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Food Materials Science provides the science behind structuring processes for foods and applications in food product design. The first in its field, the book is an invaluable reference. The creation of added value from raw food materials is a legitimate aspiration of the modern food industry. Adding value to foods requires knowledge of what the consumer wants and creating products that satisfy the demand.

Food Materials Science | SpringerLink

Abstract. Food science is the discipline of applied science dedicated to the study of food. It is not just limited to chemistry alone but is a combination of various disciplines like biology, biochemistry, engineering, molecular biology and genetics, nutritional and health science and microbiology which is aimed at providing a better understanding of food components and materials, their conversion to healthy and safe products and delivery to the consumers.

Importance of Food Science and Technology - Way to Future ...

This fifth edition provides information on techniques needed to analyze foods for chemical and physical properties. The book is ideal for undergraduate courses in food analysis and is also an invaluable reference to professionals in the food industry.

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The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information.

Essentials of Food Science | SpringerLink

Many statistical innovations are linked to applications in food science. For example, the student t-test (a statistical method) was developed to monitor the quality of stout at the Guinness Brewery and multivariate statistical methods are applied widely in the spectroscopic analysis of foods.

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Molecular gastronomy is a subdiscipline of food science that seeks to investigate the physical and chemical transformations of ingredients that occur in cooking. Its program includes three axes, as cooking was recognized to have three components, which are social, artistic and technical.