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Food Science Text Series

Chemistry : Food Science

Vaclavik, Vickie A., Christian, Elizabeth W., University of Texas Southwestern Medical Center, Dallas, TX, USA

Essentials of Food Science

- Uses Choose My Plate, the new health guidelines from the USDA
- Major updates to chapters on food processing
- An important tool for students of nutrition and dietetics

The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information. The book begins with an Introduction to Food Components, Quality and Water. Next, it addresses Carbohydrates in Food, Starches, Pectins and Gums. Grains: Cereals, Flour, Rice and Pasta, and Vegetables and Fruits follow. Proteins in Food, Meat, Poultry, Fish, and Dry Beans; Eggs and Egg Products, Milk and Milk Products as well as Fats and Oil Products, Food Emulsions and Foams are covered. Next, Sugar, Sweeteners, and Confections and a chapter on Baked Products Batters and Dough is presented. A new section entitled Aspects of Food Processing covers information on Food Preservation, Food Additives, and Food Packaging. Food Safety and Government Regulation of the Food Supply and Labeling are also discussed in this text. As appropriate, each chapter discusses the nutritive value and safety issues of the highlighted commodity. The USDA My Plate is utilized throughout the chapters. A Conclusion, Glossary and further References as well as Bibliography are included in each chapter. Appendices at the end of the book include a variety of current topics such as Biotechnology, Functional Foods, Nutraceuticals, Phytochemicals, Medical Foods, USDA ChooseMyPlate.gov, Food Label Health Claims, Research Chefs Association certification, Human Nutrigenomics and New Product Development.

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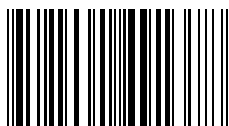
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