

Water-Soluble Polymer Applications in Foods

Amos Nussinovitch

Water Soluble Polymer Applications In Foods

Yan Bai



Water Soluble Polymer Applications In Foods:

Water-Soluble Polymer Applications in Foods Amos Nussinovitch, 2008-04-15 Water soluble polymers or hydrocolloids are widely used in many fields including food agriculture ceramics paper and ink technology explosives and the textile industry This important new book provides a comprehensive overview of novel aspects of their use in food products Interest in the science and technology of water soluble polymers is rapidly increasing and this book provides a much needed and up to date overview Chapters review important new food applications giving short historical overviews the latest information on uses and possible future applications Topics covered include the use of hydrocolloids for texturization as adhesives within food products as coatings in products such as fruit vegetables cheese meat and dried foods and for flavour encapsulation

Water Soluble Polymer Applications in Foods A. Nussinovitch, 2003 *Water-soluble Polymer Applications in Food* Amos Nuussinovitch, *Polymers for Food Applications* Tomy J. Gutiérrez, 2018-08-09 This book presents an exhaustive review on the use of polymers for food applications Polymer based systems for food applications such as films foams nano and micro encapsulated emulsions hydrogels prebiotics 3D food printing edible polymers for the development of foods for people with special feeding regimes sensors among others have been analyzed in this work **Handbook of Industrial Water Soluble**

Polymers Peter A. Williams, 2008-04-15 Natural and synthetic water soluble polymers are used in a wide range of familiar industrial and consumer products including coatings and inks papers adhesives cosmetics and personal care products They perform a variety of functions without which these products would be significantly more expensive less effective or both Written for research development and formulation chemists technologists and engineers at graduate level and beyond in the fine and specialty chemicals polymers food and pharmaceutical industries the Handbook of Industrial Water Soluble Polymers deals specifically with the functional properties of both natural and synthetic water soluble polymers By taking a function based approach rather than a polymer specific approach the book illustrates how polymer structure leads to effect and shows how different polymer types can be employed to achieve appropriate product properties **Polymer Macro-**

and Micro-Gel Beads: Fundamentals and Applications Amos Nussinovitch, 2010-09-11 Beads made from Egyptian faience have been excavated from grave deposits c 4000 3100 BC together with beads of glazed steatite a soft rock and of se precious stones such as turquoise carnelian quartz and lapis lazuli Information on these and many more ancient beads used for ornaments and jewelry ritual ceremonies as art artifacts and gifts for amorous women throughout history and descriptions of the raw materials e g glass bone precious and other stones and manufacturing technologies used for their production can be located in many references Many books are devoted to the description of beads that are not of water soluble polymer origin techniques for their production their art value and distribution re ecting the wealth of information existing in this eld of science and art On the other hand there are no books fully devoted to the fascinating topic of hydrocolloid polymeric beads and their unique applications A few books c tain scattered chapters and details on such topics

while emphasizing the possibility of locating fragments of information elsewhere however again there is no book that is solely devoted to hydrocolloid beads and their versatile applications In the meantime the use of water soluble hydrocolloid beads is on the rise in many elds making a book that covers both past and novel applications of such beads as well as their properties and ways in which to manipulate them crucial

Electrotechnologies for Extraction from Food Plants and Biomaterials Eugene Vorobiev,Nikolai Lebovka,2009-02-28 Recently the electrotechnologies based on the effects of pulsed electric fields PEF such as ohmic heating OH and DC electric field have gained real interest in the field of food processing These techniques efficiently enhance methods of extraction from food plants and dehydration of biosolids The PEF and pulsed OH techniques preserve the nutritional functional structural and sensory properties of products better than conventional extraction technologies The electrofiltration and electro osmotic dewatering can be very effective for the separation of bioproducts and dehydration of food wastes The first source book in the field this book gives an overview the fundamental principles of electrical techniques electrophysical properties of foods and agricultural products application of various emerging electrotechnologies for enhancing the solid liquid separation and drying processes extraction techniques of pigments processing methods of different in plant tissues and biosolids electro osmotic dewatering and electrofiltration of biomaterials recent industrial scale gains and other aspects Each chapter is complementary to other chapters and addresses the latest efforts in the field

Natural Materials for Food Packaging Application Jyotishkumar Parameswaranpillai,Aswathy Jayakumar,E. K. Radhakrishnan,Suchart Siengchin,Sabarish Radoor,2023-07-24 Natural Materials for Food Packaging Application Analyze the future of biodegradable food packaging with this cutting edge overview Packaging plays an essential role in the production of food and its movement through the global supply chain Food packaging has been a significant site of innovation recently allowing consumers better access to natural and organic foods extended shelf lives and more However food packaging has become an increasingly serious environmental hazard with the result that biodegradable food packaging has become a vital and growing area of research Natural Materials for Food Packaging Application provides a thorough and detailed introduction to natural packaging and its applications in food transportation Treating both recent innovations and prospective future developments it provides readers with extensive insights into the current state of research in this field The result is a volume designed to meet the aspirational needs of a sustainable food industry Natural Materials for Food Packaging Application readers will also find Detailed treatment of biodegradable packaging materials including thermo plastic starch polybutylene succinate and more Discussion of subjects including chitosan based food packaging films clay based packaging films and more An authorial team with vast expertise in the field of biological polymer production Natural Materials for Food Packaging Applications is a useful reference for chemists materials scientists and food scientists as well as for any industry professionals working in food distribution and the food supply chain

More Cooking Innovations Amos Nussinovitch,Madoka Hirashima,2018-09-03 Hydrocolloids are among

the most commonly used ingredients in the food industry They function as thickeners gelling agents texturizers stabilizers and emulsifiers and have applications in the areas of edible coatings and flavor release This book More Cooking Innovations Novel Hydrocolloids for Special Dishes completes the very demanding task begun with our previous book Cooking Innovations Using Hydrocolloids for Thickening Gelling and Emulsification of covering all hydrocolloids that are or will be very useful and important in the kitchen Together these books provide a complete picture of hydrocolloid use in foods both in the kitchen and for food technologists and academics The book includes several very important hydrocolloids among them chitin and chitosan gum karaya gum tragacanth and milk proteins Additional chapters comprise unique hydrocolloids which in our opinion will not only be used in future cooking by both amateur cooks and professional chefs but can pave the way to new and fascinating recipes and cooking techniques The book also discusses novel hydrocolloids the where why and when as well as future ideas for hydrocolloid processing and cooking This book therefore describes more cooking innovations and completes the list of hydrocolloids that are now or will be used in kitchens and cooking for years to come

Use of Hydrocolloids to Control Food Appearance, Flavor, Texture, and Nutrition Amos Nussinovitch, Madoka Hirashima, 2023-01-04

Use of Hydrocolloids to Control Food Appearance Flavor Texture and Nutrition A thoroughly up to date and forward looking presentation of the use of hydrocolloids in food In Use of Hydrocolloids to Control Food Appearance Flavor Texture and Nutrition a team of distinguished food researchers combines comprehensive and authoritative discussions on the conventional use of hydrocolloids to influence shape structure and organoleptic properties of foods with exciting and emerging areas of innovation such as texturing for 3D printing and enhancement of food nutrition The book explores the four principal quality factors of food appearance flavor texture and nutrition and introduces students and food technologists to the myriad uses of hydrocolloids It also presents illustrations of relevant commercial food products that rely on hydrocolloids for their appeal as well as recipes exemplifying the unique abilities of particular hydrocolloids Readers will also find A thorough introduction to the use of hydrocolloids to control food size and shape including the manipulation of select geometrical properties of foods A comprehensive exploration of the use of hydrocolloids to modulate food color and gloss including the psychological impact of those properties Practical discussions pertaining to the modification of food taste and odor using hydrocolloids A thorough description of the ways in which hydrocolloids are used to improve crispy crunchy and crackly foods Perfect for food scientists working in product development and food engineers Use of Hydrocolloids to Control Food Appearance Flavor Texture and Nutrition is sure to earn a place in the libraries of research chefs as well as food chemists food microbiologists and food technologists

Cooking Innovations Amos Nussinovitch, Madoka Hirashima, 2013-10-09

While hydrocolloids have been used for centuries it took molecular gastronomy to bring them to the forefront of modern cuisine They are among the most commonly used ingredients in the food industry functioning as thickeners gelling agents texturizers stabilizers and emulsifiers They also have applications in the areas of edible coatings and flavor release Although

there are many books describing hydrocolloids and their industrial uses **Cooking Innovations Using Hydrocolloids** for Thickening Gelling and Emulsification is the first scientific book devoted to the unique applications of hydrocolloids in the kitchen covering both past uses and future innovations Each chapter addresses a particular hydrocolloid protein hydrocolloid or protein polysaccharide complex Starting with a brief description of the chemical and physical nature of the hydrocolloid its manufacture and its biological toxicological properties the emphasis is on practical information for both the professional chef and amateur cook Each chapter includes recipes demonstrating the particular hydrocolloid s unique abilities in cooking Several formulations were chosen specifically for food technologists who will be able to manipulate them for large scale use or as a starting point for novel industrial formulations The book covers the most commonly used hydrocolloids namely agar agar alginates carrageenan and furcellaran cellulose derivatives curdlan egg proteins galactomannans gelatin gellan gum gum arabic konjac mannan pectin starch and xanthan gum It also discusses combining multiple hydrocolloids to obtain novel characteristics This volume serves to inspire cooking students and introduce food technologists to the many uses of hydrocolloids It is written so that chefs food engineers food science students and other professionals will be able to cull ideas from the recipes and gain an understanding of the capabilities of each hydrocolloid

Conventional and Advanced Food Processing Technologies Suvendu Bhattacharya, 2014-09-26 Food processing technologies are an essential link in the food chain These technologies are many and varied changing in popularity with changing consumption patterns and product popularity Newer process technologies are also being evolved to provide the added advantages **Conventional and Advanced Food Processing Technologies** fuses the practical application machinery theoretical model equation and cutting edge recent trends making it ideal for industrial academic and reference use It consists of two sections one covering conventional or well established existing processes and the other covering emerging or novel process technologies that are expected to be employed in the near future for the processing of foods in the commercial sector All are examined in great detail considering their current and future applications with added examples and the very latest data **Conventional and Advanced Food Processing Technologies** is a comprehensive treatment of the current state of knowledge on food processing technology In its extensive coverage and the selection of reputed research scientists who have contributed to each topic this book will be a definitive text in this field for students food professionals and researchers

Advances in Food and Nutrition Research ,2018-03-16 **Advances in Food and Nutrition Research** Volume 84 provides updated knowledge on nutrients in foods and how to avoid their deficiency especially the essential nutrients that should be present in the diet to reduce disease risk and optimize health The book provides the latest advances on the identification and characterization of emerging bioactive compounds with putative health benefits Readers will find up to date information on food science including raw materials production processing distribution and consumption with an emphasis on nutritional benefits and health effects Specific sections in this new release include discussions on ethylcellulose oleogels novel biosensors for the rapid detection of

toxicants in foods polyphenols and their interactions with other dietary compounds implications for human health protein hydrolysates and hypolipidemia the effects of B alanine supplementation on carnosine elevation and physiological performance the effect of ultrasound technology on food and nutritional quality modern procedures for removal of hazardous compounds from foods the bioactive potential of Andean and Amazonian fruits seeds and tubers and more Presents contributions and the expertise and reputation of leaders in nutrition Includes updated and in depth critical discussions of available information giving readers a unique opportunity to learn Provides high quality illustrations with a high percentage in color that give additional value

The Wiley Encyclopedia of Packaging Technology Kit L. Yam, 2010-01-05 The complete and authoritative guide to modern packaging technologies updated and expanded From A to Z The Wiley Encyclopedia of Packaging Technology Third Edition covers all aspects of packaging technologies essential to the food and pharmaceutical industries among others This edition has been thoroughly updated and expanded to include important innovations and changes in materials processes and technologies that have occurred over the past decade It is an invaluable resource for packaging technologists scientists and engineers students and educators packaging material suppliers packaging converters packaging machinery manufacturers processors retailers and regulatory agencies In addition to updating and improving articles from the previous edition new articles are also added to cover the recent advances and developments in packaging Content new to this edition includes Advanced packaging materials such as antimicrobial materials biobased materials nanocomposite materials ceramic coated films and perforated films Advanced packaging technologies such as active and intelligent packaging radio frequency identification RFID controlled release packaging smart blending nanotechnology biosensor technology and package integrity inspection Various aspects important to packaging such as sustainable packaging migration lipid oxidation light protection and intellectual property Contributions from experts in all important aspects of packaging Extensive cross referencing and easy to access information on all subjects Large double column format for easy reference

Fat Mimetics for Food Applications Miguel Cerqueira, Lorenzo Castro, 2023-05-22 FAT MIMETICS FOR FOOD APPLICATIONS Detailed resource providing insight into the understanding of fat mimetics and their use for the development of food products Fat Mimetics for Food Applications explores strategies for the development of fat mimetics for food applications including meat dairy spreads and baked products covering all the physical strategies and presenting the main characterization techniques for the study of fat mimetics behaviour The text further provides insight into the understanding of fat mimetics in food structure and how it affects food products Fat Mimetics for Food Applications is organized into five sections The first section provides a historical overview and thermodynamic perspective of the structure properties relationship in fat mimetics Section II is devoted to the main materials used for the development of fat mimetics and the structures that result from different methodologies and approaches Section III overviews the methodologies used for the characterization of the developed replacers Section IV contains examples of what has been done in the use of fat

mimetics in food Section V focuses on a future perspective along with real cases of projects within the industry and a commercial perspective of some examples Topics covered in Fat Mimetics for Food Applications include Role of lipids in foods and human nutrition the current status of fats in the food industry and food trends as they pertain to fat mimetics Materials for the production of fat mimetics such as natural waxes sterols lecithin mono and di glycerides fatty alcohols and fatty acids polysaccharides and proteins Rheological and texture properties sensorial aspects of fat mimetics and advanced characterization strategies such as small angle X ray scattering and small angle neutron scattering Fat mimetics nutritional and functional properties along with examples of using in vitro gastrointestinal digestion system to unravel the lipids fat during digestion Examples of the application of fat mimetics in different food products such as meat dairy margarine and fat spreads and baked products Fat Mimetics for Food Applications targets researchers academics and food industry professionals to boost their capability to integrate different science and technology as well as engineering and materials aspects of fat mimetics for food development

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

Advances in Fresh-Cut Fruits and Vegetables Processing Olga Martin-Belloso, Robert Soliva Fortuny, 2010-10-21 Despite a worldwide increase in demand for fresh cut fruit and vegetables in many countries these products are prepared in uncontrolled conditions and have the potential to pose substantial risk for consumers Correspondingly researchers have ramped up efforts to provide adequate technologies and practices to assure product safety while keeping n

Functionalizing Carbohydrates for Food Applications Milda E. Embuscado, 2014-01-03 How to modify and produce customized carbohydrates for foods Applications to flavor and nutrient delivery texturizing and food quality improvement Details on designing and manufacturing carbohydrate delivery systems This book written by leading food chemists systematically explains the chemistry and engineering of new starch based polymers and carbohydrates and shows how they are used to improve food texture and also to function as carriers for flavors and bioactive compounds The book contains original investigations of strategies to modify food carbohydrates for refining product formulations and improving processing Also included are detailed treatments of how such delivery systems are manufactured and tested Key words gums encapsulation celluloses starches polysaccharide rheology emulsion technology bioactive flavor delivery systems

Decontamination of Fresh and Minimally Processed Produce Vicente M. Gómez-López, 2012-05-01 Attempts to provide safer and higher quality fresh and minimally processed produce have given rise to a wide variety of decontamination methods each of which have been extensively researched in recent years Decontamination of Fresh and Minimally Processed Produce is the first book to provide a systematic view of the different types of decontaminants for fresh and minimally

processed produce By describing the different effects microbiological sensory nutritional and toxicological of decontamination treatments a team of internationally respected authors reveals not only the impact of decontaminants on food safety but also on microbial spoilage vegetable physiology sensory quality nutritional and phytochemical content and shelf life Regulatory and toxicological issues are also addressed The book first examines how produce becomes contaminated the surface characteristics of produce related to bacterial attachment biofilm formation and resistance and sublethal damage and its implications for decontamination After reviewing how produce is washed and minimally processed the various decontamination methods are then explored in depth in terms of definition generation devices microbial inactivation mechanisms and effects on food safety Decontaminants covered include chlorine electrolyzed oxidizing water chlorine dioxide ozone hydrogen peroxide peroxyacetic acid essential oils and edible films and coatings Other decontamination methods addressed are biological strategies bacteriophages protective cultures bacteriocins and quorum sensing and physical methods mild heat continuous UV light ionizing radiation and various combinations of these methods through hurdle technology The book concludes with descriptions of post decontamination methods related to storage such as modified atmosphere packaging the cold chain and modeling tools for predicting microbial growth and inactivation The many methods and effects of decontamination are detailed enabling industry professionals to understand the available state of the art methods and select the most suitable approach for their purposes The book serves as a compendium of information for food researchers and students of pre and postharvest technology food microbiology and food technology in general The structure of the book allows easy comparisons among methods and searching information by microorganism produce and quality traits

Eco-friendly Polymer Nanocomposites Vijay Kumar Thakur, Manju Kumari Thakur, 2015-06-22 This book contains precisely referenced chapters emphasizing environment friendly polymer nanocomposites with basic fundamentals practicality and alternatives to traditional nanocomposites through detailed reviews of different environmental friendly materials procured from different resources their synthesis and applications using alternative green approaches The book aims at explaining basics of eco friendly polymer nanocomposites from different natural resources and their chemistry along with practical applications which present a future direction in the biomedical pharmaceutical and automotive industry The book attempts to present emerging economic and environmentally friendly polymer nanocomposites that are free from side effects studied in the traditional nanocomposites This book is the outcome of contributions by many experts in the field from different disciplines with various backgrounds and expertises This book will appeal to researchers as well as students from different disciplines The content includes industrial applications and will fill the gap between the research works in laboratory to practical applications in related industries

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