Proximate Composition Sensory Evaluation And Production

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FAO/INFOODS Food Composition Table for Western Africa (2019) / Table de composition des aliments pour l’Afrique de l’Ouest (2019) Foods and Nutrition Organization of the United Nations 2020-02-20 Food composition data are useful throughout the food system for nutrition-sensitive agriculture, improved processing methods that ensure greater nutrient retention in foods, nutrition labelling, and to inform, educate and protect consumers through food-based dietary guidelines, nutrition education and communication, and legislation. The FAO/INFOODS Food Composition Table for Western Africa (WACT) is an update of the Western African Food Composition Table published in 2000. The WACT is a comprehensive data source for the nutritionist, health professional and food scientist. WACT 2019 contains almost three times as many food entries and double the number of components, with increased overall data quality. Many of the data points from WACT 2012 have been replaced with better data — mostly analytical data from Africa, with a special emphasis on Western Africa. These improvements are essential to underpinning the development of tools to support health and nutrition innovation, in particular in Africa. New analysis of these novel products, including their nutritional and sensory properties, provides an important reference for all who seek to produce, process and market products based on traditional foods.

Innovations in Traditional Foods 3rd International Congress of Most Science and Technology Declan Troy 2017-03-14 This book contains over 400 refereed articles which were written at the 3rd International Congress of Most Science and Technology, held in Cork, Ireland, from 13-15 August, 2017. Under the theme of nurturing locally, growing globally, area covered in the congress included most nutrients and the role of the role of the most science in a changing global environment, genetics and genomics, the science of most quality, technological demands in most processing from an Asian perspective, and most and food safety for the 21st century. Most foods provide essential nutrients for growth, development, and health maintenance, and are used in the production of staple foods. Third, flour and breads provide a source of energy, proteins, and dietary fiber. The increasing technological advances in most processing, most science and impact, consumer aspects, most biochemistry, advancements in most packaging and the congress ended with a session on most and meat, with focus on ensuring healthy most proteins. This year also included a session dedicated to addressing specific hot topics of interest to the international community. In particular, focus was made on the use of traditional foods, and the role they play in the truly global nature of most research and provide an insight into current research issues for the industry.

Fermented Beverages Alexandra Grunenmore 2019-01-05 Fermented Beverages, Volume Five, the latest release in The Science of Beverages series, examines emerging trends and applications of different fermented beverages, including alcoholic and non-alcoholic drinks. The book discusses processing techniques and microbiological methods for each classification, their potential health benefits, and overall functional properties. The book provides an excellent resource to broaden the reader’s understanding of different fermented beverages. It is ideal for researchers and development professionals who are working in the area of new products. Presents research examples to help address the challenges and opportunities presented by fermented beverages. Includes the most recent technologies used for quality analysis Includes industry formulations for different beverages to increase productivity and innovation Includes common industry formulations to foster the development of new products

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harnessing indigenous bioresources for food and nutrition security, climate change adaptation, industrial enzyme production, environmental remediation and healthcare delivery. This book will be useful reference material for scientists and researchers working in the field of dairy and food biotechnology, fermentation technology, enology, biotechnology, agro-inefficent processing and bioprocessing of biofuels and other bioenergy crops. The book is written to help researchers to harness indigenous bioresources including microalgae for food and nutrition security, climate change adaptation, industrial enzyme production, environmental remediation and healthcare delivery. Introduces new frontiers in the area of large-scale enzyme production using fermentation biotechnologies and their applications in the food industry. It presents novel and effective sensory-evaluation and production technologies, allowing early detection of flavor and odor during product development. The book concludes with a comprehensive evaluation of the potential uses of various films in food packaging, describes the different types of microbial targets (fungal, bacterial, and viruses), and addresses the socioeconomic aspects, environmental sustainability, and consumer acceptance of the various films. The book is a valuable resource for researchers, students, and practitioners in the field of food science and biotechnology, as well as for those interested in the applications of food packaging films in the food industry. It will also be useful for educators in the fields of food science, biotechnology, and packaging science.
Estimates date its origins back to 6000 B.C. Ever since, it has occupied a significant role in our lives, be it for consumption, social virtues, therapeutic value, its flavoring in foods, etc. A study of wine production and the technology of winemaking is thus imperative. The preparation of wine involves steps from harvesting the grapes, fermenting the must, maturing the wine, stabilizing it finally, to getting the bottled wine to consumers. The variety of cultivars, methods of production, and style of wine, along with presentation and consumption pattern add to the complexity of winemaking. In the past couple of decades, there have been major technological advances in wine production in the areas of cultivation of grapes, biochemistry and methods of production of different types of wines, usage of analytical techniques has enabled us to produce higher quality wine. The technological inputs of a table wine, dessert wine or sparkling wine, are different and has significance to the consumer. The role played by the killer yeast, recombinant DNA technology, application of enzyme technology and new analytical methods of wine evaluation, all call for a comprehensive review of the advances made. This comprehensive volume provides a holistic view of the basics and applied aspects of wine production and technology. The book comprises production steps, dotted with the latest trends or the innovations in the fields. It draws upon the expertise of leading researchers in the wine making worldwide.

Marine Fisheries Review 1983

Foods of Plant Origin Michael E. Netzel 2020-04-02 It is now well accepted that the consumption of plant-based foods is beneficial to human health. Fruits, vegetables, grains, and derived products can be excellent sources of minerals, vitamins, and fiber and usually have a favorable nutrient-to-energy ratio. Furthermore, plant foods are also a rich source of phytochemicals such as polyphenols, carotenoids, and betalains, with potential health benefits for humans. Many epidemiological studies have made a direct link between the consumption of plant foods and health. Human intervention studies have also shown that higher intake/consumption of plant foods can reduce the incidence of metabolic syndrome and other chronic diseases, especially in at-risk populations such as obese people. In addition to its health benefits, plant foods are also used as functional ingredients in food applications such as antioxidants, antimicrobials, and natural colorants. The Special Issue “Foods of Plant Origin” covers biodiscovery, functionality, the effect of different cooking/preparation methods on bioactive (plant food) ingredients, and strategies to improve the nutritional quality of plant foods by adding other food components using novel alternatives food sources or applying non-conventional preparation techniques.

Summary Report of and Papers Presented at the Tenth Session of the Working Party on Fish Technology and Marketing Asia-Pacific Fishery Commission. Working Party on Fish Technology and Marketing 1997 Spolagire of Tropical Fish and Product Development Food and Agriculture Organization of the United Nations 1985 Fermented Foods, Part II Romesh C. Ray 2017-05-25 This book reviews the use of fermentation to develop healthy and functional foods and beverages, and the commercialization of some of the fermented food products through the use of biotechnology. The first two sections cover the health and functional benefits of fermented foods and the latter two sections includes chapters on global and region-specific fermented foods that have gained the geographical barriers to reach the supermarkets all over the world. Handbook of Milk of Non-Bovine Mammals William L. Wendell 2017-07-24 THE ONLY SINGLE-SOURCE GUIDE TO THE LATEST SCIENCE, NUTRITION, AND APPLICATIONS OF ALL THE NON-BOVINE MILKS CONSUMED AROUND THE WORLD Featuring contributions by an international team of dairy and nutrition experts, this second edition of the popular Handbook of Milk of Non-Bovine Mammals provides comprehensive coverage of milk and dairy products derived from all non-bovine dairy species. Milks derived from domesticated dairy species other than the cow are an essential dietary component for many countries around the world. Especially in developing and under-developed countries, milks from secondary dairy species are essential sources of nutrition for humanity. Due to the unavailability of row milk and the low consumption of meat, the milks of non-bovine species such as goat, buffalo, sheep, horse, camel, Zebu, Yak, mare and reindeer are increasingly recommended as substitutes in diets for those who suffer from cow milk allergies. This book discusses key aspects of non-bovine milk production, including raw milk production in various regions worldwide. Describes the compositional, nutritional, therapeutic, physico-chemical, and microbiological characteristics of all non-bovine milks. Addresses processing technologies as well as various approaches to the distribution and consumption of manufactured milk products. Expounds characteristics of non-bovine species milks relative to those of human milk, including nutritional, allergenic, immunological, health and cultural factors. Features six new chapters, including one focusing on the use of non-bovine species milk components in the manufacture of infant formula products. Thoroughly updated and revised to reflect the many advances that have occurred in the dairy industry since the publication of the acclaimed first edition. Handbook of Milk of Non-Bovine Mammals, 2nd Edition is an essential reference for dairy scientists, nutritionists, food chemists, animal scientists, allergy specialists, health professionals, and allied professionals.

Alexandre Mihal Grumesescu 2017-07-18 Soft Chemistry and Food Fermentation, Volume Three, the latest release in the Handbook of Food Biotechnology series is a practical resource that provides significant knowledge and new perspectives in food processing and preservation, promoting renewable resources by applying soft ecological techniques (i.e. soft chemistry). Fermentation represents a simple and very efficient way to preserve food in developing countries where other methods, depending on specialized instruments, are not available. Through processes of soft chemistry and fermentation, food ingredients can be produced with improved properties (such as pharmacologicals) able to promote health. Includes the most recent scientific progress with proven biological, physical and chemical applications of the food engineering process to understand fermentation. Presents novel opportunities and ideas for developing and improving technologies in the food industry that are useful to researchers in food biotechnology. Provides eco-friendly approaches towards components, materials and technologies developed for improvements in food quality and stability. Includes valuable information useful to a wide audience interested in food chemistry and the bioremediation of new foods.

Abdel Mostim Elhadi Solomon 2022 Fermented foods play a major role in human nutrition and health, given the addition of flavor, improvement of texture, preservation against spoilage, and ease of digestion due to the fermentation process. This book provides information about the chemistry and bioactive compounds of African fermented food products, including their nutritional value and biochemical characteristics. Chapters cover a wide range of topics from the microorganisms involved in spontaneous fermentation to food safety considerations and quality assessment. The text can be used as a practical manual to better understand the nutritional and medicinal uses of various African fermented foods, as well as prepare recipes and product labels.

Soft Chemistry and Food Fermentation

African Fermented Food Products - New Trends