

Nondestructive Food Evaluation

Techniques to Analyze Properties and Quality



edited by
Sundaram Gunasekaran

Nondestructive Food Evaluation Techniques To Analyze Properties And Quality

WJ Hussar



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Nondestructive Food Evaluation Sundaram Gunasekaran,2000-12-06 This volume illustrates significant changes in optical magnetic ultrasonic mechanical and biological nondestructive evaluation techniques for online automatic control of food quality evaluation including X ray tomography It presents advances in computer vision X ray imaging ultrasonics biosensors and data analysis

Postharvest Quality Assurance of Fruits Mohammad Shamsheer Ahmad,Mohammed Wasim Siddiqui,2015-10-19 This book presents a comprehensive study of the handling of fresh fruits in the developing world from harvesting to the shelf With annual losses ranging from 30 40% due to lack of knowledge on proper handling practices and value addition this book s information on postharvest handling and quality testing is crucial for reducing these losses and improving the quality and safety of fresh fruits in these areas With its added focus on marketing and organized retail aspects Postharvest Quality Assurance of Fruits Practical Approaches for Developing Countries covers the entire range of fruit handling from transportation and packaging to quality assessment and commercial preparation In presenting a fully comprehensive outline of the factors affecting postharvest quality and marketability of fruits this work lays the foundation for understanding the proper storage transportation and packaging methods to prevent losses and increase quality With its study of prevailing marketing systems supply chains and retail methods the book presents the complete picture for the postharvest handling of fruits in the developing world

Advances in Preservation and Processing Technologies of Fruits and Vegetables S. Rajarathnam,2011-01-15 The book consists of 19 chapters on different subjects and in different dimensions with particular emphasis on the post harvest handling and processing of fruits and vegetables including mushrooms Scope for the technology on fruits and vegetables non destructive methods to evaluate fresh quality radiation preservation chemistry of pectin and pigments and their applications nutraceutical compounds membrane processing of liquid fruits dehydrated and intermediate moisture products importance of bamboo and mushrooms as food influence of process conditions on product quality food additives in product preparation packaging aspects microbiological safety concerns relevant analytical methods mushroom nutraceuticals and bio technological interventions for improvement of banana with a final note on conclusions in the last

Handbook of Food Analysis: Methods and instruments in applied food analysis Leo M. L. Nollet,2004 Presents contemporary methods of measuring optical properties moisture ash content and other physical characteristics of food and evaluates techniques used to trace nutrient analytes ranging from peptides proteins and enzymes to aroma compounds to carbohydrates and starch

Computer Vision Technology for Food Quality Evaluation Da-Wen Sun,2016-04-07 Computer Vision Technology for Food Quality Evaluation Second Edition continues to be a valuable resource to engineers researchers and technologists in research and development as well as a complete reference to students interested in this rapidly expanding field This new edition highlights the most recent developments in imaging processing and analysis techniques and methodology captures cutting edge developments in computer vision technology and pinpoints

future trends in research and development for food quality and safety evaluation and control It is a unique reference that provides a deep understanding of the issues of data acquisition and image analysis and offers techniques to solve problems and further develop efficient methods for food quality assessment Thoroughly explains what computer vision technology is what it can do and how to apply it for food quality evaluation Includes a wide variety of computer vision techniques and applications to evaluate a wide variety of foods Describes the pros and cons of different techniques for quality evaluation

Postharvest Biology and Technology of Horticultural Crops Mohammed Wasim Siddiqui, 2015-05-01 The ultimate goal of crop production is to provide quality produce to consumers at reasonable rates Most fresh produce is highly perishable and postharvest losses are significant under the present methods of management in many countries However significant achievements have been made during the last few years to curtail postharvest losses in fr

Extraction Optimization in Food Engineering Constantina Tzia, George Liadakis, 2003-07-21 The only comprehensive source on extraction process optimization this book details the installation construction development modeling control and economics of conventional and specialized extraction systems in the food processing industry It supplies case studies for illustration of specific extraction systems in commercial food production

Food Additives A. Larry Branen, P. Michael Davidson, Seppo Salminen, John Thorngate, 2001-11-01 Offering over 2000 useful references and more than 200 helpful tables equations drawings and photographs this book presents research on food phosphates commercial starches antibrowning agents essential fatty acids and fat substitutes as well as studies on consumer perceptions of food additives With contributions from nearly 50 leading international authorities the Second Edition of Food Additives details food additives for special dietary needs contemporary studies on the role of food additives in learning sleep and behavioral problems in children safety and regulatory requirements in the U S and the European Union and methods to determine hypersensitivity

Industrialization of Indigenous Fermented Foods, Revised and Expanded Keith Steinkraus, 2004-03-26 Industrialization of Indigenous Fermented Foods Second Edition presents the most recent innovations in the processing of a wide range of indigenous fermented foods ranging from soy sauce to African mageu It serves as the only comprehensive review of indigenous fermented food manufacture from ancient production methods to industrialized processing technologies for clear understanding of the impact of fermented food products on the nutritional needs of communities around the world Provides authoritative studies from more than 24 internationally recognized professionals on various processing and control technologies biochemical and microbiological information and manufacturing and production procedures from the United States Indonesia and Western Europe About the Author Keith H Steinkraus is a Professor Emeritus of Microbiology and Food Science at Cornell University in Geneva and Ithaca New York USA He is the author or editor of numerous professional publications including the Handbook of Indigenous Fermented Foods He is a Fellow of the International Academy of Food Science and Technology the Institute of Food Technologists the American Academy of Microbiology and the American Association for the Advancement of Science

Handbook of Microwave Technology for Food Application Ashim K. Datta, Ramaswamy C. Anantheswaran, 2001-04-27 Integrates principles of electromagnetics dielectrics heat and moisture transfer packaging solid mechanics fluid flow food chemistry and microbiology to provide a comprehensive overview of microwave processing in a single accessible source

Food Additives, Second Edition Revised And Expanded , *Cheese Rheology and Texture* Sundaram Gunasekaran, M. Mehmet Ak, 2002-12-23 Cheese Rheology and Texture is the first reference to bring together the essential information on the rheological and textural properties of cheese and state of the art measurement techniques This comprehensive resource begins with an overview of cheesemaking technology and detailed descriptions of fundamental rheological test methods Then

Fat Crystal Networks Alejandro G. Marangoni, 2004-12-27 The first authoritative source on the subject this reference discusses the various levels of structure that influence the macroscopic physical properties of fat crystal networks Fat Crystal Networks summarizes 50 years of structural research in the field as well as a wealth of information on fat crystal networks pertinent to real world challenge

Handbook of Nutrition and Diet Desai, 2000-08-16 This handbook of nutrition and diet provides information on food nutrients and their functions food safety and distribution food composition consumption and utilization adequacy of diet and the nutritional management of diseases and disorders It also discusses the effects of nutrition and diet on diseases of the bones teeth hair kidneys liver and nervous system

Handbook of Research on Food Processing and Preservation Technologies Monika Sharma, Megh R. Goyal, Preeti Birwal, 2021-10-04 The Handbook of Research on Food Processing and Preservation Technologies covers a vast abundance of information on various design development and applications of novel and innovative strategies for food processing and preservation The roles and applications of minimal processing techniques such as ozone treatment vacuum drying osmotic dehydration dense phase carbon dioxide treatment pulsed electric field and high pressure assisted freezing are discussed along with a wide range of applications The handbook also explores some exciting computer aided techniques emerging in the food processing sector such as robotics radio frequency identification RFID three dimensional food printing artificial intelligence etc Some emphasis has also been given on nondestructive quality evaluation techniques such as image processing terahertz spectroscopy imaging technique near infrared Fourier transform infrared spectroscopy technique etc for food quality and safety evaluation The significant roles of food properties in the design of specific foods and edible films have been elucidated as well Volume 5 Emerging Techniques for Food Processing Quality and Safety Assurance discusses various emerging techniques for food preservation formulation and nondestructive quality evaluation techniques Each chapter covers major aspects pertaining to principles design and applications of various food processing methods such as low temperature based ultrasonic drying of foods hypobaric processing of foods viability of high pressure technology application of pulsed electric fields in food preservation green nanotechnology for food processing and preservation advanced methods of encapsulation basics and methods of food authentication imaging techniques for quality inspection of spices and nuts FTIR coupled with chemometrics for food quality

and safety and the use of robotic engineering for quality and safety Other volumes in the 5 volume set include Volume 1 Nonthermal and Innovative Food Processing Methods Volume 2 Nonthermal Food Preservation and Novel Processing Strategies Volume 3 Computer Aided Food Processing and Quality Evaluation Techniques Volume 4 Design and Development of Specific Foods Packaging Systems and Food Safety Together with the other volumes in the set the Handbook of Research on Food Processing and Preservation Technologies will be a valuable resource for researchers scientists students growers traders processors industries and others *Handbook of Food Enzymology* John R. Whitaker, Alphons G. J. Voragen, Dominic W.S. Wong, 2002-12-05 Discussing methods of enzyme purification characterization isolation and identification this book details the chemistry behavior and physicochemical properties of enzymes to control enhance or inhibit enzymatic activity for improved taste texture shelf life nutritional value and process tolerance of foods and food products The book covers

Nondestructive Evaluation of Agro-products by Intelligent Sensing Techniques Jiangbo Li, Zhao Zhang, 2021-01-22 With rapid progress being made in both theory and practical applications Artificial Intelligence AI is transforming every aspect of life and leading the world towards a sustainable future AI technology is fundamentally and radically affecting agriculture with a move towards smart systems The outcome of this transition is improved efficiency reduced environmental pollution and enhanced productivity of crops Nondestructive Evaluation of Agro products by Intelligent Sensing Techniques is a reference which provides readers timely updates in the progress of intelligent sensing techniques used for nondestructive evaluation of agro products Chapters each contributed by experts in food safety and technology describe existing and innovative techniques that could be or have been applied to agro products quality and safety evaluation processing harvest traceability and so on The book includes 11 individual chapters with each chapter focusing on a specific aspect of intelligent sensing techniques applied in agriculture Specifically the first chapter introduces the reader to representative techniques and methods for nondestructive evaluation Subsequent chapters present detailed information about the processing and quality evaluation of agro products e g fruits and vegetables food grading food tracing and the use of robots for harvesting specialty crops Key Features 11 chapters contributed by experts that cover basic and applied research in agriculture introduces readers to nondestructive evaluation techniques covers food quality evaluation processes covers food grading and traceability systems covers frontier topics that represent future trends robots and UAVs used in agriculture familiarizes the readers with several intelligent sensing technologies used in the agricultural sector including machine vision near infrared spectroscopy hyperspectral multispectral imaging bio sensing multi technology fusion detection provides bibliographic references for further reading gives applied examples on both common and specialty crops This reference is intended as a source of updated information for consultants students and academicians involved in agriculture crops science and food biotechnology Professionals involved in food safety and security planning and policymaking will also benefit from the information presented by the authors *Dairy Science and Technology* P. Walstra, Pieter Walstra, Jan T. M. Wouters, Tom J.

Geurts,2005-09-29 Building upon the scope of its predecessor Dairy Science and Technology Second Edition offers the latest information on the efficient transformation of milk into high quality products It focuses on the principles of physical chemical enzymatic and microbial transformations The authors highly regarded educators and researchers div **Genetic Variation in Taste Sensitivity** John Prescott,Beverly J. Tepper,2004-02-10 Featuring results presented at the Sensitivity to PROP 6 n propylthiouracil symposium held as a satellite to the European Chemosensory Research Organisation conference in Erlangen Germany this volume s field shaping selections review all sides of PROP sensitivity measurement from its descriptive worth with regard to sensory experiences individual taste perceptions and food choices to its predictive power in the nutrition and public health arenas Written by recognized names from industry and academia Genetic Variation in Taste Sensitivity is ideal for taste olfaction and flavor chemists and scientists sensory evaluation chemists and scientists and nutritionists **Surimi and Surimi Seafood** Jae W. Park,2005-03-29 Written by internationally recognized experts Surimi and Surimi Seafood Second Edition provides a wealth of up to the minute information on all aspects of the production of surimi and surimi seafood To accommodate the fast paced surimi and surimi seafood industry this revised and updated edition has been expanded to include five new chapters M

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