

Whey Processing, Functionality and Health Benefits



EDITORS

Charles I. Onwulata • Peter J. Huth



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Whey Processing Functionality And Health Benefits

**Marimuthu Prashanthi,Rajakumar
Sundaram**



Whey Processing Functionality And Health Benefits:

Whey Processing, Functionality and Health Benefits Charles Onwulata, Peter Huth, 2009-03-03 Whey Processing Functionality and Health Benefits provides a review of the current state of the science related to novel processes functionality and health benefit implications and documents the biological role of whey protein in selected areas that include muscle metabolism after exercise muscle and body composition in the elderly weight management food intake regulation and maintenance of bone mass The topics addressed and the subject experts represent the best science knowledge base in these areas In some of these areas the state of the art and science are compelling and emerging data are confirming and solidifying the human knowledge base Collating the understanding and knowledge of the metabolic roles of whey protein and developing the clinical datasets that demonstrate efficacy for improving human health will speed up new product innovations and sustainable opportunities for the food industry as evidenced by the processing and functionality research conducted so far Topics covered in this volume include Whey utilization history and progress in process technology Fractionation and separation with health implications Whey emulsions and stability in acidic environments Current applications in films coatings and gels Texturized whey in snacks meat analogs and candies Nanoparticles in hydrogels for delivery of bioactive components Whey protein role in human health Health and wellness processing and functionality are clearly areas of continuing research and offer growth opportunity for the food industry The benefits from such concentrated body of knowledge will be new ingredients and innovative products that improve overall wellbeing Whey Processing Functionality and Health Benefits provides food scientists and manufacturers insight into the health implications of whey protein science Ultimately the consumer will benefit from better formulated healthier products

Bioactive Proteins and Peptides as Functional Foods and Nutraceuticals Yoshinori Mine, Eunice Li-Chan, Bo Jiang, 2011-06-09 Bioactive Proteins and Peptides as Functional Foods and Nutraceuticals highlights recent developments of nutraceutical proteins and peptides for the promotion of human health The book considers fundamental concepts and structure activity relations for the major classes of nutraceutical proteins and peptides Coverage includes functional proteins and peptides from numerous sources including soy Pacific hake bovine muscle peas wheat fermented milk eggs casein fish collagen bovine lactoferrin and rice The international panel of experts from industry and academia also reviews current applications and future opportunities within the nutraceutical proteins and peptides sector

Engineering Aspects of Membrane Separation and Application in Food Processing Robert W. Field, Erika Bekassy-Molnar, Frank Lipnizki, Gyula Vatai, 2017-06-26 Engineering Aspects of Membrane Separation and Application in Food Processing presents an overview and introduction to a wide range of membrane processes their unique characteristics and challenges In the food industry as in many industries membranes have an environmental advantage over conventional processes that they displace because they are less energy intensive The processing at near ambient conditions also retains flavors and nutritional value These advantages together with significant

reductions in the cost of membrane modules augers well for their future not only in the dairy industry but in other parts of the food industry such as alcohol processing animal product processing and fruit and vegetable processing Chapters address a wide range of membranes separations in the food and beverage industries and applications are provided that will be of value not only to food engineers but also to process engineers working in other areas The processing of food is now a highly interdisciplinary science and anyone concerned with food processing will benefit from reading this book and understanding what membrane processes of the twenty first century have to offer Handbook of Vanilla Science and Technology Daphna Havkin-Frenkel, Faith C. Belanger, 2010-11-18 Vanilla is the world s most commonly used flavour and fragrance used in foods cosmetics pharmaceuticals and other products and is therefore of considerable economic importance This book provides a comprehensive overview of the science and technology used in the production and supply chain of vanilla products A wide range of international authors cover topics which include agricultural production global markets analytical methods sensory analysis food and fragrance applications organic and fair trade vanilla diseases that affect vanilla and novel uses It is of interest to academic researchers in this field and is also an important resource for the vanilla industry and those companies that use vanilla and vanillin as flavours and fragrances worldwide Key Features The only book to cover such a wide range of topics on this most commercially valuable of flavour ingredients Includes an analysis of the current vanilla markets in the US and Europe Edited by experts who hold roles in the flavour industry and academic research Practical Food Rheology Ian T. Norton, Fotios Spyropoulos, Philip Cox, 2010-12-01 Rheology is fundamentally important in food manufacturing in two major senses Understanding the way in which a substance moves and behaves is essential in order to be able to transport and mix it during processing Secondly the rheology of a product dictates much of the consumer experience e g in relation to texture and mouthfeel This book doesn t overwhelm the reader with complex mathematical equations but takes a simple and practically focused approach interpreting the implications of rheological data for use in different food systems Through this approach industry based food developers rheologists students and academics are given clear concise interpretation of rheological data which directly relates to actual perceived functionality in the food The functionality may relate to texture structure and mouthfeel and may result as a function of temperature pH flocculation concentration effects and mixing The interpretative view is based on the principle that the food rheologist will produce a graph for example of viscosity or gelation profiling and then have to extract a practical meaning from it For example if viscosity falls with time as a function of pH this knowledge can be used to tell the customer that the viscosity can be followed with just a pH meter and a stopwatch Rheological measurements have shown that once the pH has dropped 1 unit after 10 minutes the viscosity has been halved This is the type of practical and valuable information for customers of the industrial food rheologist which the book will enable readers to access Key features A uniquely practical approach to the often difficult science of food rheology Includes chapters introducing the basics of food rheology before moving on to how data can be usefully and easily interpreted by the

food scientist Can be used as a teaching aid on academic or industry based courses *Technology of Bottled Water* Nicholas Dege,2011-03-08 The fully revised third edition of this unique and comprehensive overview of the science and technology of the bottled waters industry contains brand new chapters which address these new developments As well as an updated introductory chapter reviewing the market the degree to which the global legislative and regulatory picture has changed is examined and new and increasingly used quality standards are assessed The book provides a definitive source of reference for all those involved in bottled water production beverage technologists packaging technologists analytical chemists microbiologists and health and safety personnel Food and Beverage Packaging Technology Richard Coles,Mark J. Kirwan,2011-04-25 Now in a fully revised and updated second edition this volume provides a contemporary overview of food processing packaging technologies It acquaints the reader with food preservation processes shelf life and logistical considerations as well as packaging materials machines and processes necessary for a wide range of packaging presentations The new edition addresses environmental and sustainability concerns and also examines applications of emerging technologies such as RFID and nanotechnology It is directed at packaging technologists those involved in the design and development of packaging users of packaging in food companies and those who specify or purchase packaging Key Features An up to date and comprehensive handbook on the most important sector of packaging technology Links methods of food preservation to the packaging requirements of the common types of food and the available food packages Covers all the key packaging materials glass plastics and paperboard Fully revised second edition now covers sustainability nanotechnology and RFID **Microbiology and Technology of Fermented Foods** Robert W. Hutkins,2018-11-20 The revised and expanded text on food fermentation microbiology With this second edition of Microbiology and Technology of Fermented Foods Robert Hutkins brings fresh perspectives and updated content to his exhaustive and engaging text on food fermentations The text covers all major fermented foods devoting chapters to fermented dairy meat and vegetable products as well breads beers wines vinegars and soy foods These insights are enhanced by detailed explanations of the microbiological and biochemical processes that underpin fermentation while an account of its fascinating history provides readers with richly contextualizing background knowledge New to this edition are two additional chapters One discusses the role that fermentation plays in the production of spirits and other distilled beverages whereas another focuses on cocoa coffee and fermented cereal products Furthermore key chapters on microorganisms and metabolism have been expanded and elaborated upon and are complemented by other relevant revisions and additions made throughout the book ensuring that it is as up to date and applicable as possible This essential text includes Discussions of major fermented foods from across the globe Background information on the science and history behind food fermentation Information on relevant industrial processes technologies and scientific discoveries Two new chapters covering distilled spirits and cocoa coffee and cereal products Expanded chapters on microorganisms and metabolism Microbiology and Technology of Fermented Foods Second Edition is a definitive

reference tool that will be of great interest and use to industry professionals academics established or aspiring food scientists and anyone else working with fermented foods

Sensory and Consumer Research in Food Product Design and Development Howard R. Moskowitz, Jacqueline H. Beckley, Anna V. A. Resurreccion, 2012-04-03 During the past thirty years companies have recognized the consumer as the key driver for business and product success This recognition has in turn generated its own drivers sensory analysis and marketing research leading first to a culture promoting the expert and then evolving into the systematic acquisition of consumer relevant information to build businesses Sensory and Consumer Research in Food Product Design and Development is the first book to present from the business viewpoint the critical issues faced by business leaders from both the research development and business development perspective This popular volume now in an updated and expanded second edition presents a unique perspective afforded by the author team of Moskowitz Beckley and Resurreccion three leading practitioners in the field who each possess both academic and business acumen Newcomers to the field will be introduced to systematic experimentation at the very early stages to newly emerging methods for data acquisition knowledge development and to points of view employed by successful food and beverage companies The advanced reader will find new ideas backed up by illustrative case histories to provide another perspective on commonly encountered problems and their practical solutions This book is aimed at professionals in all sectors of the food and beverage industry Sensory and Consumer Research in Food Product Design and Development is especially important for those business and research professionals involved in the early stages of product development where business opportunity is often the greatest

Intelligent Agrifood Chains and Networks Michael A. Bourlakis, Ilias P. Vlachos, Vasileios Zeimpekis, 2011-02-25 Food has a fundamental position in society ensuring health happiness and political stability Consequently the management of food chains and networks is one of the most important aspects of the modern food industry Yet food is difficult to handle along long supply chains with a limited window for storage and handling time and the risk of spoiling if incorrectly handled or processed These issues can lead to logistical problems that can severely affect product quality and freshness Intelligent Agrifood Chains and Networks offers a timely discussion of the current state of food logistics and indicates the major ICT problems that can occur during production warehousing transportation and retailing Emphasis is given to new technologies and intelligent systems that are able to process time dependent information handle emergencies and support logistics operations in food management In particular the authors show how telematics and RFID can be implemented in the supply chain The book also includes real life case studies in which actual food logistics problems and their solutions are presented demonstrating how systemic and logistics approaches may be combined The book is directed at academics researchers and students seeking the necessary background in terms of the interplay between the food supply chain and ICT Its comprehensive review of current issues in the food supply chain will be of interest to managers and technicians working in the food industry while its technological focus will be invaluable to food scientists and technologists

working in research and industry environments **Flavor, Satiety and Food Intake** Beverly Tepper, Martin Yeomans, 2017-04-05 This unique book provides a comprehensive review of the latest science on a key aspect of appetite control. It brings together contributions by leading researchers worldwide who approach this complex multifaceted issue from a variety of differing perspectives including those of food science, psychology, nutrition, and medicine among others. It is well known that products that require greater oral processing tend to be more satiating. At the same time, the orosensory exposure hypothesis holds that flavor and texture in the mouth are critical in determining meal size. They may act as key predictors of nutritional benefits and so promote better processing of foods. These two related ideas are at the forefront of current thinking on flavor-satiety interactions. Yet until *Flavor, Satiety and Food Intake* no book has offered an integrated treatment of both concepts. The only single source reference of its kind, it brings health professionals, product developers, and students up to speed on the latest thinking and practices in this fascinating and important area of research. Provides readers with a unique and timely summary of critical recent developments in research on the impact of flavor on satiety. Explores a topic of central importance both for food professionals seeking to develop healthier products and health professionals concerned with obesity and overeating. Brings together relevant topics from the fields of food science, psychology, nutrition, and medicine. *Flavor, Satiety and Food Intake* provides product developers with valuable information on how to integrate sensory evaluation with product formulation and marketing. It will also serve as a useful resource for health professionals and is a must read for students of a range of disciplines in which appetite and satiety are studied From Milk By-Products to Milk Ingredients Ruud de Boer, 2014-03-06 Milk is a complex substance and a variety of constituents can be extracted from it for use as ingredients in other foods. The main ingredients from milk are milk fat, cheese, and serum, but this range is continually expanding as food companies, dairies, and dairy scientists seek to utilize as many raw materials and by-products as possible to reduce waste, maximize efficiency, and increase productivity. *Ingredients from Milk* is a concise, fresh approach to ingredients derived from milk, containing guidance and new techniques for dairy industry professionals and scientists. Its structure is designed to mirror the process of extracting ingredients from milk, beginning with the basic concepts and following through the processes until finally arriving at the consumer products which constitute the end uses of ingredients from milk. This book is primarily targeted at the dairy industry but also provides a valuable insight for academics and students seeking an industry perspective **Handbook of Food Process Design, 2 Volume Set** Jasim Ahmed, Mohammad Shafiur Rahman, 2012-05-21 In the 21st Century, processing food is no longer a simple or straightforward matter. Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes. A highly interdisciplinary science, food process design draws upon the principles of chemical and mechanical engineering, microbiology, chemistry, nutrition, and economics and is of central importance to the food industry. Process design is the core of food engineering and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption. *Handbook of Food Process*

Design is a major new 2 volume work aimed at food engineers and the wider food industry. Comprising 46 original chapters written by a host of leading international food scientists, engineers, academics and systems specialists, the book has been developed to be the most comprehensive guide to food process design ever published. Starting from first principles, the book provides a complete account of food process designs including heating and cooling, pasteurization, sterilization, refrigeration, drying, crystallization, extrusion and separation. Mechanical operations including mixing, agitation, size reduction, extraction and leaching processes are fully documented. Novel process designs such as irradiation, high pressure processing, ultrasound, ohmic heating and pulsed UV light are also presented. Food packaging processes are considered and chapters on food quality, safety and commercial imperatives portray the role of process design in the broader context of food production and consumption.

The Science of Neurolearning from Neurobiology to Education Seren Gülşen GÜRGEN, Hasan KAZDAĞLI, 2024-10-16 High Pressure Processing of Foods Christopher J. Doona, Florence E. Feeherry, 2008-04-15

In High Pressure Processing of Foods, an array of international experts interrelate leading scientific advancements that use molecular biology techniques to explore the biochemical mechanisms of spore germination and inactivation by high pressure. It investigates the inactivation of different spore species as functions of processing parameters such as pressure, temperature, time, food matrix and the presence of anti-microbials. It proposes predictive mathematical models for predicting spore inactivation in foods treated with HPP, addresses commercial aspects of high pressure processing that include the high pressure equipment and packaging used to achieve the sterilization of bacterial spores in foods and provides an assessment of the quality of food products preserved by HPP. High Pressure Processing of Foods is the landmark resource on the mechanisms and predictive modeling of bacterial spore inactivation by HPP.

Functional Food Ingredients and Nutraceuticals John Shi, 2015-10-28. The second edition of a bestseller, Functional Food Ingredients and Nutraceuticals Processing Technologies covers new and innovative technologies for the processing of functional foods and nutraceuticals that show potential for academic use and broad industrial applications. The book includes a number of green separation and stabilization technologies.

Microbial Safety of Fresh Produce Xuetong Fan, Brendan A. Niemira, Christopher J. Doona, Florence E. Feeherry, Robert B. Gravani, 2009-10-06. Microbial Safety of Fresh Produce covers all aspects of produce safety including pathogen ecology, agro management pre-harvest and post-harvest interventions and adverse economic impacts of outbreaks. This most recent edition to the IFT Press book series examines the current state of the problems associated with fresh produce by reviewing the recent high profile outbreaks associated with fresh produce, including the possible internalization of pathogens by plant tissues and understanding how human pathogens survive and multiply in water, soils and fresh fruits and vegetables.

Advances in Food and Nutrition Research, 2011-06-14. Advances in Food and Nutrition Research recognizes the integral relationship between the food and nutritional sciences and brings together outstanding and comprehensive reviews that highlight this relationship. Contributions detail scientific developments in the broad areas of food

science and nutrition and are intended to provide those in academia and industry with the latest information on emerging research in these constantly evolving sciences The latest important information for food scientists and nutritionists Peer reviewed articles by a panel of respected scientists The go to series since 1948

Bioprocessing of Agri-Food Residues for Production of Bioproducts Adriana Carolina Flores-Gallegos,Rosa María Rodríguez-Jasso,Cristobal Noé

Aguilar,2021-09-30 This new volume presents original research and scientific advances in the field of the food bioprocessing bioproducts valorization of agricultural and food wastes microbiology and biotechnology It explores the most important advances in the valorization of agri food residues for the production of bioproducts and in the development of several bioprocessing strategies The authors place a special emphasis on the challenges that the industry faces in the era of sustainable development and aim to facilitate the reduction of food loss and waste This book demonstrates the potential and actual development and advances in the design and development of strategies and tools for the bioprocessing of agri food residues for the production of bioproducts Bioprocessing of Agri Food Residues for Production of Bioproducts covers aspects related to biotransformation of agri food residues such as mango seed citrus waste pomegranate husks nut shells melon peels leaves and grains cheese whey among others

Integrated Waste Management in India Marimuthu Prashanthi,Rajakumar Sundaram,2016-03-21 This book provides insights into the current status of waste management in India and research approaches to minimize waste and convert useful waste into energy alternatives towards achieving environmental sustainability It also discusses the implications of waste on human health and approaches to minimize the burden Waste disposal especially municipal solid waste MSW is one of the major environmental problems facing Indian cities Inadequate management of MSW poses risks to inhabitants and is also a breeding ground for various diseases Environmental health and the impact of waste on health is another major topic that has to be addressed In India non governmental organizations NGOs and social welfare groups play a major role in collecting and managing waste However waste management is still a huge problem and has also expanded into rural areas Contributed research papers from academic studies and industry focus on applied waste management methods currently being practiced waste strategies and ecofriendly approaches such as bioremediation The outcomes of the research contributions in the book will be useful in implementing and developing a task force to combat the waste management and energy demand crises

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Whey Processing Functionality And Health Benefits Introduction

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