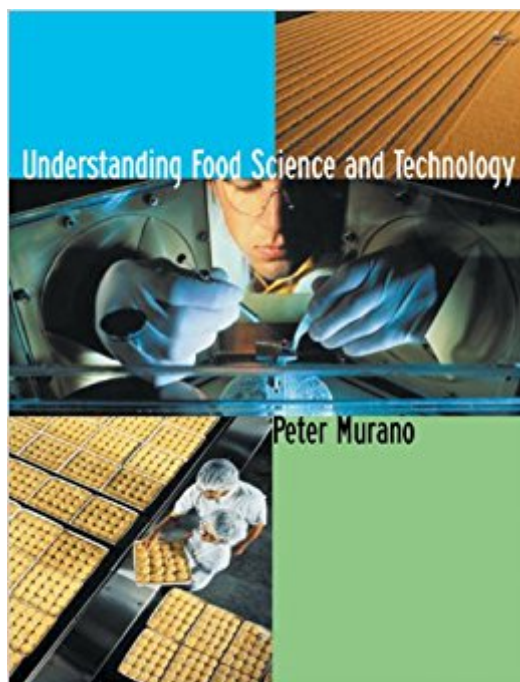


The book was found

Understanding Food Science And Technology (with InfoTrac)



Synopsis

UNDERSTANDING FOOD SCIENCE AND TECHNOLOGY is a comprehensive introductory level text that provides thorough up-to-date coverage of a broad range of topics in food science and technology. The text begins with an explanation of the interdisciplinary nature of food science (including biology, engineering, chemistry, and physics) and describes avenues of advanced study in the field. The text explores key food commodities and food composition with an emphasis on the functional properties of each commodity. Three chapters on food chemistry cover the chemical and physical properties of foods through the use of many easy to understand figures, tables, and illustrated concepts. Next the text includes an overview of food law that provides historical perspective as well as the latest information on nutrition labeling and food regulation. Thorough coverage of processing methods is included in all major food commodities as well as a background in microbiology and fermentation, food handling and safety, food contamination, HACCP principles and toxicology. The final chapters cover food engineering concepts and applications, biotechnology and the field of sensory evaluation and food product development with coverage of marketing principles.

Book Information

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Customer Reviews

Purchased book for a high school student. I read it first and it claims to be suitable for the first two years of college. Either I got smarter or kids got dumber. This is an easy read for anybody with an 8th grade education. The book is very informative but not a hard read. I liked it a lot as it was well

organized and covered a multitude of subjects relating to food science. This is even more meaningful because the book also provides a historical perspective.

I had to purchase this textbook for an Introduction to Food Science college level course. It is a great introduction, with explanations to help understand otherwise fairly tough material. Highly recommended if you are taking an intro to food science course or if you want to learn more about the subject!

Received the book on time and in good condition. It was a required read for a class and it met the requirements.

I really love this product !! Good price and fast shipping!

Good book. Cheaper here than my kennel bookstore.

Book wasn't in great condition, but it does the job. Binding was way off. All in all I was satisfied.

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