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Widely regarded as a standard work in its field, this book introduces the range of processing techniques that are used in food manufacturing. It explains the principles of each process, the processing equipment used, operating conditions and the effects of processing on micro-organisms that contaminate foods, the biochemical properties of foods and their sensory and nutritional qualities. The book begins with an overview of important basic concepts. It describes unit operations that take place at ambient temperature or involve minimum heating of foods. Subsequent chapters examine operations that heat foods to preserve them or alter their eating quality, and explore operations that remove heat from foods to extend their shelf life with minimal changes in nutritional quality or sensory characteristics. Finally, the book reviews post-processing operations, including packaging and

distribution logistics. The third edition has been substantially rewritten, updated and extended to include the many developments in food technology that have taken place since the second edition was published in 2000. Nearly all unit operations have undergone significant developments, and these are reflected in the large amount of additional material in each chapter. In particular, advances in microprocessor control of equipment, 'minimal' processing technologies, genetic modification of foods, functional foods, developments in 'active' or 'intelligent' packaging, and storage and distribution logistics are described. Developments in technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time.

Twelve years have passed since its last edition - making Antimicrobials in Foods, Third Edition the must-have resource for those interested in the latest information on food antimicrobials. During that time, complex issues regarding food preservation and safety have emerged. A dozen years ago, major outbreaks of Escherichia coli O157:H7 and Listeria monocytogenes had not yet occurred, consumer and regulatory demands for improved food safety were just surfacing, the use of naturally occurring antimicrobials was in its infancy, and lysozyme, lactoferrin, ozone, and several other compounds were not approved for use in or on foods in the United States. The editors have addressed these contemporary topics by synthesizing information from internationally recognized authorities in their fields. Five new chapters have been added in this latest release, including the most recent details on lysozyme, naturally occurring antimicrobials from both animal and plant sources, hurdle technology approaches, and mechanisms of action, resistance, and stress adaptation. Existing chapters have been extensively revised to reflect the most relevant research and information available on antimicrobials. Complementing these topics is information on the progress that has been made in determining the effects and mechanisms of action involved in a number of naturally occurring antimicrobials.

Drawing on solid scientific evidence as well as extensive first-hand experience, this manual provides the practical information you need to safely and effectively integrate complementary and alternative treatment modalities into your practice. It explains how alternative therapies can help you fight diseases that do not respond readily to traditional treatments... presents integrative treatments for a full range of diseases and conditions, including autism, stroke, chronic fatigue syndrome, and various forms of cancer...explores how to advise patients on health maintenance and wellness...and offers advice on topics such as meditation, diet, and exercises for back pain. 24 new chapters, a new organization, make this landmark reference more useful than ever. Provides dosages and precautions to help you avoid potential complications. Delivers therapy-based pearls to enhance your patient care. Facilitates patient education with helpful handouts. Offers helpful icons that highlight the level and quality of evidence for each specific modality. Includes bonus PDA software that lets you load all of the therapeutic review sections onto your handheld device. Presents a new organization, with numerous section headings and subheadings, for greater ease of reference. Provides additional clinical practice and business considerations for incorporating integrative medicine into clinical practice.

Lawrie's Meat Science, Eighth Edition, provides a timely and thorough update to this key reference work, documenting significant advances in the meat industry, including storage and preservation of meat, the eating quality of meat, and meat safety. The book examines the growth and development of meat animals, from the conversion of muscle to meat and eventual point of consumption. This updated volume has been expanded to include chapters examining such areas as packaging and storage, meat tenderness, and meat safety. Furthermore, central issues such as the effects of meat on health and the nutritional value of meat are analyzed. Broadly split into four sections, the book opens with the fundamentals behind the growth of meat animals. The second section covers the storage and spoilage of meat products, with the third section exploring the eating quality of meat, from flavor to color. The final section reviews meat safety, authenticity, and the effect of meat on health. Encompasses the recognized gold-standard reference for the meat industry. Brings together leading experts in each area, providing a complete overview of the meat sciences. Includes all the latest advances, bringing this new edition completely up-to-date, including developments in meat quality, safety, and storage.

This new volume, the 7th in the Innovations in Agricultural & Biological Engineering book series, focuses on emerging trends, applications and challenges in food science and technology. While food science and technology is not a new field, it is constantly changing due to new technology, new science, and new demands. This multidisciplinary book not only considers food processing, preservation, and distribution, but it also taken into account the consumer's wants and needs. Included is a report of the status of agricultural production and food processing industries in India with a national and international perspective. The book then goes on to explore new and emerging trends in the science and technology in the field, including • applications of nuclear magnetic resonance in food processing and packaging management • ultrasound processing • application of biocomposite polymers in food packaging • bioprocessing and biorefinery approaches for sustainable fisheries • adding value to food from food waste through biotechnological intervention • functional foods and the fortification of foods. Covering a broad selection of topics in the field, the volume will be of interest to food scientists and technologists, food process engineers, researchers, faculty and students, and many others the food science and technology industry.

Summary Spring in Action, 5th Edition is the fully updated revision of Manning's bestselling Spring in Action. This new edition includes all Spring 5.0 updates, along with new examples on reactive programming, Spring WebFlux, and microservices. You'll also find the latest Spring best practices, including Spring Boot for application setup and configuration. Purchase of the print book includes a free eBook in PDF, Kindle, and ePub formats from Manning Publications. About the Technology Spring Framework makes life easier for Java developers. New features in Spring 5 bring its productivity-focused approach to microservices, reactive development, and other modern application designs. With Spring Boot now fully integrated, you can start even complex projects with minimal configuration code. And the upgraded WebFlux framework supports reactive apps right out of the box! About the Book Spring in Action, 5th Edition guides you through Spring's core features, explained in Craig Walls' famously clear style. You'll roll up your sleeves and build a secure database-backed web app step by step. Along the way, you'll explore reactive programming, microservices, service discovery, RESTful APIs, deployment, and expert best practices. Whether you're just discovering Spring or leveling up to Spring 5.0, this Manning classic is your ticket! What's inside Building reactive applications Spring MVC for web apps and RESTful web

services Securing applications with Spring Security Covers Spring 5.0 Over 100,000 copies sold! About the Reader For intermediate Java developers. About the Author Craig Walls is a principal software engineer at Pivotal, a popular author, an enthusiastic supporter of Spring Framework, and a frequent conference speaker. Table of Contents PART 1 - FOUNDATIONAL SPRING Getting started with Spring Developing web applications Working with data Securing Spring Working with configuration properties PART 2 - INTEGRATED SPRING Creating REST services Consuming REST services Sending messages asynchronously Integrating Spring PART 3 - REACTIVE SPRING Introducing Reactor Developing reactive APIs Persisting data reactively PART 4 CLOUD-NATIVE SPRING Discovering services Managing configuration Handling failure and latency PART 5 - DEPLOYED SPRING Working with Spring Boot Actuator Administering Spring Monitoring Spring with JMX Deploying Spring

Following up on the critical success of the first edition, this textbook presents a classroom-friendly adaptation that has been student tested for level and depth of coverage. This new edition offers a straightforward approach to learning the core principles without sacrificing depth, clarity, or rigor. It introduces the genetics and mechanisms important to specific issues in food microbiology. This textbook encourages today's students to acquire the understanding and skills necessary for practicing food safety in the future. The textbook has been completely updated based on student input and on new discoveries in food microbiology. Organized into five major sections, which can be taught in any order, this new edition adds important new details, including expanded coverage of food fermentations. Additionally, this student-friendly textbook employs attractive instructive material such as text boxes, case studies, chapter summaries, questions for critical thought, and a glossary. The first section, "Basics of Food Microbiology," cements foundational material, while the next four sections detail specific food-borne organisms and strategies for controlling them. Descriptions of outbreaks of food-related infections inject life into the coverage of pathogens.

Food engineering is a required class in food science programs, as outlined by the Institute for Food Technologists (IFT). The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality. The third edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing, in a unique blend of principles with applications. The authors use their many years of teaching to present food engineering concepts in a logical progression that covers the standard course curriculum. Each chapter describes the application of a particular principle followed by the quantitative relationships that define the related processes, solved examples, and problems to test understanding. The subjects the authors have selected to illustrate engineering principles demonstrate the relationship of engineering to the chemistry, microbiology, nutrition and processing of foods. Topics incorporate both traditional and contemporary food processing operations.

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