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Applications Food
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Technology-Mind Map |

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Food Processing
Food Science And
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Press-Based Proteins:
Challenges and Opportunities
for Pulses PULSE ELECTRIC
FIELD PROCESSING || FOOD~~

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~~PROCESsing Pulses (Foods)~~

~~Lecture 6 Quality Control
for Food Processing Hurdle
Technology in Food~~

Processing

New technology juices up the
food industry ~~Food Processing~~
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~~Science | Chapter 5 Part 2 |
Class XII CBSE Processing of
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the COVID-19 economy - New
Census Bureau weekly surveys~~

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Fat Chance: Fructose 2.0

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*Pulse Foods: Processing,
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*Edition, provides up-to-date
information on emerging*

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food industry can incorporate pulses into new food products. Since the first edition, significant developments have occurred in various aspects of pulse, pulse chemistry ...

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Pulse Foods: Processing,
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Applications is the first
book to provide up-to-date
information on novel and

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emerging technologies for the processing of whole pulses, techniques for fractionating pulses into ingredients, their functional and nutritional properties, as well as their potential applications, so

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that the food industry can
use this knowledge to
incorporate pulses into new
food products.

Pulse Foods - 1st Edition

Pulse Foods: Processing,
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Applications is the first book to provide up-to-date information on novel and emerging technologies for the processing of whole pulses, techniques for fractionating pulses into ingredients, their

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functional and nutritional properties, as well as their potential applications, so that the food industry can use this knowledge to incorporate pulses into new food products.

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that the food industry can
use this knowledge to
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food products.

Pulse Foods | ScienceDirect

Pulses are nutritionally
diverse crops that can be

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successfully utilized as a
food ingredient or a base
for new product development.
They provide a natural food
grade ingredient that is
rich in lysine, dietary
fiber, complex
carbohydrates, protein and B-

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that pulses can...

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Nutritional properties, as well as their potential applications, so that the food industry can

incorporate pulses into new food products. Since the first edition, significant developments have occurred

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pulse chemistry ...

Pulse Foods – 2nd Edition

Aug 28, 2020 pulse foods
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Pulse Foods: Processing, Quality and Nutraceutical Applications is the first book to provide up-to-date information on novel and emerging technologies for the processing of whole pulses, techniques for

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fractionating pulses into ingredients, their functional and nutritional properties, as well as their potential applications, so that the food industry can use this knowledge to incorporate pulses into new

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*Product Detail - Pulse
Foods: Processing, Quality
Applications*

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...
A number of different
processing techniques can be
applied to pulses including
dehulling, splitting,
canning, fermentation,
germination, roasting,
puffing, extrusion,

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micronization, flour
milling, and fractionation.

*Pulse Processing and
Utilization of Pulse
Ingredients in Foods*

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*Pulse foods : processing,
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Pulse Foods: Processing,
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Applications. Food Science
and Technology,
International Series .

Edited by Brijesh K. Tiwari
, Aoife Gowen , and Brian
McKenna . viii + 475 pp.

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Burlington, MA : Academic
Press (Elsevier) . 2011 .
\$150.00 (cloth or ebook) .

*Book review: Pulse foods:
Processing, quality and ...
Innovative Food Science and
Emerging Technologies, 2003.*

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4 (2) : p. 167-175. Yeom,
H.W., et al. Effects of
Pulsed Electric Fields on
the Quality of Orange Juice
and Comparison with Heat
Pasteurization. Journal of
Agricultural Food Chemistry,
2000. 48: p. 4597-4605.

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*Pulsed Electric Field
processing of foods - New
Food Magazine*

Pulse Foods: Processing
Quality and Nutraceutical
Applications by Tiwari,
Brijesh K et al eds and a

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9789351071990 - *Pulse Foods
: Processing Quality and ...*
Pulsed electric field (PEF)

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technology is a non-thermal food preservation method that involves the use of short electricity pulses for microbial inactivation while imposing minimal detrimental influence on food quality.

This technology has the

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major advantage to provide
high-quality foods to the
consumers.

*Pulsed electric field
technology in food
preservation: a ...*

In our ongoing Author

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Processing Quality And
Survey, 97% of our
Nutraceutical Applications
respondents would submit to
Food Science And
IJFST again and 100% are
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very satisfied or satisfied
Press
with the publication process
(October 2018). Virtual
Issue for June 2020 IJFST
has released a new virtual

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issue on the Globalisation
of Food Science and
Technology 2020 Onwards.
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Food Science & Technology -
Wiley ...*

To help us suss out the

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features you should look for
in a great food processor,
we turned to two best-
selling authors of food
processing cookbooks: Jean
Anderson, the James Beard
Award-winning ...

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The Best Food Processor for 2020 | Reviews by Wirecutter

product preparation and packaging (173.3%), grain and oilseed milling (160.7%) and animal food manufacturing (137.7%). •

Relative to the overall

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average wage in food
manufacturing, the two
component industries with
the lowest average wages in
2013 were bakeries and
tortilla manufacturing
(69.7%) and animal
slaughtering and processing

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*New York State's Food
Manufacturing Industry: A
Statewide ...*

The BCIT Food Technology
Diploma program trains
students in the basics of

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food technology, including food processing, quality control, food testing, and analysis. Graduate with all the practical skills you need to start your career. At BCIT, we believe in real life experience. In this

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program, you get to interact
first-hand with industry ...

Pulses are nutritionally
diverse crops that can be
successfully utilized as a

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food ingredient or a base
for new product development.
They provide a natural food
grade ingredient that is
rich in lysine, dietary
fiber, complex
carbohydrates, protein and B-
vitamins suggesting that

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pulses can provide a variety of health benefits such as reducing heart disease and diabetes. Interest in the use of pulses and their ingredients in food formulations is growing and several factors are

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Nutraceutical Applications.

Pulse Foods: Processing, Quality and Nutraceutical Applications is the first

book to provide up-to-date information on novel and emerging technologies for the processing of whole

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pulses, techniques for
fractionating pulses into
ingredients, their
functional and nutritional
properties, as well as their
potential applications, so
that the food industry can
use this knowledge to

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incorporate pulses into new food products. First reference bringing together essential information on the processing technology of pulses Addresses processing challenges relevant to legume and pulse grain

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Nutraceutical Delivers insights
into the current state-of-
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coverage of developments in
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of pulse protein and
carbohydrate based foods

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Edition, provides up-to-date
information on emerging
technologies for the
processing of whole pulses,

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Techniques for fractionating pulses into ingredients, their functional and nutritional properties, as well as their potential applications, so that the food industry can incorporate pulses into new

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food products. Since the first edition, significant developments have occurred in various aspects of pulse, pulse chemistry, processing and applications. This second edition provides thorough and authoritative

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coverage of pulse quality,
technology and nutraceutical
applications. Pulse Foods:
Processing, Quality and
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Second Edition, will
continue to be an important
resource for academics,

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Nutritional, researchers and industry professionals in providing essential details on various aspects of pulse foods. Fully revised and updated with new chapters on nutritional and health properties, storage and pre-

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technologies and
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into the current state-of-

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In depth
coverage of developments in
nutraceutical applications
of pulse protein and
carbohydrate based foods

Pulse Foods: Processing,
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File Type PDF Pulse Foods Processing Quality And Nutraceuical Applications, Second Edition, provides up-to-date information on emerging technologies for the processing of whole pulses, techniques for fractionating pulses into ingredients,

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in various aspects of pulse,
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coverage of pulse quality,
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providing essential details on various aspects of pulse foods. Fully revised and updated with new chapters on nutritional and health properties, storage and pre-processing, extraction technologies and

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Addresses processing
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Press

Like cereal, pulse processing is one of the oldest and most important of

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all food processing, which encompasses a diverse range of products. Pulses are widely grown throughout the world and their dietary and economic importance is globally appreciated and well recognized. Although

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cereal processing has several dedicated text books, no dedicated text on pulse processing is currently available for food science and technology graduates. This book aims to address this oversight,

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Starting with a chapter highlighting the importance of pulses, their production and consumption trends. The coverage in subsequent chapters provides details on the physical and chemical characteristics of pulses,

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Nutraceutical Applications and minor constituents in them and then how they are processed and used. Cooking quality, analysis and the value of the food products will all be examined with the final chapter reviewing the

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regulatory and legislative requirements for pulses.

This book will serve as a comprehensive text book for

undergraduate and

postgraduate students,

educators, industry

personnel involved with

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grain processing and to some extent researchers providing an up-to-date insight into pulse science, processing and technology.

The common beans and pulses are diverse food resources

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Nutritional Applications
of high nutritional value
(protein, energy, fiber and
vitamins and minerals) with
broad social acceptance.

These legume
crops demonstrate global
adaptability, genotypic and
phenotypic diversity, and

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preparation and dietary use.
Beans and pulses are
produced in regions as
diverse as LatinAmerica,
Africa, Asia, and North
America, and on a scale
similar to some other crops,

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such as wheat, corn, rice
and soybeans. Numerous
factors influence
utilization, including bean
type and cultivar selection,
cropping environment and
systems, storage conditions
and handling infrastructure,

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Nutraceutical and final product preparation. Nutrient content and bio-availability are dramatically influenced by these conditions. In recent years, beans and pulses have been cited for imparting

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specific positive health
potentiating responses, such
as
hypocholesteremic response,
mitigation of diabetes and
colonic cancer, and
weight control. Enhanced dry
bean utilization focused on

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Improved dietary health is an opportunity within both subsistent and developed populations. This book provides a contemporary source of information that brings together current knowledge and practices in

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the value chain of
beans/pulses production,
processing, and nutrition.
It provides in-depth coverage
of a wide variety of
pertinent topics including:
breeding, postharvest
technologies,

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Processing technologies, food safety, quality, nutrition, and significance in human health. An experienced team of over 25 contributors from North America, Asia, and Africa has written

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15 chapters, divided into
three sections: Overview,
production and postharvest
technologies of beans
and pulses Composition, value-
added processing and quality
Culinology, nutrition, and
significance in human health

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Contributors come from a field of diverse disciplines, including crop sciences, food science and technology, food biochemistry, food engineering, nutritional sciences, and culinology.

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Dry Beans and Pulses
Applications
Production, Processing and
Food Science And
Nutrition is an
Technology Academic
essential resource for
Press
Scientists, processors and
nutritionists, whatever
the work setting.

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The lifestyle of humans is rapidly changing, and, correspondingly, their needs and the current and future megatrends of the food market. It is worth mentioning (1) the preference for natural,

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simple, and flexible diets that drive the further expansion of plant-focused formulations, (2) the focus on food sustainability (food waste reduction), and (3) the interest in healthy eating as the basis for good

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Health. The hectic routine and rapid urbanization in developed and developing regions, respectively, have shifted consumer preferences toward bread and baked foods, which, interestingly, are often high in sugars and

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are categorized as having a high glycemic index.

Therefore, it is of major importance to address the technological challenges of manufacturing baked goods with high physical and sensory quality that result

File Type PDF Pulse Foods Processing Quality And Nutraceutical Applications in positive metabolic responses. This Special Issue seeks to provide fundamental understanding in this area and novel strategies to improve the nutritional properties of baked goods, including a

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decrease in starch
bioaccessibility, sugar
reduction, increase in fiber
and/or protein content, and
the improvement of
phytochemical bioactivity.

This Special Issue will also
cover studies on the

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physical and sensory
improvements of baked goods
that may provide a
mechanistic understanding to
minimize the loss of quality
after the incorporation of
nutritional-improving
ingredients, such as edible

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byproducts, proteins, or fibers. Last but not least, studies focused on the reduction of additives (clean label) or fat and on the use of sourdough to improve the sensory properties of baked goods

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will also be included.

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Press
World health authorities
recommend people maximize
their protein intake through
vegetable sources (such as
pulses), and reduce protein
intake from animal sources.

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Increasing vegetable protein intake has been shown to be positively associated with the reduction of both cardiovascular-disease-related mortality and all-cause mortality. Pulse consumption has been shown to improve

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satiety and metabolism of glucose and lipids, due to their high protein and fiber content, which makes their consumption ideal for preventing and managing obesity. In recent years, there has been increasing

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demand for pulses and pulse-based products in developed countries. Several large-scale collaborative research projects on pulse products have been initiated by government agencies.

Similarly, established

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Multinational food companies have developed pulse product units. *Pulses: Processing and Product Development* fulfills the need for a comprehensive book on processing and products of pulses. The book addresses a

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Food Processing for
Increased Quality and
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File Type PDF Pulse Foods Processing Quality And Nutraceuical, Volume 18 in the Handbook of Food Food Science And Bioengineering series, offers an updated perspective on the novel technologies utilized in food processing. This resource highlights their

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Impact on health, industry
and food bioengineering,
also emphasizing the newest
aspects of investigated
technologies and specific
food products through
recently developed
processing methods. As

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Processed foods are more frequently consumed, there is increased demand to produce foods that attract people based on individual preferences, such as taste, texture or nutritional value. This book provides

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advantageous tools that
improve food quality,
preservation and aesthetics.

Examines different frying
techniques, dielectric
defrosting, high pressure
processing, and more

Provides techniques to

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Improve the quality and sensory aspects of foods
Includes processing techniques for meat, fish, fruit, alcohol, yogurt and whey
Outlines techniques for fresh, cured and frozen foods
Presents processing

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This book provides a global overview of pulse intake and future trends from a variety of perspectives. Pulses, which include dried beans,

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Peas and lentils, are second only to grains as a source of food for the world's population. Contributors from around the globe explore a number of issues related to this food group, including their impact on

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global health and
sustainability, the
relationship between pulse
intake and chronic disease,
and their nutritional and
gastrointestinal benefits.
The primary purpose of the
volume is to explore the

File Type PDF Pulse Foods Processing Quality And Nutritional and health benefits of pulses (starchy legumes) as a sustainable food source. Initial chapters focus on the role of pulses in complementary feeding and in the prevention of malnutrition

File Type PDF Pulse Foods Processing Quality And Nutritional Applications in infants and children in the developing nations of Africa. Authors also consider the feasibility and sustainable properties of pulses as a staple food for these regions. Subsequent chapters focus on the

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association between pulse
intake and chronic disease
risk reduction. Contributors
identify the unique
contributions of pulses,
versus legumes as a whole,
to chronic disease risk and
management. Additional

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chapters provide a comprehensive review of the nutrient contents of pulses, their bioavailability, and the nutritional impact of pulse consumption. The book also explores the phytochemicals contained in

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pulses from two Applications
perspectives, the
traditional perspective of
risk (e.g. anti-nutrients)
and a nutraceutical
perspective, focused on the
novel benefits of pulse
components (e.g.

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antioxidants). The editor has designed the book for students, faculty, and research scientists, as well as practicing dietitians.

Members of the pulse industry, grower associations, and government

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agencies also will find the information relevant to their work, as will those in the private sector employed by food companies with an interest in pulse ingredients.

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Food Processing: Principles
and Applications second
edition is the fully revised
new edition of this best-
selling food technology
title. Advances in food
processing continue to take
place as food scientists and

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food engineers adapt to the challenges imposed by emerging pathogens, environmental concerns, shelf life, quality and safety, as well as the dietary needs and demands of humans. In addition to

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Nutraceutical Applications
covering food processing
principles that have long
been essential to food
quality and safety, this
edition of Food Processing:
Principles and Applications,
unlike the former edition,
covers microbial/enzyme

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inactivation kinetics,
alternative food processing
technologies as well as
environmental and
sustainability issues
currently facing the food
processing industry. The
book is divided into two

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on principles of food
processing and handling, and
the second on processing
technologies and
applications. As a hands-on
guide to the essential
processing principles and

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their applications, covering
the theoretical and applied
aspects of food processing
in one accessible volume,
this book is a valuable tool
for food industry
professionals across all
manufacturing sectors, and

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