

Principles and Practice in Food Science and Technology: A Comprehensive Guide



Food Processing Technology: Principles and Practice (Woodhead Publishing Series in Food Science, Technology and Nutrition) by Pieter Walstra

★★★★☆ 4.8 out of 5

Language : English
File size : 127443 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Print length : 2316 pages



Food science and technology is a rapidly growing field that plays a vital role in ensuring the safety, quality, and availability of our food supply. This book is a comprehensive guide to the principles and practices of food science and technology, covering a wide range of topics from food chemistry and microbiology to food processing and packaging.

Key Features

- Covers the latest advances in food science and technology
- Written by a team of experts from academia and industry
- Provides practical guidance on food processing and packaging
- Includes case studies and examples from the food industry

Table of Contents

1. to Food Science and Technology
2. Food Chemistry
3. Food Microbiology
4. Food Processing
5. Food Packaging
6. Food Safety and Quality
7. Food Law and Regulations
8. The Future of Food Science and Technology

Audience

This book is intended for students, researchers, and professionals in food science and technology. It is also a valuable resource for anyone interested in learning more about the science and technology of food.

Reviews

"This book is a comprehensive and up-to-date guide to the principles and practices of food science and technology. It is written by a team of experts from academia and industry, and provides practical guidance on food processing and packaging. I highly recommend this book to anyone interested in learning more about the science and technology of food." - **Dr. John Doe, Professor of Food Science and Technology**

"This book is an essential resource for anyone working in the food industry. It provides a comprehensive overview of the principles and practices of

food science and technology, and covers the latest advances in the field. I highly recommend this book to anyone involved in the food industry." - **Mr. Jane Doe, President of ABC Food Company**

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