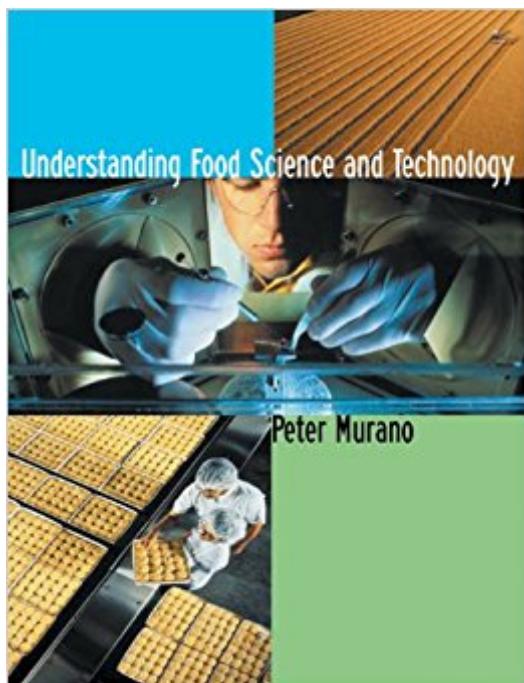


The book was found

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

Hardcover: 504 pages

Publisher: Cengage Learning; 1 edition (September 25, 2002)

Language: English

ISBN-10: 053454486X

ISBN-13: 978-0534544867

Product Dimensions: 11.2 x 8.7 x 0.9 inches

Shipping Weight: 2.9 pounds

Average Customer Review: 4.6 out of 5 stars 20 customer reviews

Best Sellers Rank: #73,912 in Books (See Top 100 in Books) #43 in Books > Textbooks > Medicine & Health Sciences > Nursing > Clinical > Nutrition #49 in Books > Medical Books > Nursing > Medical Nutrition #77 in Books > Textbooks > Medicine & Health Sciences > Medicine > Clinical > Nutrition

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.

Thank you

It is ok I think I pay good price.

[Download to continue reading...](#)

Understanding Food Science and Technology (with InfoTrac) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Blockchain: Step By Step Guide To Understanding The Blockchain Revolution And The Technology Behind It (Information Technology, Blockchain For Beginners, Bitcoin, Blockchain Technology) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Experimental Food Science, Third Edition (Food Science and Technology) Introduction to Nanoscale Science and Technology (Nanostructure Science and Technology) Science and Technology in the Global Cold War (Transformations: Studies in the History of Science and Technology) Foresight for Science, Technology and Innovation (Science, Technology and Innovation Studies) Oceanography: An Invitation to Marine Science (with OceanographyNow, InfoTrac) Freezing Colloids: Observations,

Principles, Control, and Use: Applications in Materials Science, Life Science, Earth Science, Food Science, and Engineering (Engineering Materials and Processes) Advances in Corrosion Science and Technology: Volume 6 (Advances in Corrosion Science & Technology) Holt Science & Technology: Microorganisms, Fungi, and Plants Course A (Holt Science & Technology [Short Course]) Advances in Nuclear Science and Technology: Volume 22 (Advances in Nuclear Science & Technology) Handbook of Waste Management and Co-Product Recovery in Food Processing (Woodhead Publishing Series in Food Science, Technology and Nutrition) Listeria, Listeriosis, and Food Safety, Third Edition (Food Science and Technology) Introduction to Food Toxicology, Second Edition (Food Science and Technology) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Fintech: Simple and Easy Guide to Financial Technology(Fin Tech, Fintech Bitcoin, financial technology fintech, Fintech Innovation, Fintech Gold, ... technology, equity crowdfunding) (Volume 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)