



Advances in food and nutrition research.

Taylor, Steven L.

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Monografía

Advances in Food and Nutrition Research recognizes the integral 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 encompassed by the fields of food science and nutrition and are intended to ensure that food scientists in academic and industry as well as professional nutritionists and dieticians are kept informed concerning emerging research and developments in these important disciplines

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Contenido: Front Cover; Advances in Food and Nutrition Research, Volume 39; Copyright Page; Contents; Contributors to Volume 39; Chapter 1. The Rheology of Semliquid Foods; I. Introduction; II. Basic Rheology Concepts; III. Experimental Methods; IV. Instrumentation in Fundamental Rheology; V. Constitutive Models; VI. Applications of Rheology in Characterizing Engineering Properties of Foods; VII. Summary and Research Needs; References; Chapter 2. Control of the Dehydration Process in Production of Intermediate-Moisture Meat Products: A Review; I. Introduction II. Traditional Production of IM Meat Products III. Technology of Producing IM Pet Foods; IV. Preservation Principles and Their Application to IM Meats; V. Problems in Production of Different IM Meats; VI. Effects of Slaughtering, Handling, Chilling, Freezing, Storage, and Thawing on Muscle Properties; VII. Effects of Predrying Treatment and Handling of Muscle; VIII. Factors Influencing Absorption Phenomena in Meats /Meat Mixtures; IX. Mechanisms Involved in Meat Dehydration Systems; X. Quality Attributes as Affected by Dehydration and Its Associated Processes XI. Process Optimization for IM Meats XII. Energy Costs for Production of IM Meat Products; XIII. Research Needs for IM Meats; XIV. Summary; References; Chapter 3. Cheese: Physical, Biochemical, and Nutritional Aspects; I. Introduction; II. Composition and Constituents of Milk; III.

Conversion of Milk to Cheese Curd; IV. Biochemistry of Cheese Ripening; V. Cheese Flavor; VI. Cheese Texture; VII. Accelerated Cheese Ripening; VIII. Processed Cheese Products; IX. Nutritional and Safety Aspects of Cheese; X. Perspective; References; Chapter 4. Biogenic Amines in Fish and Shellfish; I. Introduction II. Nonvolatile Amine Formation III. Amine Detoxification; IV. Bacterial Species with Decarboxylase Activity; V. Amines Presence in the Marine Ecosystem; VI. Amines Occurrence in Seafood; VII. Scombrototoxicosis; VIII. Amine Formation as an Indicator of Freshness in Seafoods; IX. Recommended Limits of Amine Content; X. Determination of Biogenic Amines in Fish; References; Index

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