

Functional And Speciality Beverage Technology Woodhead Publishing Series In Food Science Technology And Nutrition

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 Open Innovation in the Food and Beverage Industry
 Beverage Sensory Modification
 Value-Added Ingredients and Enrichments of Beverages
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 Principles and Technology
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 Food and Beverage Management
 Management in Different Industry Sectors

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Markets, Materials and Technologies Elsevier

Aquaculture is the fastest-growing food production sector in the world. With demand for seafood increasing at astonishing rates, the optimization of production methods is vital. One of the primary restrictions to continued growth is the supply of juveniles from hatcheries. Addressing these constraints, *Advances in aquaculture hatchery technology* provides a comprehensive, systematic guide to the use of current and emerging technologies in enhancing hatchery production. Part one reviews reproduction and larval rearing. Aquaculture hatchery water supply and treatment systems, principles of finfish broodstock management, genome preservation, and varied aspects of nutrition and feeding are discussed in addition to larval health management and microbial management for bacterial pathogen control. Closing the life-cycle and overcoming challenges in hatchery production for selected invertebrate species are the focus of part two, and advances in hatchery technology for spiny lobsters, shrimp, blue mussel, sea cucumbers and cephalopods are all discussed. Part three concentrates on challenges and successes in closing the life-cycle and hatchery production for selected fish species, including tuna, striped catfish, meagre, and yellowtail kingfish. Finally, part four explores aquaculture hatcheries for conservation and education. With its distinguished editors and international team of expert contributors, *Advances in aquaculture hatchery technology* is an authoritative review of the field for hatchery operators, scientists, marine conservators and educators. Provides a comprehensive guide to the use of technologies in enhancing hatchery production Examines reproduction and larval rearing, including genetic improvement and microdiets Discusses challenges in hatchery production of specific species
Open Innovation in the Food and Beverage Industry Academic Press

Tropical and subtropical fruits are popular products, but are often highly perishable and need to be transported long distances for sale. The four volumes of *Postharvest biology and technology of tropical fruits* review essential aspects of postharvest biology, postharvest technologies, handling and processing technologies for both well-known and lesser-known fruits. Volume 1 contains chapters on general topics and issues, while Volumes 2, 3 and 4 contain chapters focused on individual fruits, organised alphabetically. Volume 1 provides an overview of key factors

associated with the postharvest quality of tropical and subtropical fruits. Two introductory chapters cover the economic importance of these crops and their nutritional benefits. Chapters reviewing the postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions, harvest circumstances and postharvest technologies on quality follow. Further authors review microbiological safety, the control of decay and quarantine pests and the role of biotechnology in the improvement of produce of this type. Two chapters on the processing of tropical and subtropical fruit complete the volume. With its distinguished editor and international team of contributors, Volume 1 of *Postharvest biology and technology of tropical and subtropical fruits*, along with the other volumes in the collection, will be an essential reference both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Focuses on fundamental issues of fruit physiology, quality, safety and handling relevant to all those in the tropical and subtropical fruits supply chain Chapters include nutritional and health benefits, preharvest factors, food safety, and biotechnology and molecular biology
Beverage Sensory Modification Woodhead Publishing
 Functional and Speciality Beverage Technology Woodhead Publishing Limited
Value-Added Ingredients and Enrichments of Beverages Elsevier
 Food and beverage companies are increasingly choosing to enhance internal idea development by pursuing an 'open innovation' approach, allowing the additional exploitation of external ideas and paths to market. Drawing on a range of important case studies, *Open innovation in the food and beverage industry* investigates the challenges and opportunities afforded by the incorporation of open innovation into the food industry. Part one provides a comprehensive overview of the changing nature of innovation in the food and drink industry, acknowledging trends and considering the implications and impact of open innovation. Part two then reviews the role of partners and networks in open innovation, with collaboration, co-creation of value with consumers, the effectiveness of cluster organizations and the importance of network knowledge all discussed, before part three goes on to explore the establishment and varied management aspects of open innovation partnerships and networks. Finally, open-innovation tools, processes and managerial frameworks are

the focus of part four, with discussion of the development, application and psychology of a range of initiatives. With its distinguished editor and international team of expert contributors, *Open innovation in the food and beverage industry* is a unique guide to the implementation and management of open innovation for all food industry professionals involved in management, research and product development, as well as academics with an interest in open innovation across all industries. Investigates the challenges and opportunities afforded by the incorporation of open innovation into the food industry Provides a comprehensive overview of the changing nature of innovation in the food and drink industry and reviews the role of partners and networks in open innovation Explores the establishment and varied management aspects of open innovation partnerships and networks and discusses the development, application and psychology of a range of initiatives

Information and Regulations CRC Press

The book provides the recent developments in value addition of coffee, tea, and soft drinks. The book also describes their chemistry, technology, and quality control with respect to raw materials as well as finished product, value-added product development, and marketing strategies.

Handbook of Food Powders Elsevier

Ensuring that foods and beverages remain stable during the required shelf life is critical to their success in the market place, yet companies experience difficulties in this area. *Food and beverage stability and shelf life* provides a comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products. Part one describes important food and beverage quality deterioration processes, including microbiological spoilage and physical instability. Chapters in this section also investigate the effects of ingredients, processing and packaging on stability, among other factors. Part two describes methods for stability and shelf life assessment including food storage trials, accelerated testing and shelf life modelling. Part three reviews the stability and shelf life of a wide range of products, including beer, soft drinks, fruit, bread, oils, confectionery products, milk and seafood. With its distinguished editors and international team of expert contributors, *Food and beverage stability and shelf life* is a valuable reference for professionals involved in quality assurance and product development and researchers focussing on food and beverage stability. A comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products Describes important food and beverage quality deterioration processes exploring

microbiological spoilage and physical instability Investigate the effects of ingredients, processing and packaging on stability and documents methods for stability and shelf life assessment

Fermented Beverage Production Elsevier

Advances in Food and Beverage Labelling reviews recent advances in labelling research and regulation, covering issues such as nutrition and hazard information, traceability, health claims and standardisation, as well as new labelling technologies and consumer issues. The EU Food Information Regulation will come into force in December 2014 and the book is designed to provide timely and useful information to manufacturers in this area, as well as on a global scale. Part one covers the different types of information that can, or must be present on a food label. Part two looks at recent developments in food labelling technology, regulations and enforcement. Brings together contributions from industry, trade bodies, government and academia. Offers timely advice for those concerned with the legal framework for food labelling, with information about the EU Food Information Regulation, as well as the US market. Reviews issues surrounding nutrition and health claims and GM, ethical and environmental labelling.

Nutrient Delivery Elsevier

This new volume provides important information on potential applications and new developments in functional health foods and nutraceuticals. It looks at the health-promoting properties in functional foods and beverages as well as nutraceuticals. Some health issues that are considered in conjunction with these foods and nutraceuticals include oxidative stress, obesity, pharyngitis, low cognitive concentration, among others. Research topics include the antioxidant properties of certain products, the development of functional and medicinal beverages, nutraceuticals and functional foods for alternative therapies, and more.

Volume 9: The Science of Beverages Elsevier

Over the past decade, new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature. While many books focus solely on recent developments, this reference book highlights these developments and provides detailed background and manufacturing information. Co-Edited by Fidel Toldra - Recipient of the 2010 Distinguished Research Award from the American Meat Science Association Presenting a comprehensive overview, Handbook of Food and Beverage Fermentation Technology examines a wide range of starter cultures and manufacturing procedures for popular alcoholic beverages and bakery, dairy, meat, cereal, soy, and vegetable food products. An international panel of experts from government, industry, and academia provide an in-depth review of fermentation history, microorganisms, quality assurance practices, and manufacturing guidelines. The text focuses on the quality of the final food product, flavor formation, and new advances in starter cultures for dairy fermentations using recent examples that depict the main species used, their characteristics, and their impact on the development of other fermented foods. With approximately 2,300 references for further exploration, this is a valuable resource for food scientists, technologists, microbiologists, toxicologists, and processors.

Food Formulation, Consumer Issues and Innovation for Health Elsevier

As consumer demand for traditional carbonated drinks falls, the market for beverages with perceived health-promoting properties is growing rapidly. Formulating a nutritional, nutraceutical or functional beverage with satisfactory sensory quality and shelf-life can be challenging. This important collection reviews the key ingredients, formulation technology and health effects of the major types of functional and speciality beverage. Chapters in part one consider essential ingredients such as stabilizers and sweeteners, and significant aspects of formulation such as fortification technology and methods to extend shelf-life. Dairy-based beverages are the focus of Part two, with chapters covering methods to improve the nutritional and sensory quality and technological functionality of milk, a crucial ingredient in many healthful beverages. Chapters on newer dairy ingredients, such as whey and milk-fat globule membrane complete the section. Part three then reviews advances in the significant plant-based beverage sector, with chapters on popular products such as fruit juices, sports drinks, tea and coffee. Soy proteins are also covered. Chapters on product development and the role of beverages in the diet complete the volume. With its distinguished editor and contributors, Functional and speciality beverage technology is an essential collection for professionals and academics interested in this product sector. Reviews the key ingredients, formulation technology and health effects of the major types of functional and speciality beverages Essential ingredients such as stabilizers and sweeteners, and significant aspects of formulation such as fortification technology and methods to extend shelf-life are considered Focuses on methods to improve the nutritional and sensory quality and technological functionality of milk

Probiotic Beverages John Wiley & Sons

Cereals are a staple of the human diet and have a significant effect on health. As a result, they are of major significance to the

food industry. Cereal grains for the food and beverage industries provides a comprehensive overview of all of the important cereal and pseudo-cereal species, from their composition to their use in food products. The book reviews the major cereal species, starting with wheat and triticale before covering rye, barley and oats. It goes on to discuss other major species such as rice, maize, sorghum and millet, as well as pseudo-cereals such as buckwheat, quinoa and amaranth. Each chapter reviews grain structure, chemical composition (including carbohydrate and protein content), processing and applications in food and beverage products. Cereal grains for the food and beverage industries is an essential reference for academic researchers interested in the area of cereal grains and products. It is also an invaluable reference for professionals in the food and beverage industry working with cereal products, including ingredient manufacturers, food technologists, nutritionists, as well as policy-makers and health care professionals. A comprehensive overview of all of the important cereal and pseudo-cereal species Chapters review each of the following species: Wheat, Maize, Rice, Barley, Triticale, Rye, Oats, Sorghum, Millet, Teff, Buckwheat, Quinoa and Amaranth Reviews grain structure, chemical composition, processing and applications in food and beverage products for each of the considered grains

Improving Quality, Technologies and Health Benefits Woodhead Publishing

Packaging plays an essential role in protecting and extending the shelf life of a wide range of foods, beverages and other fast-moving consumer goods. There have been many key developments in packaging materials and technologies in recent years, and Trends in packaging of food, beverages and other fast-moving consumer goods (FMCG) provides a concise review of these developments and international market trends. Beginning with a concise introduction to the present status and trends in innovations in packaging for food, beverages and other fast-moving consumer goods, the book goes on to consider modified atmosphere packaging and other active packaging systems, including smart and intelligent packaging, and the role these play in augmenting and securing the consumer brand experience. Developments in plastic and bioplastic materials and recycling systems are then discussed, followed by innovations and trends in metal, paper and paperboard packaging. Further chapters review international environmental and sustainability regulatory and legislative frameworks, before the use of nanotechnology, smart and interactive packaging developments for enhanced communication at the packaging/user interface are explored. Finally, the book concludes by considering potential future trends in materials and technologies across the international packaging market. With its distinguished editor and international team of expert contributors, Trends in packaging of food, beverages and other fast-moving consumer goods (FMCG) is an important reference tool, providing a practical overview of emerging packaging technologies and market trends for research and design professionals in the food and packaging industry, and academics working in this area. Introduces the present status, current trends and new innovations in the field whilst considering future trends in materials and technologies Considers modified atmosphere packaging and other active packaging systems including smart and intelligent packaging Discusses developments in plastic and bioplastic materials and recycling systems

Alcoholic Beverages Elsevier

Fermented Beverage Production, Second Edition is an essential resource for any company producing or selling fermented alcoholic beverages. In addition it would be of value to anyone who needs a contemporary introduction to the science and technology of alcoholic beverages. This authoritative volume provides an up-to-date, practical overview of fermented beverage production, focusing on concepts and processes pertinent to all fermented alcoholic beverages, as well as those specific to a variety of individual beverages. The second edition features three new chapters on sparkling wines, rums, and Latin American beverages such as tequila, as well as thorough updating of information on new technologies and current scientific references. **Protective Cultures, Antimicrobial Metabolites and Bacteriophages for Food and Beverage Biopreservation** Elsevier

Food colour additives have been the focus of much research in the last few years, and there is increasing consumer demand for natural and safer synthetic colours. This book reviews the natural and synthetic colours available, their properties and applications, as well as regulatory, sensory and analytical issues. Part one covers the development and safety of food colour additives. Part two covers properties and methods of analysis, and part three focuses on specific food product applications and future trends. Reviews the natural and synthetic colour additives available for foods and beverages, looking at their properties and applications as well as regulatory, sensory and analytical issues Expert analysis of natural origin colours, synthetic origin colours, overview of regulations, safety analysis and consumer health Comprehensive coverage of properties and development in food colours: chemical purity, colour stability, and consumer sensory perception

A Road-Map to Consumer Satisfaction CRC Press

Milk-Based Beverages, Volume 9 in The Science of Beverages series, presents current status, developments, and technologies for researchers and developers to meet consumer demand and understand consumer trends toward healthy drinks. This resource takes a multidisciplinary approach to address issues in safety and quality control, while also discussing the nutritional and functional information that professionals in the beverage industry need. The book presents a framework for researchers, product developers, engineers, and regulators in the beverages industry for understanding new research developments in milk-based products to meet industry needs in producing competitive products. Covers the most recent advances in various milk-based products Includes a solid review of safety and hygiene for the development of new products Presents engineering techniques and applications using novel technologies **Functional and Speciality Beverage Technology** Elsevier Separation, extraction and concentration are essential processes in the preparation of key food ingredients. They play a vital role in the quality optimization of common foods and beverages and there is also increasing interest in their use for the production of high-value compounds, such as bioactive peptides from milk and whey, and the recovery of co-products from food processing wastes. Part one describes the latest advances in separation, extraction and concentration techniques, including supercritical fluid extraction, process chromatography and membrane technologies. It also reviews emerging techniques of particular interest, such as pervaporation and pressurised liquid extraction. Part two then focuses on advances in separation technologies and their applications in various sectors of the food, beverage and nutraceutical industries. Areas covered include dairy and egg processing, oilseed extraction, and brewing. This section discusses the characteristics of different foods and fluids, how food constituents are affected by separation processes and how separation processes can be designed and operated to optimize end product quality. With its team of experienced international contributors, Separation, extraction and concentration processes in the food, beverage and nutraceutical industries is an important reference source for professionals concerned with the development and optimisation of these processes. Describes the latest advances in separation, extraction and concentration techniques and their applications in various sectors of the food, beverage and nutraceutical industries Reviews emerging techniques of particular interest, such as pervaporation and pressurised liquid extraction Explores the characteristics of different foods and fluids and how food constituents are affected by separation processes

Functional Foods and Nutraceuticals for Human Health Elsevier

Integrating the Packaging and Product Experience in Food and Beverages: A Road-Map to Consumer Satisfaction focuses on the interrelationship between packaging and the product experience. In both industry and academia there has been a growing interest in investigating approaches that capture consumer responses to products that go beyond traditional sensory and liking measures. These approaches include assessing consumers' emotional responses, obtaining temporal measures of liking, as well as numerous published articles considering the effect of situation and context in the evaluation of food and beverage products. For fast-moving consumer goods (FMCG) products in particular, packaging can be considered as a contributor to consumer satisfaction. Recent cross-modal research illustrated consumers' dissatisfaction or delight with a product can be evoked when there is dissonance between the packaging and the product experience. The book includes an extensive overview of an adapted satisfaction scale that has been tailored for the food and beverage sector and which identifies varying satisfaction response modes such as contentment, pleasure, and delight with a product. This is an important development as it provides insights about products that can be used to market specific categories and brands of foods and beverages. The book demonstrates the value of this approach by bringing together case studies that consider the interrelationships between packaging design, shape, on-pack sensory messages, expectations, and consumer satisfaction with the product. Focuses on the inter-relationship between packaging and the product experience, specifically in the context of the food and beverage sector Presents the expectancy disconfirmation model of satisfaction, which is well developed within the social sciences, to the food and beverage sector Contains case studies demonstrating how these practices can be used in industry to better enhance customer's responses to products Includes an extensive overview of an adapted satisfaction scale that has been tailored for the food and beverage sector and which identifies varying satisfaction response modes such as contentment, pleasure, and delight with a product **Functional Dietary Lipids** Academic Press Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand,

and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Juice Processing, Carbohydrate and Intense Sweeteners, Non-Carbonated Beverages, Carbonated Beverages, and Functional Drinks containing Herbal Extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.

Postharvest Biology and Technology of Tropical and Subtropical Fruits MDPI

Handbook on Natural Pigments: Industrial Applications for Improving Food Colour is unique in its approach to the improvement of food colors. The book is written with industrial applications in mind, with each chapter focusing on a color solution for a specific commodity that will provide food scientists with a one-stop, comprehensive reference on how to improve the color of a particular food product. The first section of the book

looks at the legal frameworks which underpin natural food colorings, also investigating the consumer expectations of food color. The second section of the book focuses on specific industrial applications of natural colorants with chapters covering the use of natural colorants in aqueous food products, cereal-based foods, and meat products, amongst many other topics. The various pigments which can be used to effectively color these commodities are presented with information on safety and testing included throughout. The final section in the book looks at recent developments and future perspectives in natural food colorings. There are chapters which cover the health benefits of natural pigments, the use of novel fruits and vegetables in pigments, and stable natural solutions for blue colorings. Presents recent advances in consumer demand and worldwide legislation regarding natural food colorants Discusses the use of natural food colorants for one specific product category per chapter rather than one pigment class per chapter - this makes the book extremely useable for industrialists working in a specific sector Contains a comprehensive array of product-specific coloration approaches, from using pigment-enriched feed additives to the direct addition of color formulations

Recent Trends in Soft Beverages Elsevier

Nanotechnology has the potential to impact on food processing

significantly. This important book summarises current research in this area and provides an overview of both current and possible future applications of nanotechnologies in the food industry. Issues such as safety and regulation are also addressed. After an introductory overview, the first part discusses general issues such as risk assessment, the regulatory framework, detection and characterisation of nanoparticles in food. Part two summarises the wide range of applications of nanotechnology in food processing, including nanoscale nutraceutical delivery systems, nanoemulsions and colloids, nanoscale rapid detection devices for contaminants, nanofiltration and nanocomposite packaging materials. With its distinguished editor and international team of contributors, Nanotechnology in the food, beverage and nutraceutical industries is a valuable reference work for both food processors and those researching this expanding field. Discusses issues such as risk assessment, regulatory framework, detection and characterisation of nanoparticles in food Summarises the wide range of applications of nanotechnology in food processing, including nutraceutical delivery and packaging materials Written by a distinguished team of international contributors, this book is an invaluable reference for industry professionals and academics alike