inspired by natural

selection, can be

effectively used to

tackle these issues.

In this book, we

present a selection

of case studies

where EAs are

adopted in real-

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world food applications, ranging from model learning to sensitivity analysis. Offers an applications-oriented treatment of parameter estimation from both complete and censored samples; contains notations, simplified formats

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Techniques, and

numerous tables

and charts allowing

users to calculate

estimates and

analyze sample

data quickly and

easily. Anno

The world

population is

expected to

increase

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exponentially within the next decade, which means that the food demand will increase and so will waste production.

The increasing demand for food as well as changes in consumption habits have led to the greater availability and variety of food

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with a longer shelf life. However, there

is a need for

effective food

waste

management and

food preservation

as wasted food

leads to

overutilization of

water and fossil

fuels and

increasing

greenhouse gas

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Anthology on Food

Waste Reduction

and Alternative

Diets for Food and

Nutrition Security

explores methods

for reducing waste

and cutting food

loss in order to

help the

environment and

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support local
communities as

well as solve issues

including that of

land space. It also

provides vital

research on the

development of

plant-based foods,

meat-alternative

diets, and

nutritional

outcomes.

Highlighting a

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range of topics
such as agricultural

production, food

supply chains, and

sustainable diets,

this publication is

an ideal reference

source for

policymakers,

sustainable

developers,

politicians,

ecologists,

environmentalists,

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corporate

executives,

farmers, and

academicians

seeking current

research on food

and nutrition

security.

Engineering

Aspects of Thermal

Food Processing

Advanced Material

Engineering

Research

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Anthology In

Food Science

and Alternative

Diets for Food and

Nutrition Security

Applied Parameter

Estimation for

Chemical

Engineers

Predictive Modeling

and Risk

Assessment

Computational

modeling is an

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important tool for understanding and improving food processing and

manufacturing. It is used for many different

purposes, including process design and

process optimization.

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However, modeling 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.

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*Modeling Food
Processing
Operations*

*provides a
comprehensive
overview of the
various
applications of
modeling in
conventional food
processing. The
needs of industry,
current practices,*

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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

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processing operations. Part

Two reviews the

modeling of

various food

processes

involving heating

and cooling.

These processes

include: thermal

inactivation;

sterilization and

pasteurization;

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*drying; baking;
frying; and
chilled and frozen
food processing,
storage and
display. Part
Three examines
the modeling of
multiphase unit
operations such
as membrane
separation,
extrusion*

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Researchgate*
*processes and
food digestion,
and reviews*

*models used to
optimize food
distribution.*

*Comprehensively
reviews the
various*

*applications of
modeling in
conventional food
processing*

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Examines the modeling of multiphase unit operations and various food processes involving heating and cooling

Analyzes the models used to optimize food distribution

A guide to the

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major food drying techniques and

equipment. It

features

technologies for

meats, fruits,

vegetables, and

seafood. It covers

microbial issues

and safety. It

includes designs

for drying

systems and

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manufacturing
lines, and*

*information on
microbial safety,
preservation, and
packaging.*

*Bringing several
disparate aspects
of food science
and analysis
together in one
place,*

Applications of

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Vibrational Spectroscopy to

Food Science

provides a

comprehensive,

state-of-the-art

text presenting

the fundamentals

of the

methodology, as

well as

underlying

current areas of

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research in food science analysis.

All of the major spectroscopic techniques are also covered - showing how each one can be used beneficially and in a complementary approach for certain

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applications.

Case studies

illustrate the

many

applications in

vibrational

spectroscopy to

the analysis of

foodstuffs.

Thermal

processing

remains one of

the most

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*important
processes in the
food industry.*

*Now in its second
edition, Thermal
Food Processing:
New*

*Technologies and
Quality Issues
continues to
explore the latest
developments in
the field.*

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Assembling the work of a worldwide panel of experts, this volume highlights topics vital to the food industry today an

Cumulative

Index: Volumes

1-45

Microbiological

Risk Assessment

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- Guidance for
Food Science*

Kinetic

Parameter

*Estimation for
Degradation of
Anthocyanins in
Grape Pomace*

*Handbook of
Meat, Poultry and
Seafood Quality
Parameter*

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*Uncertainty
Quantification in
Water Resources
Modeling*

This book is a printed edition of the Special Issue "The Craft of Fractional Modelling in Science and Engineering" that was published in Fractal Fract

The discovery of

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antibiotics was considered a milestone in health sciences and became the mainstay of antimicrobial therapy to treat and control bacterial infections. However, its utility has subsequently become limited, due to the emergence and spread of antimicrobial resistance among different bacterial

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species, which has emerged as a global threat. The development and spread of antimicrobial resistance have been attributed to many factors, including indiscriminate use of antibiotics in the healthcare and livestock industries. The present scenario of antibiotic resistance urgently requires interventions in

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terms of development of newer antimicrobials, evaluation of alternative therapies, and formulation of stringent policies to curb indiscriminate use of antimicrobials. This book highlights the importance and development of antimicrobial resistance in zoonotic, environmental and food

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bacteria, including the significance of candidate alternative therapies.

This document provides guidance on undertaking risk assessment of all microbial hazards which may adversely affect human health in foods along a food chain. This document is also intended to provide practical guidance on a

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structured framework for carrying out risk assessment of microbiological hazards in foods, focussing on the four components including hazard identification, hazard characterization, exposure assessment and risk characterization. These guidelines therefore represent the best

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practice at the time of their preparation, and it is hoped that they will help stimulate further developments and disseminate the current knowledge.

The global market for seafood products continues to increase year by year. Food safety considerations are as crucial as ever in this sector, and higher

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standards of quality are demanded even as products are shipped greater distances around the world. The current global focus on the connection between diet and health drives growth in the industry and offers commercial opportunities on a number of fronts. There is great interest in the beneficial effects of

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marine functional compounds such as omega-3 polyunsaturated fatty acids. Seafoods are well-known as low calorie foods, and research continues into the nutritional effects on, for example, obesity and heart disease. In addition, by-products of marine food processing can be used in

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nutraceutical applications. This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods. It includes chapters on the practical evaluation of seafood

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quality; novel approaches in preservation techniques; flavour chemistry and analysis; textural quality and measurement; packaging; the control of food-borne pathogens and seafood toxins. New research on the health-related aspects of marine food intake are covered, as well as the use of seafoods as

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sources of bioactives
and nutraceuticals. The

book is directed at

scientists and

technologists in

academia, government

laboratories and the

seafood industries,

including quality

managers, processors

and sensory scientists.

Antimicrobial

Resistance

Food Formulation

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Handbook of Food
Science, Technology,
and Engineering

Applications of
Vibrational
Spectroscopy in Food
Science
Handbook of Food
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Technology, and
Engineering
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Modeling and Risk

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Food Science &

Business Media

With the

advancement of
computers, the use

of modeling to
reduce time and

expense, and

improve process

optimization,

predictive capability,

process automation,

and control

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possibilities, is now an integral part of food science and engineering. New technology and ease of use expands the range of techniques that scientists and researchers have at the

This book determines adjustable parameters in

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mathematical models that describe steady state or dynamic systems, presenting the most important optimization methods used for parameter estimation. It focuses on the Gauss-Newton method and its modifications for

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systems and
processes

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represented by
algebraic or

differential equation
models.

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