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Rheology of Fluid AND Semisolid Foods

PRINCIPLES AND APPLICATIONS

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Rheology Of Fluids And Semisolid Foods

Ludger Figura, Arthur A. Teixeira



Rheology Of Fluids And Semisolid Foods:

Rheology of Fluid and Semisolid Foods M. A. Rao, 1999 *Rheology of Fluid and Semisolid Foods: Principles and Applications* M. A. Andy Rao, 2010-04-28 The second edition of this fascinating work examines the concepts needed to characterize rheological behavior of fluid and semisolid foods It also looks at how to use various ingredients to develop desirable flow properties in fluid foods as well as structure in gelled systems It covers the crucially important application of rheology to sensory assessment and swallowing as well as the way it can be applied to handling and processing foods All the chapters have been updated to help readers better understand the importance rheological properties play in food science and utilize these properties to characterize food *Rheology of Fluid, Semisolid, and Solid Foods* M. Anandha Rao, 2013-11-19 This revised third edition of *Rheology of Fluid Semisolid and Solid Foods* includes the following important additions A section on microstructure Discussion of the quantitative characterization of nanometer scale milk protein fibrils in terms of persistence and contour length A phase diagram of a colloidal glass of hard spheres and its relationship to milk protein dispersions Microrheology including detailed descriptions of single particle and multi particle microrheological measurements Diffusive Wave Spectroscopy Correlation of Bostwick consistometer data with property based dimensionless groups A section on the effect of calcium on the morphology and functionality of whey protein nanometer scale fibrils Discussion of how tribology and rheology can be used for the sensory perception of foods *Rheology of Semisolid Foods* Helen S. Joyner, 2019-11-13 *Rheology of Semisolid Foods* comprehensively covers the rheological behaviors and rheological testing of semisolid foods Individual chapters focus on semisolid food structure rheological and sensory behaviors testing of various semisolid food behaviors and factors that impact those behaviors Special concentration is given to the relationships among semisolid food structures and mechanical properties and textures The second section of this work presents a series of case studies on acid milk gels and yogurt which provide a practical illustration of the concepts presented in the preceding chapters allowing readers to gain both conceptual knowledge of semisolid food rheology and an understanding of how that knowledge can be applied to a food system of choice Individual components processing parameters and storage conditions can dramatically impact food functional properties and textures Changing any of these factors can cause significant microstructural alterations resulting in undesirable changes in product stability functionality and texture The lack of knowledge of how these factors impact the final food properties makes development of new food products a process of empirical trial rather than intentional design A fundamental understanding food structure function and texture relationships is critical for targeted design of food products This text is a valuable reference for researchers looking to gain an understanding of how rheology works in semisolid food design and processing **Rheology of Fluid and Semisolid Foods** Food Engineering Division, Institute of Food Technologists, 1987 **Physical Properties of Foods** Serpil Sahin, Servet Gülüm Sumnu, 2007-05-27 This book provides a fundamental understanding of physical properties of foods It is the first

textbook in this area and combines engineering concepts and physical chemistry Basic definitions and principles of physical properties are discussed as well as the importance of physical properties in the food industry and measurement methods In addition recent studies in physical properties are summarized The material presented is helpful for students to understand the relationship between physical and functional properties of raw semi finished and processed food in order to obtain products with desired shelf life and quality

Engineering Properties of Foods, Fourth Edition M.A. Rao, Syed S.H. Rizvi, Ashim K. Datta, Jasim Ahmed, 2014-04-22 It has been nearly a decade since the third edition of Engineering Properties of Foods was published and food structure microstructure remains a subject of research interest In fact significant developments have taken place in the area of high pressure processing HPP which has been approved for pasteurization of food by the Food and Drug Administration Kinetic data related to HPP have proven important for validation of pressure assisted pasteurization Due to these developments three new chapters have been added to the Fourth Edition Food Microstructure Analysis Glass Transition in Foods Kinetics and Process Design for High Pressure Processing The text focuses on elucidating the engineering aspects of food properties and their variations supplemented by representative data Chapters have been updated and revised to include recent developments The book presents data on physical chemical and biological properties illustrating their relevance and practical importance The topics range from surface properties rheological properties and thermal properties to thermodynamic dielectric and gas exchange properties The chapters follow a consistent format for ease of use Each chapter contains an introduction food property definition measurement procedure modeling representative data compilation and applications

Transport Phenomena in Food Processing Jorge Welti-Chanes, Jorge F. Velez-Ruiz, 2016-04-19 Specifically developed for food engineers this is an in depth reference book that focuses on transport phenomena in food preservation First it reviews the fundamental concepts regarding momentum heat and mass transfer Then the book examines specific applications of these concepts into a variety of traditional and novel processes and products

Engineering Properties of Foods M.A. Rao, Syed S.H. Rizvi, Ashim K. Datta, Jasim Ahmed, 2014-04-22 It has been nearly a decade since the third edition of Engineering Properties of Foods was published and food structure microstructure remains a subject of research interest In fact significant developments have taken place in the area of high pressure processing HPP which has been approved for pasteurization of food by the Food and Drug Administration

Technological Interventions in Dairy Science Rupesh S. Chavan, Megh R. Goyal, 2018-02-02 This volume covers a selection of important novel technological interventions in dairy science from the physical properties of milk and other milk products to nonthermal processing of milk It also discusses safety methods in dairy science which includes cleaning in place and techniques to determine adulteration in milk Milk is a perishable commodity and being rich in nutrients it acts as the perfect substrate for the growth of microflora sometimes dangerous for consumption To reduce this different thermal and nonthermal techniques are used Thermal treatments are common techniques used for extending the shelf life of milk such as

for example pasteurization sterilization and UHT but loss of nutrients is a concern associated with these treatments Nonthermal treatments like high pressure processing pulse electric field ultra sonication and irradiation are also explored in the processing of milk to minimize the loss of nutrients as compared to thermal treatment Post process contamination is also a major factor that can affect the shelf life of milk and safe packaging plays an important role when the milk and milk products are stored at refrigeration or ambient temperature Many advances in these dairy technologies are presented in this informative volume Technological Interventions in Dairy Science Innovative Approaches in Processing Preservation and Analysis of Milk Products will prove valuable for industrial professionals scientists regulatory personnel consultants academics students and field related personnel The book also attempts to bridge the gap between research and industrial application of recent techniques

Evaporation Technology in Food Processing Seid Mahdi Jafari, Esra Capanoglu guven, Asli Can Karaca, 2024-02-29 Evaporation Technology in Food Processing Volume Nine in the Unit Operations and Processing Equipment in the Food Industry series explains the processing operations and equipment necessary for recent invented non thermal processing of different food products including ozonation plasma processing pulsed electric fields high pressure processing irradiation and high frequency processing These processes and unit operations are very important in terms of achieving favorable sensory properties and energy usage Written by experts in the field of food engineering this book targets Industrial Engineers working in the field of food processing and within food factories Divided in four sections Evaporation basics Different types of evaporators Application of evaporators in the food industry and Design control and efficiency of evaporators all chapters emphasize basic texts relating to experimental theoretical computational and or applications of food engineering principles and the relevant processing equipment to evaporation unit operations Thoroughly explores the processing operations and equipment necessary for the evaporation of different food products applying steam Brings new opportunities in food processing through innovative evaporation processes Covers the design control and efficiency of evaporators

Food Polysaccharides and Their Applications Alistair M. Stephen, Glyn O. Phillips, 2016-04-19 Comprehensive in scope Food Polysaccharides and Their Applications Second Edition explains the production aspects and the chemical and physical properties of the main classes of polysaccharides consumed as food highlighting their nutritional value and their technological characteristics Chapters in this new edition detail the source

Food Engineering - Volume I Gustavo V. Barbosa-Cánovas, 2009-08-10 Food Engineering is a component of Encyclopedia of Food and Agricultural Sciences Engineering and Technology Resources in the global Encyclopedia of Life Support Systems EOLSS which is an integrated compendium of twenty one Encyclopedias Food Engineering became an academic discipline in the 1950s Today it is a professional and scientific multidisciplinary field related to food manufacturing and the practical applications of food science These volumes cover five main topics Engineering Properties of Foods Thermodynamics in Food Engineering Food Rheology and Texture Food Process Engineering Food Plant Design which are

then expanded into multiple subtopics each as a chapter These four volumes are aimed at the following five major target audiences University and College students Educators Professional practitioners Research personnel and Policy analysts managers and decision makers and NGOs

Food Physics Ludger O. Figura, Arthur A. Teixeira, 2023-06-06 This is the first textbook in this field of increasing importance for the food and cosmetics industries It is indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries It describes the principles of food physics starting with the very basics and focuses on the needs of practitioners without omitting important basic principles It will be indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries Food Physics deals with the physical properties of food food ingredients and their measurement

Transport Properties of Foods George D. Saravacos, Zacharias B. Maroulis, 2001-06-04 This study covers all the transport properties of food materials and systems exploring viscosity moisture diffusivities thermal conductivity and diffusivity transport and permeability of small molecules and heat and mass transfer coefficients The authors provide physical mathematical or empirical models of the transport processes for each application as well as principal property values and measuring methods for various food products and systems

Advances in Microfluidics Xiao-Ying Yu, 2016-11-23 Increasing innovations and applications make microfluidics a versatile choice for researchers in many disciplines This book consists of multiple review chapters that aim to cover recent advances and new applications of microfluidics in biology electronics energy and materials sciences It provides comprehensive views of various aspects of microfluidics ranging from fundamentals of fabrication flow control and droplet manipulation to the most recent exploration in emerging areas such as material synthesis imaging and novel spectroscopy and marriage with electronics The chapters have many illustrations showcasing exciting results This book should be useful for those who are eager to learn more about microfluidics as well as researchers who want to pick up new concepts and developments in this fast growing field

Honey Analysis Vagner De Alencar Arnaut De Toledo, 2017-03-15 The book Honey Analysis has 15 chapters divided into two sections one section that is dedicated to the analysis of bioactive physicochemical and microbiological compounds and another that addresses techniques for the detection of residues and heavy metals We have been able to compile a book with chapters by authors from nine countries Brazil Chile Italy Malta New Zealand Poland Romania Serbia and Turkey and at least three continents South America Europe and Oceania The topics discussed here are physical chemical analysis of honey new methods for amino acid analysis chemical residues heavy metals phenolic content and bioactive components microbiological analysis antimicrobial activity and honey as functional food Also there are notions of trade and characterization of honey in these countries presenting the reality of the local market of these countries and their perspectives so that we can know more about the techniques used as well as the importance of this activity for each country This may facilitate the use of innovative techniques that may enable increased competitiveness and the world honey trade

Food Physics Ludger Figura, Arthur A.

Teixeira,2007-08-24 This is the first textbook in this field of increasing importance for the food and cosmetics industries It is indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries It describes the principles of food physics starting with the very basics and focuses on the needs of practitioners without omitting important basic principles It will be indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries Food Physics deals with the physical properties of food food ingredients and their measurement Bakery Products Science and Technology Weibiao Zhou,Y. H. Hui,2014-08-11 Baking is a process that has been practiced for centuries and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake While currently there are many books available aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking In this book professionals from industry government and academia contribute their perspectives on the state of industrial baking today The second edition of this successful and comprehensive overview of bakery science is revised and expanded featuring chapters on various bread and non bread products from around the world as well as nutrition and packaging processing quality control global bread varieties and other popular bakery products The book is structured to follow the baking process from the basics flour and other ingredients to mixing proofing and baking Blending the technical aspects of baking with the latest scientific research Bakery Products Science and Technology Second Edition has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students **Food Emulsions** Stig Friberg,Kare Larsson,Johan Sjoblom,2003-11-04 Upholding the standards that made previous editions so popular this reference focuses on current strategies to analyze the functionality and performance of food emulsions and explores recent developments in emulsion science that have advanced food research and development Written by leading specialists in the field the Fourth Edition probes the latest technologies in food emulsion assessment for excellence in food product design and focuses on methods of emulsion characterization and investigation It contains new discussions on droplet analysis surface forces and the rheology of emulsions and examines essential components of everyday foods such as breads condiments margarine and cheese

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