

FOOD SCIENCE & TECHNOLOGY

Recent & forthcoming titles

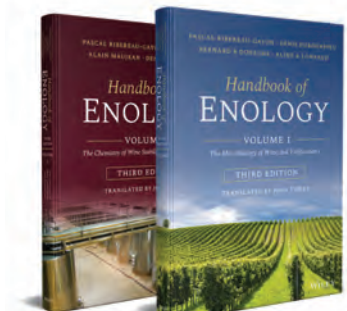
GENERAL FOOD SCIENCE & TECHNOLOGY



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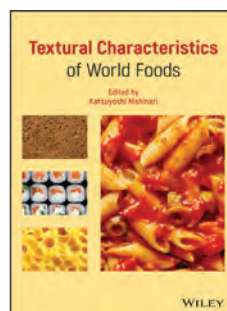
Features case studies and discussion questions about application of law, policy questions, and emerging issues.



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First book to provide an overview of the textural characteristics of traditional and special foods all over the world, and the relation between the texture and taste and aroma.

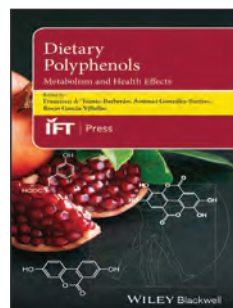
FOOD TYPES



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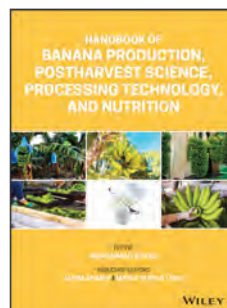
Each of the seven themed volumes covers a specific area, including edible oil and fat products and applications, processing technologies, chemistry, properties, and safety.



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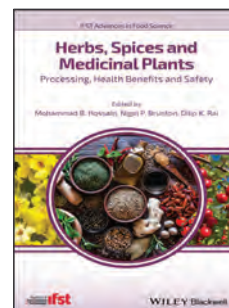
Presents the most recent studies on metabolism and the current evidence on the health effects of different groups of polyphenols.



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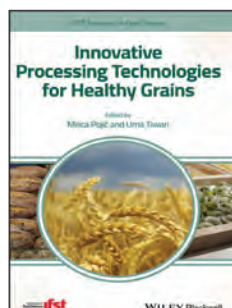
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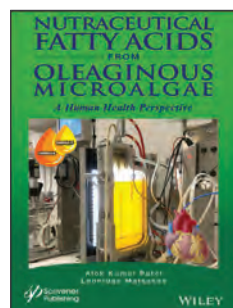
Covers the health benefits, analytical techniques used, and effects of processing upon the physicochemical properties of herbs and spices.



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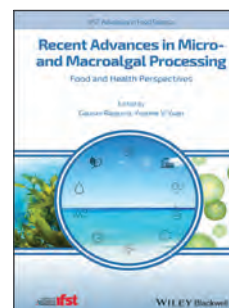
Current knowledge about the lab-scale and large-scale production of essential nutraceuticals from microalgae and their nutritional effects on human health.



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A comprehensive reference for researchers, food processors, students and educators, providing an up-to-date insight into oil and oilseed processing.



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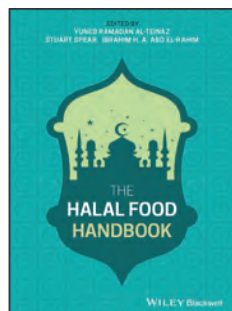
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A comprehensive review of algae as novel and sustainable sources of algal ingredients, their extraction, processing and applications.

FOOD SCIENCE & TECHNOLOGY

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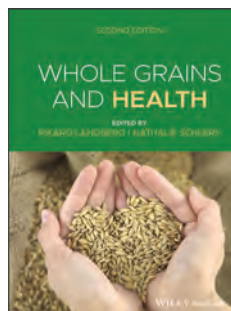
FOOD PROCESSING, PRODUCTION & MANUFACTURE



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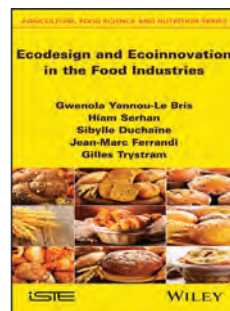
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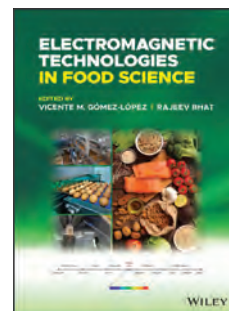
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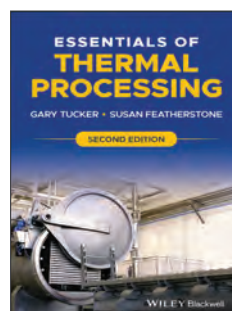
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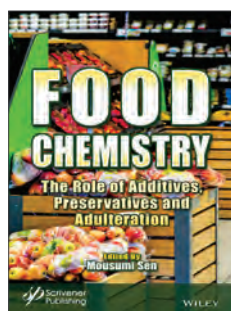
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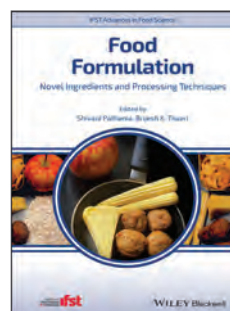
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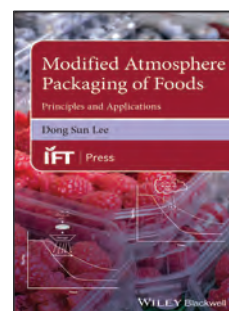
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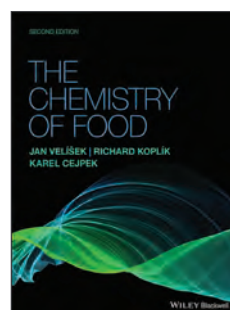
The characteristics, applications and consequences of different packaging materials in food-packaging interactions.



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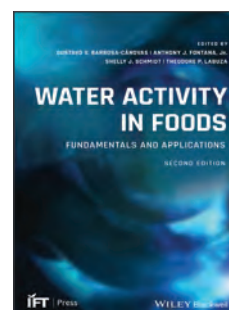
New developments in functional and sustainable packaging solutions using biodegradable, compostable and/or edible materials.



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