



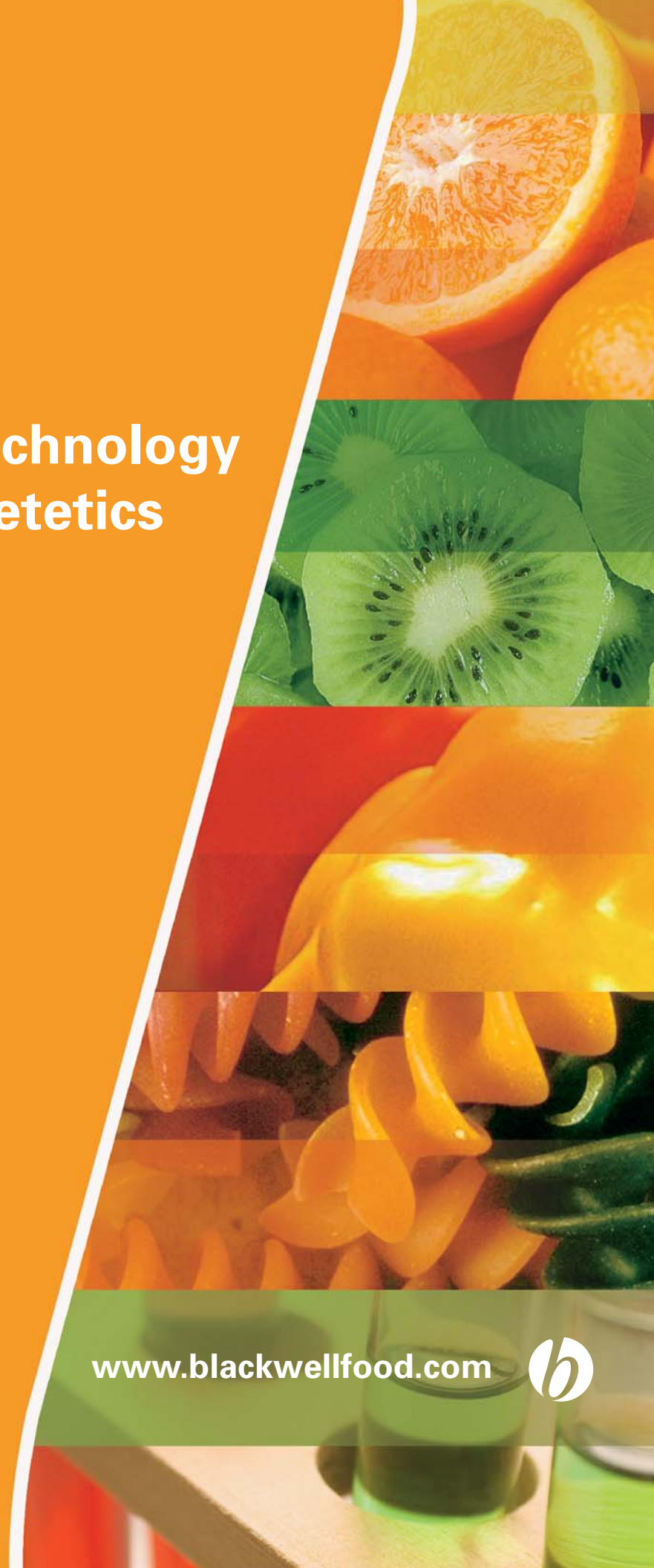
**Blackwell**  
Publishing

# Food Science & Technology and Nutrition & Dietetics

2007-2008

Books and Journals

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Welcome to the Blackwell Publishing Food Science & Technology and Nutrition & Dietetics 2007-2008 Catalog!

Blackwell is proud to partner with key societies throughout the world and work with internationally-renowned authors, editors and contributors in the global and growing food science, technology and nutrition sectors.

We welcome comments on our books and journals and are also pleased to consider proposals from established and new book authors.

We look forward to hearing from you.

On the following pages, you will find full details of Blackwell's expanding list of quality books and journals covering many topics of direct interest to a wide range of professionals in the food industry and related areas.

We are especially pleased to draw your attention to the following:

- The debut of the *Textbook of Food Science and Technology* edited by Geoffrey Campbell-Platt supported by IUFoST—see page 3.
- The *Journal of Food Science, Journal of Food Science Education and Comprehensive Reviews in Food Science and Food Safety*—Publications of the Institute of Food Technologists—see Journals on pages 32-35.
- Blackwell's expanding *IFT Press* book series, a joint venture with the Institute of Food Technologists—see inside back cover for details.
- The *International Journal of Food Science and Technology* published for the Institute of Food Science and Technology Trust Fund—see journals on pages 32-35.
- Our emerging book series in collaboration with the Society of Dairy Technology—see page 19.
- Our ongoing relationship with the British Dietetic Association with the 2007 publication of both the 4th edition of the *Manual of Dietetic Practice* and the 3rd edition of the *Clinical Paediatric Dietetics*—see pages 30 & 31.
- Our publication of the Nutrition Society Textbook Series—see page 30.

**Nigel Balmforth**  
 Publisher-Journals: Worldwide  
 Email: nigel.balmforth@oxon.blackwellpublishing.com  
 Tel: +44 (0) 1865 4765 476501

**David McDade**  
 Commissioning Editor-Food Science and Technology Books: UK  
 Email: david.mcdade@oxon.blackwellpublishing.com  
 Tel: +44 (0) 1865 476546

**Mark Barrett**  
 Publisher-Food Science & Technology and Nutrition & Dietetics Books: North America  
 Email: mark.barrett@ames.blackwellpublishing.com  
 Tel: 1 515 292-0140 ext 613

**Laura Price**  
 Associate Commissioning Editor-Nutrition and Dietetics Books: UK  
 Email: laura.price@oxon.blackwellpublishing.com  
 Tel: +44 (0) 1865 476524

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- **Telephone:** +44 (0) 1865 778315
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General Food Science, Food Technology & Food Service

**IFIS Dictionary of Food Science and Technology**  
 The International Food Information Service



Distilled from the extensive data held and maintained by IFIS, the dictionary is easy to use and has been rigorously edited and cross-referenced. This landmark publication features:

- Over 7800 entries
- Reflects current usage in the scientific literature
- Includes local names, synonyms and Latin names, as appropriate
- Extensive cross-referencing
- Scientific editing from the team at IFIS

The International Food Information Service (IFIS) is a not-for-profit organization providing international products and services, commissioning research and providing education in information science for the international food science, food technology and human nutrition community. Further information can be found at www.foodsciencecentral.com.

FSTA – Food Science and Technology Abstracts™, and Food Science Central™ are registered trade marks within Europe and trade marks within the USA.

2005 • 424 pages • 9781405125055 • hb  
 \$158.99 £79.50 \$289.00

**Frozen Food Science and Technology**



Editor Judith Evans

This book provides a comprehensive source of information on freezing and frozen storage of food. Initial chapters describe the freezing process and provide a fundamental understanding of the thermal and physical processes that occur during freezing. Experts in each stage of the frozen cold chain provide, within dedicated chapters, guidelines and advice on how to freeze food and maintain its quality during storage, transport, retail display and in the home. Individual chapters deal with specific aspects of freezing relevant to the main food commodities—meat, fish, fruit and vegetables. Legislation and new freezing processes are also covered.

*Frozen Food Science and Technology* offers in-depth knowledge of current and emerging refrigeration technologies along the entire frozen food chain, enabling readers to optimize the quality of frozen food products.

2008 • 320 pages • 9781405154789 • hb  
 \$184.99 £105.00 \$313.00

**Textbook of Food Science and Technology**

Editor Geoffrey Campbell-Platt

Study of food science and technology is the understanding and application of science to satisfy the needs of society for sustainable food quality, safety and security. Supported by IUFoST, this brand new comprehensive textbook is an invaluable tool, because it is designed to cover all food science and technology course elements.

Chapters in the book are drawn from an authorship comprising internationally-known experts, teachers and researchers, with a view to ensuring applicability to the increasingly international way that the subject is taught. Carefully peer-reviewed and edited, the book is an essential piece of equipment for all students and teachers, and also as a reference for qualified professionals already working in the food industry worldwide.

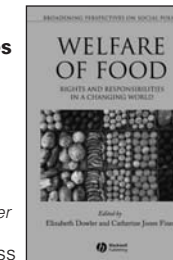
2007 • 648 pages • 9780632064212 • hb • Illustrated  
 \$69.99 £39.50 \$108.95

**Welfare of Food\* Rights and Responsibilities in a Changing World**

Elizabeth Dowler

Broadening Perspectives in Social Policy Series

Series Editor: Catherine Jones Finer



Everyone needs reliable access to safe, appropriate and healthy food; yet despite regular public pronouncements and apparent commitments by states and institutions, the reality is very different for many consumers in both rich and poor countries. This book explains why, looking at the role of food in contemporary policy, in the UK, Europe and internationally. The contributions challenge (or provide a challenge to) state, institutional and agency structures and responses to this critical issue. The book opens up new areas in social policy, providing a comprehensive and readable account of key current issues: food rights, patenting, safety, aid, choice and poverty.

2003 • 176 pages • 9781405112451 • pb  
 \$46.95 £20.99 \$76.95

\*to order this title in North America contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

**Food Industry and the Internet Making Real Money in the Virtual World**

Drew Smith

Who is making money on the Web and who is losing it? This book brings together the first two hundred and fifty stories to appear on the revolutionary food industry intelligence service efoodnews.com. We have interviewed many of the largest companies in the food and drink business and those most actively pursuing e-commerce. This report concisely summarises and analyzes the findings of these discussions and guides you to discover the successful strategies. If you are trying to develop a cohesive and creative online presence then this book is tailor-made for you.

2001 • 232 pages • 9780632057535 • hb  
 \$109.99 £55.00 \$191.00

**The Handbook of Organic and Fair Trade Food Marketing**



Editors Simon Wright & Diane McCrear

*The Handbook of Organic and Fair Trade Food Marketing* provides a practical guide to successful marketing in these two dynamic sectors, underpinned by case histories and lessons from companies that have been successful in these areas, including Green & Black's, Yeo Valley and Duchy Originals. It includes a review of the international markets for organic and fair trade food and drink; an analysis of organic and fair trade consumers; a review of successful retailing practice; and a section on organic and fair trade divergence and convergence. Chapters are also included on perspectives from the USA, Germany and Italy. The book is written by industry experts, augmented by academic contributions where appropriate, offering for the first time the practical marketing advice required by companies in this sector.

2007 • 312 pages • 9781405150583 • Illustrated • hb  
 \$184.99 £105.00 \$328.00

Related Journals

General Food Science

Journals

**Journal of Foodservice** .....pg 35

**Journal of Sensory Studies** .....pg 33

**Journal of Texture Studies** .....pg 35

**Journal of Food Science** .....pg 34

**Comprehensive Reviews in Food Science & Food Safety** .....pg 34

**Journal of Food Science Education** .....pg 34

**International Journal of Consumer Studies** .....pg 34

**International Journal of Food Science & Technology** .....pg 32

**Journal of Consumer Affairs** .....pg 32



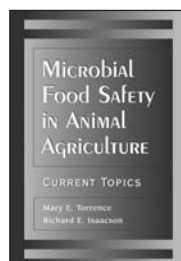
**Food Safety, Food Microbiology & Quality Assurance**

**Microbial Food Safety in Animal Agriculture**

**Current Topics**

**Mary E Torrence & Richard E Isaacson**

The only book of its kind, this is a much-needed contribution to the current literature on production animal food safety. Written by specialists from around the world, this essential reference includes complete coverage of antimicrobial resistance, animal disease surveillance, detection methods and diagnostics, and emerging diseases. Topics also include balanced overviews of Federal, industry and academic perspectives on the most important issues in food safety.



2003 • 416 pages • 9780813814957 • Illustrated • hb  
\$109.99 £59.00 \$219.00

**Chemical Food Safety**

**A Scientist's Perspective**

**Jim Riviere**

"This easy-to-read book focuses on how toxicology data is or should be applied to the real world of food safety. Overall, this book provides the reader with a concise overview of the subject of chemical food safety, comparing real risks with perceived risks, and unearthing numerous myths and people's intolerance to certain types of risk. It highlights the role of the scientist or toxicologist in providing a professional perspective to help the public differentiate risk. It certainly makes you think!" *BTS NEWSLETTER 2004*



*Chemical Food Safety: A Scientist's Perspective* introduces readers to the science of risk assessment as applied to food safety and offers relevant, current information on research and statistics, chemicals, biotechnology issues, and emerging diseases that challenge the risk assessment strategies of toxicology and microbiology.

2002 • 272 pages • 9780813802541 • hb  
\$74.99 £49.50 \$163.00

**Practical Food Microbiology\***

**Third Edition**

**Diane Roberts & Melody Greenwood**

This rapid reference guide to key microbiological tests for specific foods relates microbiological assessment to current "legislation" and sampling plans. It includes new approaches, such as rapid ELISA tests and DNA technologies and discusses both the theory and methodology of food microbiology. Coverage includes: ISO, CEN and BSI standards for food examination.

2002 • 304 pages • 9781405100755 • Illustrated • hb  
\$116.95 £51.99 \$191.00

\*to order this title in North America contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

**Environmental Contaminants in Food**

**Editors Colin F Moffat & Kevin J Whittle**

"A cool, authoritative recitation of the state of scientific knowledge in this emotive area" - *Food Science and Technology Today*

"A valuable snapshot of the current state of knowledge... with an easy-to-read style and many references, it is likely to win many friends" *The Analyst*

This volume considers activities devoted to ensuring that the input of contaminants from the environment is minimized. Chapters deal with methods of modern instrumental analysis, with a wide range of contaminants, with risk assessment, and with sensory assessment and tainting.

1999 • 600 pages • 9781850759218 • Illustrated • hb  
£110.00 \$381.00

Only available for sale outside North America

**The Microbiological Risk Assessment of Food**

**Stephen Forsythe**

"This book should serve as background reading for those interested in the field of microbial risk assessment" *Pradeep Malakar, Microbiology Today, 2003.*

Microbiological Risk Assessment, or MRA, is an exciting new development in the food industry's constant move toward improving food safety. This stimulating new book succinctly covers all major aspects of this important subject giving vital practical information on how to implement MRA programs, including full case studies of MRA implementation. Written in a clear and user-friendly manner this book will be a vital tool for all those involved in safety aspects of the food industry.

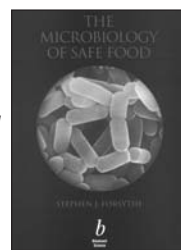
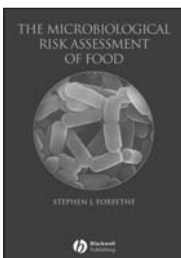
2002 • 216 pages • 9780632059522 • Illustrated • pb  
\$83.99 £41.99 \$124.00

**The Microbiology of Safe Food**

**Stephen Forsythe**

*The Microbiology of Safe Food* reviews the production of food and the level of microorganisms that humans ingest, covering both food pathogens and food spoilage organisms. This book is not only a key text for all those studying food science, technology and food microbiology but a valuable resource for government and food company regulatory personnel, quality control officers, public health inspectors, environmental health officers, food scientists, technologists and microbiologists.

2000 • 424 pages • 9780632054879 • Illustrated • pb  
\$99.99 £49.99 \$109.99



**Preharvest and Postharvest Food Safety**

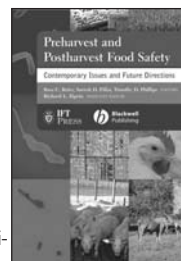
**Editors Ross C Beier, Suresh Pillai & Timothy D Phillips**

*IFT Press Series*

While presenting the latest scientific research on the major pathogens associated with meat, poultry, produce, and other foods, *Preharvest and Postharvest Food Safety* goes beyond other professional reference books by identifying the research needed to assure food safety in the future. It describes what we now know in food safety and provides a framework and focus for future research to improve diagnostic capabilities and intervention strategies for enteropathogens.

2004 • 480 pages • 9780813808840 • hb  
\$184.99 £105.00 \$261.00

Classroom adoption price available in North America



**Determination of Animal and Plant Species in Foodstuffs**

COMING 2008

**Editors Graham Bonwick & Chris Smith**

*IFST Book Series*

This title will be the first in an important new series of books covering analytical techniques, published by Blackwell, for the Institute of Food Science and Technology (IFST). *Determination of Animal and Plant Species in Foodstuffs* will cover methods that are used to detect the species of origin used in food products. This is important in the many cases of fraudulent substitution of lower cost species into food products, and also for moral, religious, health and food safety issues arising from consumer consumption of food products containing animal or plant material of which consumers were not aware. The book will cover techniques, species, and food products from an international arena.

2008 • 256 pages • 9781405119078 • Illustrated • hb  
\$119.99 £69.50 \$268.00

**Bioactive Compounds in Foods**

COMING 2008

**Natural and Man-Made Components**

**Editors John Gilbert & Hamide Senyuva**

*Bioactive Compounds in Foods* covers for the first time both 'inherent toxicants'; and 'heat processing contaminants,' recognizing the difficulty of prevention in both cases. After an introductory chapter, it examines in detail a wide range of contaminants, including several process contaminants which are relatively new (e.g. acrylamide and furan) but which have a rapidly growing literature. All chapters follow a standardized format designed to provide up-to-date knowledge in five areas: 1. Occurrence route or mechanism of formation; 2. Methods of analysis; 3. Incidence and levels of occurrence; 4. Exposure assessment; 5. Regulations.

2008 • 320 pages • 9781405158756 • Illustrated • hb  
\$184.99 £105.00 \$249.99

**The Practical Food Microbiology Series**

**E.coli**

**A Practical Approach to the Organism and its Control in Foods**

**Chris Bell & Alec Kyriakides**

Recent outbreaks of fatal food-borne illness associated with *Vero cytotoxin-producing E.Coli* (VTEC) have highlighted the need for thorough and coherent information to be provided to the food industry.

The book details the causes of selected incidents and assesses the lessons that can be learned from them. It examines the characteristics of *E.Coli* and VTEC and identifies factors which makes food susceptible to contamination by these pathogens.

1999 • 200 pages • 9780751404623 • pb  
\$61.99 £30.99 \$90.95



**Clostridium Botulinum**

**A Practical Approach to the Organism and its Control in Foods**

**Chris Bell & Alec Kyriakides**

"*Clostridium botulinum*, the third in Blackwell Science's Practical Food Microbiology series (successor to *Listeria* and *E. coli*) is another triumph of concise, interesting and informative information" - *INTERNATIONAL FOOD SAFETY NEWS*

*Clostridium botulinum* produces a toxin which causes the severe, often fatal illness, botulism. It is a potential hazard associated with a wide range of both ambient stable and chilled foods. Foodborne botulism still occurs all around the world. As new outbreaks are reported implicating yet more food types and food processes, so the food industry needs to regularly review processes and product characteristics to assure safety.

2000 • 328 pages • 9780632055210 • Illustrated • pb  
\$69.99 £35.50 \$107.00



**Food Safety and Quality Assurance**

**Foods of Animal Origin, Second Edition**

**William T Hubbert, Harry V Hagstad, Elizabeth Spangler, Michael Hinton & Keith Hughes**

Teaches students and practitioners how to: understand the food chain as a single entity; collect and analyze data relevant to investigation of foodborne disease outbreaks; identify human health hazards in foods of animal origin; and examines principles of safe food.

1996 • 320 pages • 9780813807140 • hb  
\$59.99 £31.99 \$127.00

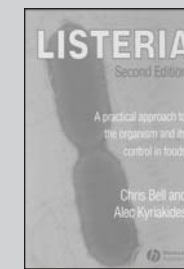
**Listeria**

**A Practical Approach to the Organism and its Control in Foods Second Edition**

**Chris Bell & Alec Kyriakides**

Human illness attributed to food-borne pathogenic microorganisms has been prominent in the mass media in recent years and there is evidence of an increasing number of outbreaks, despite the implementation of improved measures for food safety in many situations. This new edition of an extremely well-received, timely and useful book has been fully revised and updated to include the latest information on the microorganism, its taxonomy, details of recently documented outbreaks and new legislation.

2005 • 296 pages • 9781405106184 • Illustrated • pb  
\$87.99 £43.99 \$130.00



**Salmonella**

**A Practical Approach to the Organism and its Control in Foods**

**Chris Bell & Alec Kyriakides**

*Salmonella* details the causes of selected outbreaks and assesses the lessons that can be learned from them. It examines the characteristics of *Salmonella spp.* and identifies factors that make foods susceptible to contamination and growth of these organisms. Specific product sectors are used to indicate practical measures that can be applied to control *Salmonella spp.* in foods and minimize their potential to cause harm to the consumer. It also provides guidance in selecting effective sampling plans and test methods to monitor and detect the organism and offers pragmatic advice on action to be taken when the organism is detected during monitoring programs.

2001 • 336 pages • 9780632055197 • Illustrated • pb  
\$121.99 £60.99 \$212.00



**Campylobacter**

COMING 2008

**Chris Bell & Alec Kyriakides**

*Campylobacter* covers the taxonomy of the genus, the illness caused by it and the causes of outbreaks and lessons that can be learned. Also included are details of the factors affecting the growth and survival of *Campylobacter* species. Full details are also given of control measures in the most important situations and details of current legislation, codes of practice and monitoring related to the genus.

2008 • 296 pages • 9781405156288 • Illustrated • pb  
\$99.99 £49.50 \$128.70

**Microbiological Safety of Food in Healthcare Settings**

NEW

**Editors Barbara M Lund & Paul R Hunter**

A multi-contributed text, giving a clear, practical account of the salient features of foodborne pathogenic microorganisms, and the particular risks that they pose to vulnerable groups of the population in hospitals, nursing and residential homes and in the community. This book outlines the medical conditions that lead to susceptibility to foodborne infection, and the types of immunosuppression and discussing the ways in which the production and supply of food needs to be controlled, in order to minimize the risks to these vulnerable groups from foodborne diseases. Includes practical guidelines for implementation of systems for the production of safe food.

2007 • 384 pages • 9781405122207 • Illustrated • hb  
\$184.99 £105.00 \$328.00



**Shelf Life**

**Dominic Man**

*Food Industry Briefing Series*  
Series Editor: *Ralph Early*

This easy-to-use quick reference contains essential information in a concise format that will enable readers to successfully deal with the day-to-day problems related to shelf life of foods. The book will appeal to senior students of food science and technology and related disciplines, and to practicing food professionals such as product developers, quality assurance technologists, etc.

2002 • 128 pages • 9780632056743 • Illustrated • pb  
\$61.99 £30.99 \$75.95



## Advances in Food Diagnostics

Editors Leo ML Nollet and Fidel Toldrá  
Administrative Editor YH Hui

Editors Nollet, Toldrá, and Hui and their broad team of international contributors address the most recent advances in food diagnostics through multiple approaches: reviewing novel technologies to evaluate fresh products; describing and analyzing in depth several specific modern diagnostics; providing an analysis of data processing; and discussing global marketing with an insight into future trends.

While covering conventional (typically lab-based) methods of analysis, the book focuses on leading-edge technologies that are being or about to be introduced. The book looks at areas such as food quality assurance, safety and traceability. Issues such as improved quality control, monitoring pesticide and herbicide residues in food, determining the nutritional content of food and distinguishing between GM and "conventional" foodstuffs are covered. *Advances in Food Diagnostics* offers the food professional what its title promises – the latest advances in food diagnostics and analysis.

2007 • 368 pages • 9780813822211 • Illustrated • hb  
\$184.99 £105.00 \$395.00

## HACCP

SE Mortimore, CA Wallace & Christos A Cassianios

Food Industry Briefing Series  
Series Editor: Ralph Early

This is to provide a concise, easy-to-use, quick reference book aimed at busy food industry professionals and students. The book will contain all information needed to gain a working knowledge of HACCP. It is viewed as an introductory level text assuming that those readers who go on to become practitioners will further their understanding through attendance at training courses, symposia and through access to more detailed texts.

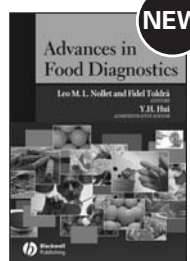
2001 • 144 pages • 9780632056484 • Illustrated • pb  
\$76.99 £38.50 \$116.00

## HACCP and Heat Preserved Foods

Editor Nick May

*HACCP and Heat Preserved Foods* provides an overview of the science and technology of the production of heat preserved foods, with an emphasis on the application of HACCP. It covers all stages of the heat preservation process: product preparation, packaging, heat processing, management of recontamination risks and control of stock post-heat processes. Legal aspects will be covered in a separate chapter. The book is directed at food scientists and technologists in heat preserved food operations (canneries), government officials and students of food science

2008 • 320 pages • 9781405156738 • Illustrated • hb  
\$184.99 £105.00 \$285.99



NEW

## HACCP Case Studies 1: Foods of Animal Origin

## HACCP Case Studies 2: Foods of Plant Origin

Ioannis S Arvanitoyannis

Institute of Food Science and Technology Series

Hazard Analysis and Critical Control Points (HACCP) is a system of food safety management that uses a preventative approach to identify potential food safety hazards at all stages of food production and preparation processes. It is accepted around the world as the standard, most effective method of ensuring food safety.

In contrast to the theoretical approach taken by many food safety books, *HACCP Case Studies* volumes 1 & 2 are unique in providing an array of in-depth case studies. Each case study will present a practical, step-by-step approach to the implementation of HACCP for a comprehensive range of food products. In order to accommodate this breadth of information, volume 1 deals with foods of animal origin (meat and poultry, fish, dairy products) and volume 2 covers plant-derived foods (fruit, vegetables, baked goods, beverages, etc).

Both books include an introductory section providing a background context and history of food safety and quality management systems. A chapter will be included on the latest developments in food safety legislation in the EU and USA. The new ISO 22000 standard – which could eventually replace HACCP – will be also covered.

## HACCP Case Studies 1:

2008 • 320 pages • 9781405153669 • hb  
\$184.99 £105.00 \$199.99

## HACCP Case Studies 2:

2008 • 320 pages • 9781405153676 • hb  
\$184.99 £105.00 \$199.99

## Bundle Case Studies One & Two:

9781405167123 • \$274.99 £150.00 \$578.00

## Veterinary Public Health and Food Safety

Editors Micheál O' Mahony, Paul Whyte & Professor Séamus Fanning

This book is the first to bring together key areas of current concern in veterinary public health and food safety in one single volume. From analyzing risk sources to exploring modern approaches in food safety assurance, this timely book is an ideal reference for those working, studying or researching in this field. As well as bringing together established areas of research and interest, this book also includes completely new topics of concern such as risks associated with obesity and risk management in petting farms and in water sports.

2008 • 256 pages • 9781405147187 • pb  
\$89.99 £44.95 \$119.99

COMING 2008

## Metal Contamination of Food

Its Significance for Food Quality and Human Health, Third Edition

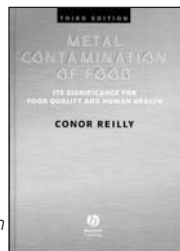
Conor Reilly

"I can only praise this book. I found it extraordinary in breadth and scope... This book is highly comprehensive but still amazingly rich in detail; exceptional quality... this book is at the very cutting edge of current analytical technical development and public health and safety... Impressive reading!" - PROFESSOR BERISLAV MOMCILOVIC, CROATIAN MEDICAL JOURNAL

"Libraries will be anxious to have this comprehensive text on their shelves... well presented and lucid throughout. It is a worthy successor to the previous editions." LES EBDON, BRITISH JOURNAL OF NUTRITION, NOVEMBER 2003

"a well balanced and valuable reference for any health professional interested in the role of metals in health, for the food industry or any academic library." NUTRITION BULLETIN

2002 • 288 pages • 9780632059270 • hb  
\$189.99 £95.00 \$327.00



## Management of Food Allergens

Editors Jacqueline Coutts & Richard Fielder

*Management of Food Allergens* provides an overview of the important emerging topic in food safety of food allergens. It examines the risk management systems and practices being adopted by the food industry to tackle the growing hypersensitivity of consumers to a range of food proteins. The various aspects of the subject are addressed from a range of perspectives including that of researcher, food manufacturer, enforcement officer, clinician and consumer. There will be an emphasis on the scientific analysis of food and environmental samples when used in verifying in-process controls and finished-product labeling claims. The book aims to provide a critical analysis of the latest information available to the various stakeholders in food allergen management, consolidating the currently diffuse literature into a single, convenient reference source.

2008 • 320 pages • 9781405167581 • Illustrated • hb  
\$184.99 £105.00 \$249.99

## Salmonella Enterica Serovar Enteritidis in Humans and Animals Epidemiology, Pathogenesis and Control

Editors AM Saeed, RK Gast, M Potter & PG Wall

In recent decades *Salmonella* has become a scourge of pandemic proportions, most commonly in the form of *Salmonella Enteritidis*, the serotype discussed in this book. This account of *Salmonella Enteritidis* as a public threat and a medical problem represents the various efforts of health professionals around the world to understand and control this widespread disease.

1999 • 464 pages • 9780813827070 • Illustrated • hb  
\$184.99 £105.00 \$385.00

COMING 2008

## Food Biodeterioration and Preservation

Editor Gary Tucker

*Food Biodeterioration and Preservation* discusses how the agents of food biodeterioration operate, and examines the commercially-used industrial methods available to control them, allowing the production of safe and wholesome foods. There is an emphasis on the equipment employed to carry out the various methods of preservation.

The introductory chapter describes in detail the microorganisms and mechanisms of food breakdown intrinsic to various key food types; dairy, meat and fish, fruit and vegetables. Direct microorganism action will be covered in addition to enzymatic breakdown. The second chapter addresses HACCP, including food safety legislation. Subsequent chapters outline the principal, commercially-used methods of preserving foods. These chapters follow the following common structure: theoretical background; flow sheets of operations; food preparation/processing equipment; special features of hygiene; packaging; shelf life; and product safety.

2008 • 320 pages • 9781405154178 • Illustrated • hb  
\$184.99 £105.00 \$285.99

## Food Irradiation Research and Technology

Editors Christopher H Sommers & Xuetong Fan

IFT Press Series

*Food Irradiation Research and Technology* presents the latest scientific findings of researchers at the leading edge of food irradiation. In this book, experts from industry, government and academia: 1) define the basic principles of irradiation and the public health benefits of irradiation; 2) describe advances in irradiation technology, detection technology and radiation dosimetry; 3) review the regulations pertaining to food irradiation and the toxicological safety data; 4) provide food industry representatives and public health officials with effective methodologies to educate consumers and counteract misinformation; 5) review recent advances in the irradiation of meat and poultry, fruits and vegetables, seafood and the use of irradiation as a phytosanitary treatment.

2006 • 336 pages • 9780813808826 • Illustrated • hb  
\$184.99 £105.00 \$313.50

## Food Safety and Food Choice

Richard Moody & Tim Knowles

*Food Choice and Food Choice* will explore the inter-relationships between the theory and practice of food policy development and consumer food purchasing behavior. The book will be divided into three sections: Policy and Behavior, Consumer Choice and Response, and Food Policy Development. The book will draw in comparisons between Europe, and the USA and Australia in particular, using real case material from around the globe.

2008 • 320 pages • 9781405139311 • Illustrated • hb  
\$184.99 £105.00 \$368.00

COMING 2008

## Food Risk and Crisis Communication

Editors Anthony Flood & Christine M Bruhn  
IFT Press Series

*Food Risk and Crisis Communication* addresses the principals of effective risk communication and provides insight as to why messages that seem reasonable to the scientist may be ineffective in allaying fears of the lay public and putting their concerns in perspective. Examples are drawn from current issues in news including acrylamide, pesticides, "mad cow disease," pathogens like *E.coli* O157:H7 and *Salmonella* and new technologies like genetic engineering and irradiation. The book also examines the role of the media in communicating risks, reviewing what is covered, who is cited and highlighting questions the press should ask and information the reader should look for to put risk in perspective.

Understanding risk communication in crisis management and the role of society and culture in effective communication will help readers to individualize information and prepare for future communication needs. Coverage also includes communications in the face of activism and activist groups; communicating emerging health issues; the concepts of zero risk and absolutes; and steps for developing an action plan for communicating in the event of an actual emergency.

2008 • 300 pages • 9780813822938 • Illustrated • hb  
\$184.99 £105.00 \$289.00

## Rapid Microbiological Methods for Foods, Beverages and Pharmaceuticals\*

Editors CJ Stannard, SB Pettit & FA Skinner

1990 • 320 pages • 9780632026296 • hb  
\$128.95 £41.99 \$144.00

\*to order this title in North America contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

## Food Microbiology and Laboratory Practice

Chris Bell, Paul Neaves & Anthony Williams

This book is an essential training aid and reference for all trainees in food microbiology laboratories, as well as their teachers, their trainers and all those attending food microbiology training courses. It provides an up-to-date, comprehensive working knowledge of all areas of basic food microbiology, with particular focus and emphasis on laboratory-based, practical aspects.

Each topic is accompanied by further information sources that will help in the development of high standards for the next and future generations of practical food microbiologists.

2005 • 336 pages • 9780632063819 • Illustrated • hb  
\$184.99 £105.00 \$306.00



## Food Safety

Phyllis Entis

*Food Safety* provides accurate food safety information in an informal style with minimal jargon. The book emphasizes that food safety is the responsibility of a number of groups of people, from food handlers and regulators, to producers and consumers, and describes the negative effects that are a result of safety lapses in sanitation, food storage, preparation and handling. *Food Safety* presents summary information on the pathogens that are the major causes of most foodborne illnesses and offers an international scope of coverage, including information on food outbreaks from various countries.

2007 • 400 pages • 9781555814175 • pb  
\$34.00

Only available for sale outside North America  
No distribution rights in Australia

## Preventing Foreign Material Contamination of Foods

Douglas Peariso

*Preventing Foreign Material Contamination of Foods* describes the business implications of non-conforming products as it provides processors with conceptual strategies that can be implemented to detect, eliminate and prevent physical contamination in common commodities utilized within food processing. The text offers a comprehensive, contemporary discussion and ready professional reference on the contamination of food products with foreign material (from both product-related and product non-related sources).

Written for quality assurance, HACCP and related professionals charged with maintaining the integrity of their food product, *Preventing Foreign Material Contamination of Foods* offers conceptual, pragmatic and implementable strategies to detect and eliminate physical contamination during food processing.

2005 • 336 pages • 9780813816395 • Illustrated • hb  
\$184.99 £105.00 \$314.00  
Classroom adoption price available in North America  
No distribution rights in Australia

## Pesticides Health, Safety and the Environment

Graham Matthews

Collecting together the most recent research in the area *Pesticides* looks at the developmental history of pesticides and how crop protection was achieved before they were in use; how pesticides are registered for use; what happens to pesticides in food and the environment; pesticide application; operator safety and the future of pesticides in light of the development of genetically-modified crops.

2006 • 248 pages • 9781405130912 • Illustrated • hb  
\$159.99 £79.50 \$327.00

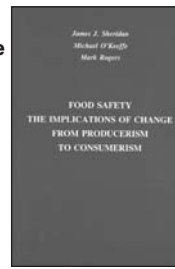
NEW



**Food Safety**  
The Implications of Change  
From Producerism to  
Consumerism

Editors James J Sheridan,  
Michael O'Keefe & Mark  
Rogers

1998 • 232 pages • 9780917678486  
• hb • \$94.99  
No distribution rights in Australia



**Verocytotoxigenic  
E. coli**

Editors Geraldine Duffy,  
Patricia Garvey & David A  
McDowell

Verocytotoxin-producing  
Escherichia coli (VTEC), and in  
particular, strains of serogroup  
O157, have emerged as signif-  
icant pathogens causing a  
range of severe and potentially fatal illnesses. The  
European Union has recognized the threat posed  
by E. coli O157:H7 and the need to devise control  
strategies based on an understanding of VTEC path-  
ogenicity, transmission, survival and growth. It  
also acknowledges the importance of informing  
farmers, veterinarians, food producers and health  
authorities so that each of these groups can act  
appropriately to reduce the overall hazards posed  
by these organisms.

2001 • 457 pages • 9780917678523 • hb  
\$134.99  
No distribution rights in Australia



**Open Dating of  
Foods**

Theodore P Labuza, & Lynn  
M Szybist

Open dating plays a vital role in  
the distribution of the food  
products from the farm or place  
of manufacturing to the con-  
sumer's home. One principle is  
that the shelf life is a function  
of the distribution conditions and can be looked  
at as the percentage of consumers a manufacturer  
is willing to displease. Presently, the lack of  
uniformity among manufacturers and across  
state borders has made the practice of open dating  
confusing and misleading for consumers, retailers  
and the government. This book addresses these  
issues, and provides scientific and legal background  
to both evaluate and influence federally-regulated  
open-dating legislation in this country.

2001 • 239 pages • 9780917678530 • hb  
\$109.99  
No distribution rights in Australia



**Dense Phase Carbon Dioxide**  
Applications for Food

Murat O Balaban

*Dense Phase Carbon Dioxide: Applications for  
Food* brings into one volume the diverse aspects  
and the accumulated knowledge regarding DPCD.  
International experts in the Dense Phase Carbon  
Dioxide applications to foods have contributed in  
their areas of expertise to create synergy that  
clarifies concepts and reveals potential application  
areas and future direction of research.

2008 • 252 pages • 9780813806495 • Illustrated • hb  
\$184.99 £105.00

**Aviation Food  
Safety**

Erica Sheward  
Foreword by  
Sara Mortimore

The provision of safe food to  
airline passengers is now a  
multi-billion dollar industry  
worldwide. The consequences  
of in-flight food poisoning are extremely serious not  
only for the passengers involved, but also for the  
crew-associated safety of the aircraft, and ultimately  
the airline's reputation. In this much-needed book  
Erica Sheward makes a compelling case for better  
management of food safety for all aspects of the  
aircraft food supply chain with comprehensive  
coverage of: HACCP, Codes of practice, Supply  
chain logistics, Fitness to fly, Managing aircraft  
water safety, Liability issues, Food Security.

2005 • 408 pages • 9781405115810 • Illustrated • hb  
\$209.99 £105.00 \$328.00



**Biofilms in the Food  
Environment**

Editors Hans P Blaschek,  
Hua H Wang &  
Meredith E Agle

IFT Press Series

*Biofilms in the Food Environment*  
examines biofilms produced by  
food-borne microorganisms, the risks associated  
with biofilms in the food chain, the beneficial  
applications of biofilms in the food environment  
and approaches for biofilm removal to improve  
sanitation and safety in the food environment.

Specifically, this book provides an introduction to  
the emerging and exciting field of biofilm research  
in the food environment; a summary of advanced  
knowledge in medical microbiology and engineering  
and its applicability to food biofilm research; and  
potential directions for biofilm intervention and  
industrial beneficial applications that may have  
direct impact on food safety and public health.

2007 • 208 pages • 9780813820583 • Illustrated • hb  
\$149.99 £85.00 \$234.00



**Foodborne Pathogens in  
the Food Processing  
Environment**

Contamination, Detection and Control

Editors Sadhana Ravishankar &  
Vijay K Juneja

IFT Press Series

*Foodborne Pathogens in the Food Processing  
Environment: Contamination, Detection and  
Control* gives an in depth coverage of the problems  
arising from persistent foodborne pathogens in a  
processing environment; recent developments in  
various methods used to detect these pathogens  
rapidly; and recent trends in their control in the  
food processing environment and during processing.  
A comprehensive food safety program covering all  
possible aspects discussed in this book will be  
beneficial to the food industry in solving problems  
related to the persistence of foodborne pathogens  
in the food processing environment. The contents  
of the book will also help the scientists from aca-  
demia, industry and regulatory entities to broaden  
and update their scientific knowledge on foodborne  
pathogens as well as their detection and control in  
the processing environment.

2008 • 300 pages • 9780813809984 • hb  
\$184.99 £105.00 \$289.00

**Food Microbiology**  
An Introduction

Thomas Montville & Karl Matthews

2004 • 9781555813086 • hb  
\$53.50  
Only available for sale outside North America  
No distribution rights in Australia

**Natural Toxicants in Food**

Editor David H Watson

"... So much material in so few pages and... such  
a comprehensive index" - INTERNATIONAL FOOD  
HYGIENE

"A very useful addition to the literature and a  
resource for those in industry concerned about the  
possible presence and control of natural toxicants"  
- FOOD RESEARCH INTERNATIONAL

This volume guides readers through the currently  
important areas of work on naturally-occurring  
toxicants in food and offers a broader coverage  
than is presently available at the professional and  
reference level.

1998 • 349 pages • 9781850758624 • Illustrated • hb  
\$110.00 \$381.00  
Only available for sale outside North America

Related Books & Journals

Food Safety, Food Microbiology &  
Quality Assurance

Books

- A Practical Guide to Food Safety**
- Regulation .....pg 15
- Food Safety in Shrimp Processing** .....pg 24
- Color Atlas of Postharvest Quality of  
Fruits & Vegetables** .....pg 24
- Milk Pasteurization Technology  
& Practice** .....pg 18
- Dairy Processing & Quality Assurance** ....pg 20
- Thermal Processing of Ready-to-Eat  
Meat Products** .....pg 25
- Milk Processing & Quality  
Management**.....pg 19
- Organic Food Production** .....pg 10
- Cleaning in Place** .....pg 19
- Packaging for Nonthermal Processing  
of Food** .....pg 15
- Handbook of Fermented  
Meat and Poultry** .....pg 25
- Nonthermal Processing Technologies  
for Food**.....pg 10

Journals

- Journal of Food Biochemistry** .....pg 33
- Journal of Process Engineering** .....pg 34
- Journal of Food Processing &  
Preservation**.....pg 32
- Journal of Food Quality** .....pg 34
- Journal of Food Safety** .....pg 33
- Journal of Rapid Methods & Automation  
in Microbiology** .....pg 34
- Comprehensive Reviews in Food Science  
& Food Safety**.....pg 34

**Food Engineering, Food  
Processing & Food Production**

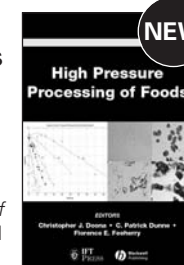
**High Pressure  
Processing of Foods**

Editors Christopher J  
Doona, C Patrick Dunne  
and Florence E Feeherry

IFT Press Series

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; investigate the  
inactivation of different spore species add functions  
of processing parameters such as pressure,  
temperature, time, food matrix and the presence  
of anti-microbials; and provide 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.

2007 • 352 pages • 9780813809441 • Illustrated • hb  
\$184.99 £105.00 \$289.00



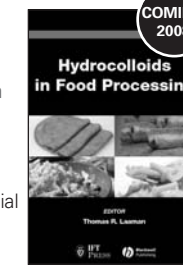
**Hydrocolloids in  
Food Processing**

Editor Thomas R Laaman

IFT Press Series

In *Hydrocolloids in Food  
Processing*, a group of the  
most experienced and impartial  
experts explains what  
stabilizers should be used  
and how they should be used,  
food product by food product. Numerous actual  
product formulations are clearly described. Food  
manufacturers are shown how to accurately use  
food stabilizers to make the highest quality food  
products. Coverage includes all the practical details  
needed to ensure the most accurate QA standards  
and testing procedures for each hydrocolloid.  
Finally, *Hydrocolloids in Food Processing* explains  
how to navigate the often tricky area of dealing  
with hydrocolloid suppliers.

2008 • 350 pages • 9780813820767 • hb  
\$184.99 £105.00 \$289.00



**Food Industry Operations  
Control and Management**

Kevan Leach & Leo Pyle

*Food Industry Operations Control and Management*  
introduces some of the key principles and concepts  
underlying modern techniques for operations  
management and control, which are directly  
applicable in the food industry. It is based on courses  
taught - at undergraduate and postgraduate level  
to this audience - by the authors over several  
years. The book is illustrated throughout by  
relevant, real-life worked examples drawn from  
an international spectrum.

2008 • 320 pages • 9781405127035 • Illustrated • hb  
\$184.99 £105.00 \$381.00

**Nondestructive  
Testing of Food  
Quality**

Editors Joseph Irudayaraj  
& Christoph Reh

IFT Press Series

The expert contributors to  
*Nondestructive Testing of  
Food Quality* clearly explain  
present industry advances and how to turn  
available instrumentation into valuable assets.  
The broad-based coverage of topics addresses  
the most dominant sensor technologies keeping in  
mind the research initiatives advancing these  
technologies not only in food but also in the  
pharmaceutical sectors. Coverage includes: ultra-  
sound, near infrared spectroscopy, mid-infrared  
spectroscopy, Raman spectroscopy, hyperspectral  
imaging systems, magnetic resonance imaging,  
electronic nose, z-nose, biosensors, microwave  
absorption, and nanoparticles and colloids as sensors.

2007 • 350 pages • 9780813828855 • hb  
\$184.99 £105.00 \$289.00



**Water Activity  
in Foods**

Fundamentals and  
Applications

Editors Gustavo V  
Barbosa-Cánovas,  
Anthony J Fontana,  
Shelly J Schmidt &  
Theodore P Labuza

IFT Press Series

This one-of-a-kind reference text brings together an  
international group of food scientists, chemists and  
engineers to present a broad but thorough coverage  
of water activity. Topics have been selected to  
provide a thorough understanding of the mecha-  
nisms by which water activity influences the quality,  
shelf life and safety of food products. Concepts in  
the practical uses and applications of water activity  
for food formulation, processing and storage are  
generously illustrated with practical examples from  
the food industry that will facilitate later application  
by professionals in their own laboratories and  
production facilities.

2007 • 512 pages • 9780813824086 • Illustrated • hb  
\$199.99 £115.00 \$366.00  
Classroom adoption price available in North America



**Biotechnology in Flavor  
Production**

Editors Daphna Havkin-Frenkel &  
Faith C Belanger

This book provides a unique overview of the  
current state of the art of flavor production  
through biotechnology, examining the principles  
and current methods of producing flavors from  
plants as well as other organisms. Chapters are  
included on plant tissue culture, genetic engineering  
of plants for flavor improvement and extraction,  
genetic engineering of bacteria and fungi  
for flavor extraction, fermentation processes  
and enzymes.

2008 • 320 pages • 9781405156493 • Illustrated • hb  
\$184.99 £105.00 \$285.99

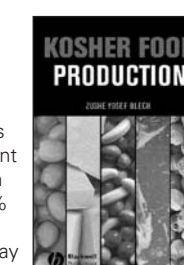
**Kosher Food  
Production**

Zushe Yosef Blech

The Kosher food industry has  
become increasingly important  
in recent years with research  
now finding that roughly 40%  
of the retail food products  
sold in the United States today  
bear some type of Kosher  
certification. *Kosher Food  
Production* explores the  
intricate relationship between modern food  
production and related Kosher application. *Kosher  
Food Production* serves as an indispensable outline  
of the issues confronting the application of Kosher  
law to issues of modern food technology.

*Glossary of Kosher Terminology* – a listing of  
Jewish Kashrus-related terms, which may be  
unfamiliar to the lay food scientist, is included at  
the back of the book.

2004 • 608 pages • 9780813825700 • hb  
\$154.99 £85.00 \$250.00



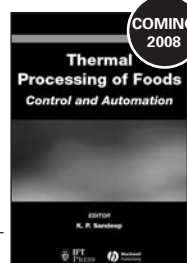
### Thermal Processing of Foods Control and Automation

Editor K P Sandeep

IFT Press Series

*Thermal Processing of Foods* presents an overview of various facets of thermal processing and packaging from industry, university and government representatives. The book contains information that will be valuable not only to a person interested in understanding the fundamental aspects of thermal processing, but also to persons involved with designing these processes and those who are involved in process filing with USDA or FDA. *Thermal Processing of Foods: Control and Automation* covers both theoretical and application aspects of thermal processing, concluding with speculations on future trends and directions.

2008 • 256 pages • 9780813810072 • Illustrated • hb  
\$184.99 £105.00 \$289.00



COMING 2008

### Managing Food Industry Waste Common Sense Methods for Food Processors

Robert R Zall

Drawing on his forty years of experience in managing waste, Zall explains how to identify the actual losses sent to drains and sewage treatment plants, how to pinpoint which unit processes generate these losses and how to uncover hidden losses previously dismissed as "materials unaccounted for." An extra feature of the book is a self-test covering waste treatment technology, ideal for students or new employees studying waste management. Also included is a glossary of terms used in water and waste management. *Managing Food Industry Waste* is a highly readable management tool filled with invaluable waste management concepts and practical methods to implement them.

2004 • 200 pages • 9780813806310 • Illustrated • hb  
\$99.99 £59.50 \$164.00



### Drying Technologies in Food Processing

Editors Xiao Dong Chen & Arun Mujumdar

This volume provides an up-to-date account of all the major drying technologies employed in the food industry and their underlying scientific principles and effects. Various equipment designs are classified and described. The impact of drying on food properties is covered, and the micro-structural changes caused by the process are examined, highlighting their usefulness in process analysis and food design. Key methods for assessing food properties of dried products are described, and pre-concentration and drying control strategies are reviewed. Thermal hazards and fire/explosion detection and prevention for dryers are discussed. Where appropriate, sample calculations are included for engineers and technologists to follow.

2008 • 320 pages • 9781405157636 • Illustrated • hb  
\$184.99 £105.00 \$249.99

COMING 2008

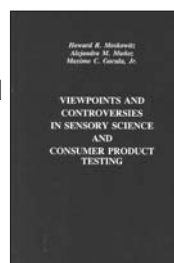
### Viewpoints and Controversies in Sensory Science and Consumer Product Testing

Howard R Moskowitz, Alejandra M Muñoz, and Maximo C Gacula, Jr

The authors skillfully present different approaches to the same problem and even different ways to look at the same type of data. If you have ever been stumped by a controversy in product assessment, the design of studies or the analysis of data, you will find the answer in this book.

2003 • 490 pages • 9780917678578 • hb  
\$159.99

No distribution rights in Australia



COMING 2008

### Calorimetry in Food Processing

Analysis and Design of Food Systems

Editor Gönül Kaletunc

IFT Press Series

*Calorimetry in Food Processing: Analysis and Design of Food Systems* highlights various applications of calorimetry including characterization of moisture sorption, starch gelatinization and recrystallization, lipid polymorphism, protein gelation kinetics and inactivation of microorganisms in a variety of food and biological materials. These processes are known to affect the storage stability and shelf-life of food materials. Coverage addresses important issues in the use of calorimetry in food systems, focusing on evaluation of processing requirements in order to assess the efficacy of food processing and on characterization of the effects of changes in formulation and processing conditions.

2008 • 352 pages • 9780813814834 • Illustrated • hb  
\$184.99 £105.00 \$289.00

COMING 2008

### Nonthermal Processing Technologies for Food

Editors Howard Q Zhang, Gustavo V Barbosa-Cánovas, & VM Balasubramaniam

IFT Press Series

*Nonthermal Processing Technologies for Food* offers a comprehensive review of nonthermal processing technologies that are commercial, emerging or over the horizon. In addition to the broad coverage, leading experts in each technology serve as chapter authors to provide depth of coverage. Technologies covered include: physical processes, such as high pressure processing (HPP); electromagnetic processes, such as pulsed electric field (PEF), irradiation, and UV treatment; other nonthermal processes, such as ozone and chlorine dioxide gas phase treatment; and combination processes. Of special interest are chapters that focus on the "pathway to commercialization" for selected emerging technologies where a pathway exists or is clearly identified. These chapters provide examples and case studies of how new and nonthermal processing technologies may be commercialized.

2008 • 500 pages • 9780813816685 • Illustrated • hb  
\$219.99 £125.00 \$344.00

COMING 2008

### Rheology Applications to Food Quality and Product Development

Elena Castell-Perez, Ljubica Dokic, Petar Dokic

*Rheology Applications to Food Quality and Product Development* provides specific examples of use of rheological principles to solve problems concerning food product quality changes during processing or distribution. This book also includes practical approaches and step-by-step procedures for measurement and analysis as well as enables food product development without trial and error experiments before the desired quality is achieved.

2008 • 300 pages • 9780813820644 • Illustrated • hb  
\$184.99 £105.00 \$289.00

### Organic Food Production Safety and Quality

Editors Kirsten Brandt & Lorna Lück

Each chapter in this important book describes and discusses the situation as recorded in each relevant chain, identifies critical control points as known from HACCP analysis; estimates the risks associated with the relevant steps in the chains; describes how these control points are utilized to prevent deterioration of quality or safety throughout the chain; and provides recommendations for how this could be further improved. In addition the book contains introductory and summarizing chapters, as well as definitions of the concerns in question. *Organic Food Production* is an essential purchase for all those involved in this area worldwide.

2007 • 352 pages • 9781405139939 • Illustrated • pb  
\$79.99 £39.50 \$152.00

NEW

### Food Processing Principles and Applications

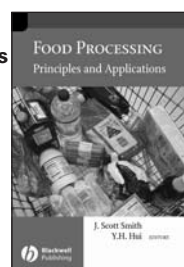
Editors J Scott Smith & Y H Hui

This practical, fully-illustrated textbook examines the principles of food processing and demonstrates their application by describing the stages and operations for manufacturing different categories of basic food products.

*Food Processing* stands apart in three ways. First, the collection of expertise of the contributing authors is unparalleled among food processing texts today. Second, the book is user-friendly since it is written for non-engineers from the perspectives of contributors who are mostly non-engineers. Finally, *Food Processing* is one of the rare books in the last decade to use commodity manufacturing to illustrate the principles of food processing.

2004 • 528 pages • 9780813819426 • Illustrated • hb  
\$184.99 £105.00 \$261.00

Classroom adoption price available in North America



### Gluten-Free Food Science and Technology

Editor Eimear Gallagher

*Gluten-Free Food Science and Technology* provides an overview for the food industry of issues related to the increasing prevalence of coeliac disease and gluten intolerance. The properties of gluten are discussed in relation to its classification and important functional characteristics, and the nutritional value of gluten-free products is also addressed. The book examines the diversity of ingredients that can be used to replace gluten and how the ingredient combinations and subsequent rheological and manufacturing properties of a range of gluten-free products, e.g. doughs, breads, biscuits and beer may be manipulated. Recommendations are given regarding the most suitable ingredients for different gluten-free products.

2008 • 320 pages • 9781405159159 • Illustrated • hb  
\$184.99 £105.00 \$289.00

COMING 2008

### Applications of Fluidisation in Food Processing

Peter Smith

Despite the widespread use of fluidization in a large range of food processing operations, the understanding of this technique within the food industry is rather limited. This book redresses this situation by providing comprehensive details of the theory of fluidization, relating this to a number of key applications within the food industry. Contents include details of techniques for drying, freezing, mixing, granulation, instantizing, coating, bioreactions, bioseparations and the fermentation and culture of micro-organisms.

2007 • 288 pages • 9780632064564 • Illustrated • hb  
\$184.99 £105.00 \$262.50

NEW

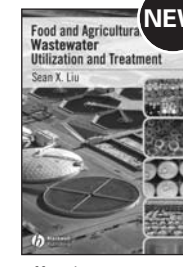
### Food and Agricultural Wastewater Utilization and Treatment

Sean X Liu

*Food and Agricultural Wastewater Utilization and Treatment* focuses on the cost-effective treatment technologies specific for food and agriculture wastewater and possible economical recovery of valuable substances from wastewater during common food processing and postharvest operations using innovative technologies. The technologies included in the book are not a mere collection of all known relevant technologies. Instead, priority consideration is given to those technologies that cannot only solve the environmental problem of wastewater disposal but also reduce the wastewater management cost in the long run for food and agriculture industries. The book combines past decades of research on food and agricultural wastewater issues with an abundance of emerging research on innovative separation technologies to separate biological molecules from complex biological systems.

2007 • 300 pages • 9780813814230 • Illustrated • hb  
\$184.99 £105.00 \$313.50

NEW



### Advances in Thermal and Nonthermal Food Preservation

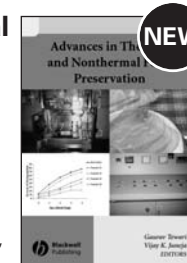
Editors Gaurav Tewari & Vijay K Juneja

*Advances in Thermal and Non-Thermal Food Preservation* provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies. Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover: thermal food preservation techniques (e.g., retorting, UHT and aseptic processing), minimal thermal processing (e.g., sous-vide processing), and non-thermal food preservation techniques (e.g., high pressure processing and pulsed technologies).

Editors Tewari and Juneja give special emphasis to the commercial aspects of non-conventional food preservation techniques. As the most comprehensive and contemporary resource of its kind, *Advances in Thermal and Non-Thermal Food Preservation* is the definitive standard in describing the inactivation of microorganisms through conventional and newer, more novel techniques.

2007 • 288 pages • 9780813829685 • Illustrated • hb  
\$184.99 £105.00 \$328.00

Classroom adoption price available in North America



NEW

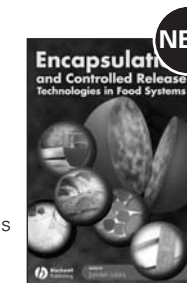
### Encapsulation and Controlled Release Technologies in Food Systems

Editor Jamileh M Lakkis

Unlike most recent publications which dealt exclusively with theoretical aspects of these technologies, this volume focuses mainly on devising effective and innovative applications in food systems in which these delivery vehicles operate. In addition, the book provides some emphasis on new opportunities that may arise from the development of new materials for the design and fabrication of delivery vehicles and carriers.

*Encapsulation and Controlled Release Technologies in Food Systems* gives the reader a solid grasp of basic concepts of encapsulation technologies and their novel applications in food systems. Lakkis also presents novel possibilities of encapsulation and controlled release along with a discussion on future perspectives and economical implications of these technologies.

2007 • 300 pages • 9780813828558 • Illustrated • hb  
\$184.99 £105.00 \$313.00



NEW

### Related Books & Journals

Food Engineering, Processing & Production

#### Books

**Advances in Food Diagnostics** .....pg 6  
**Handbook of Fruits & Fruit Processing** .....pg 23  
**Industrial Chocolate Manufacture & Use** .....pg 21  
**Enzymes in Food Technology** .....pg 18  
**Food Flavour Technology** .....pg 12  
**Whey Processing, Functionality & Health Benefits** .....pg 18  
**Butter Technology** .....pg 20  
**Foodborne Pathogens in the Food Processing Environment** .....pg 8  
**Color Atlas of Postharvest Quality of Fruits & Vegetables** .....pg 24  
**Meat Food Products & Formularies** .....pg 25  
**Milk Pasteurization Technology & Practice** .....pg 18  
**Processing & Nutrition of Fats & Oils** .....pg 14  
**Thermal Processing of Ready-to-Eat Meat Products** .....pg 25  
**Advances Dairy Technology** .....pg 18  
**Dense Phase Carbon Dioxide** .....pg 8  
**The BRC Global Standard—Food: A Guide to a Successful Evaluation** .....pg 16  
**Cleaning in Place** .....pg 19  
**Control of Food Biodeterioration** .....pg 7  
**Frozen Food Science & Technology** .....pg 3  
**Practical Handbook of Sensory Evaluation** .....pg 26  
**HACCP & Heat Preserved Foods** .....pg 6  
**Packaging for Nonthermal Processing of Food** .....pg 15  
**Accelerating New Food Product Design & Development** .....pg 26

#### Journals

**Journal of Food Biochemistry** .....pg 33  
**Journal of Food Process Engineering** .....pg 34  
**Journal of Food Processing & Preservation** .....pg 32  
**Journal of Food Quality** .....pg 34  
**Journal of Food Safety** .....pg 33  
**Journal of Rapid Methods & Automation in Microbiology** .....pg 34  
**Journal of Food Science** .....pg 34  
**Comprehensive Reviews in Food Science & Food Safety** .....pg 34  
**Journal of Sensory Studies** .....pg 33



## Food Chemistry & Food Biochemistry

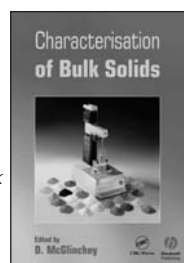
### Characterisation of Bulk Solids

D McGlinchey

With contributions from leading authors in their respective fields, *Characterisation of Bulk Solids* provides the reader with a sound understanding of the techniques, importance and application of particulate materials characterization. It covers the fundamental characteristics of individual particles and bulk particulate materials, and includes discussion of a wide range of measurement techniques and the use of material characteristics in design and industrial practice.

2005 • 280 pages • 9781405116244 • Illustrated • hb  
£105.00 \$383.00

Only available for sale outside North America



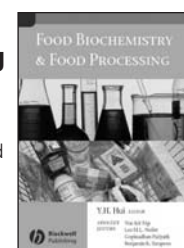
### Food Biochemistry and Food Processing

Editor YH Hui

Lead editor Y.H. Hui has assembled over fifty acclaimed academicians and industry professionals to create this indispensable reference and text on food biochemistry and the ever-increasing development in the biotechnology of food processing. Beginning with sections on the essential principles of food biochemistry, enzymology and food processing, the book then takes the reader on commodity-by-commodity discussions of biochemistry of raw materials and product processing. Later sections address the biochemistry and processing aspects of food fermentation, microbiology, and food safety. As an invaluable reference tool *Food Biochemistry and Food Processing* fully develops and explains the biochemical aspects of food processing for scientist and student alike.

2006 • 784 pages • 9780813803784 • Illustrated • hb  
£249.99 £145.00 \$328.00

Classroom adoption price available in North America

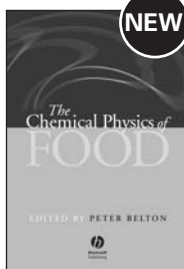


### The Chemical Physics of Food

Editor Peter Belton

Based on the principle that food science requires the same rigor as the more traditional physical sciences, Professor Peter Belton has drawn together an international team of authors to demonstrate the chemical physics approach to food. Combining the applications of chemical and physical methods together with a clear quantitative consideration of data, *The Chemical Physics of Food* offers the food scientist and technologist coverage of major materials, including starch and gluten and a consistent approach to the subject matter from a chemical physicist's viewpoint.

2007 • 264 pages • 9781405121279 • Illustrated • hb  
£184.99 £105.00 \$327.00

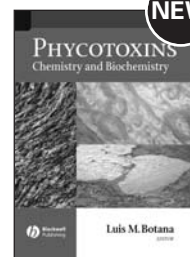


### Phycotoxins Chemistry and Biochemistry

Editor Luis M Botana

*Phycotoxins: Chemistry and Biochemistry* presents the most updated information available on phycotoxins. Major emphases are given to chemistry and biochemistry, while minor emphases are given to the aspects of origin, toxicology or analytical methodology. The book discusses 16 phycotoxins, 7 on those affecting the nervous systems; 4 affecting other body systems; and 4 with undefined targets. The detailed information on chemistry in *Phycotoxins: Chemistry and Biochemistry* provides investigators, regulators, food technologists and toxicologists an updated basis on which research in other areas such as toxicology, mechanism of action, analytical methodology and pharmacology can be successfully developed and expanded.

2007 • 400 pages • 9780813827001 • Illustrated • hb  
£199.99 £115.00 \$316.00



### Water-Soluble Polymer Applications in Foods

Amos Nussinovitch

"My recommendation is that every hydrocolloids company looking for new added value outlets for their products should read this book to stimulate their thought processes... This book is a refreshing look at the cutting edge of hydrocolloids applications research from a well known expert in the field who has a pragmatic but innovative approach to using hydrocolloids." *CYBERCOLLOIDS*, 2003

This important new book provides a comprehensive overview of novel aspects of their use in food products. Chapters review important 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 flavor encapsulation.

2003 • 240 pages • 9780632054299 • Illustrated • hb  
£174.99 £89.50 \$306.00

### Dictionary of Flavors

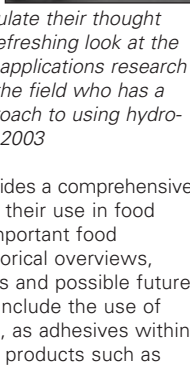
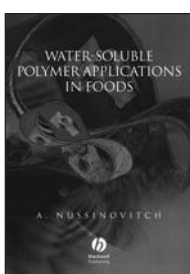
Dolf A De Rovira, Sr.

*The Dictionary of Flavors* defines flavors used in foods, beverages, tobacco and pet and animal foods.

Comparative flavor chemistry is a very useful tool in evaluating and describing homologous groups of similar chemical structures. The author has collected the ingredients into chemically-similar collections, where these structural relationships would dictate flavor attribute similarities.

1999 • 548 pages • 9780917678479 • hb  
£114.99

No distribution rights in Australia



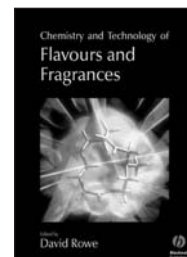
### Chemistry and Technology of Flavors and Fragrances

Editor David Rowe

This book provides a detailed overview of the synthesis, chemistry and application technology of aroma compounds. Broadly in two parts, the first part provides a detailed survey of the current chemistry and technology of aroma compounds and includes a brief discussion of topics likely to have a significant impact on the industry in the medium term. The second part of the book covers the use of aroma chemicals in flavor and fragrance applications, and includes specific formulation details. An appendix relating common and tradenames to chemical structure is expected to be of significant value to all readers.

2004 • 352 pages • 9781405114509 • Illustrated • hb  
£105.00 \$366.00

Only available for sale outside North America



### Food Flavour Technology

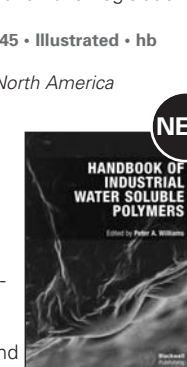
Editor Andrew Taylor

"this competitively priced gem, edited by an eminent food technologist, permits the reader a valuable insight into the complex multi-disciplined world of flavour creation" - *FS&T*

This book provides a review of the state of the art of flavor technology, covering sources of flavor, flavor creation / formulation, flavor generation / production, flavor delivery, flavor analysis and flavor legislation.

2002 • 316 pages • 9781841272245 • Illustrated • hb  
£99.50 \$343.00

Only available for sale outside North America



### Handbook of Industrial Water Soluble Polymers

Peter Williams

Written for research, development and formulation chemists, technologists and engineers at graduate level and beyond in the fine & specialty chemicals, polymers and 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.

2007 • 344 pages • 9781405132428 • Illustrated • hb  
£199.99 £99.50 \$249.00

### Tastes and Aromas

G Bell & Annesley Watson

*Tastes and Aromas* offers an unusual and invaluable insight into the industrialist's perspective on applications of smell and taste in the global food, wine and perfume industries. This important book reviews the progress being made in this field of science and offers information and insights to practitioners of sensory research in industry and those studying in this fast-emerging area.

1999 • 232 pages • 9780632055449 • hb  
£121.99 £60.99 \$212.00

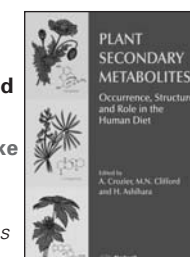
### Plant Secondary Metabolites

Occurrence, Structure and Role in the Human Diet

Editors Alan Crozier, Mike Clifford & Hiroshi Ashihara

*Plant Secondary Metabolites* is the first book to consider the nutritional and health aspects of secondary metabolites while including detailed coverage of secondary metabolite biosynthesis, incorporating the latest research results to give the reader the most up to date review of this topic. This book illustrates the impact gene technology can have on these important substances – from increasing the amount of antioxidants in tomatoes to growing coffee without caffeine.

2006 • 384 pages • 9781405125093 • Illustrated • hb  
£199.99 £99.50 \$249.00

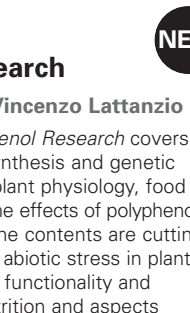


### Recent Advances in Polyphenol Research

Editors Fouad Daayf & Vincenzo Lattanzio

*Recent Advances in Polyphenol Research* covers polyphenol chemistry, biosynthesis and genetic manipulation, ecology and plant physiology, food and nutritional aspects and the effects of polyphenols on health. Included within the contents are cutting edge chapters on biotic and abiotic stress in plants, safety and toxicity in foods, functionality and nutraceutical benefits in nutrition and aspects of pharmaceutical and cosmetic discovery and development.

2007 • 320 pages • 9781405158374 • Illustrated • hb  
£199.99 £125.00 \$312.50



### Related Books & Journals

#### Food Chemistry & Biochemistry

#### Books

Wine Flavour Chemistry .....	pg 21
Technology of Bottled Water .....	pg 22
Flavor Perception .....	pg 26
Trans Fatty Acids .....	pg 14
Biotechnology in Flavor Production .....	pg 9
Bioactive Compounds in Foods .....	pg 4
Management of Food Allergens .....	pg 6
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Journal of Food Safety .....	pg 33
Journal of Rapid Methods & Automation in Microbiology .....	pg 34
Journal of Food Science .....	pg 34

## Oils & Fats

### Vegetable Oils in Food Technology

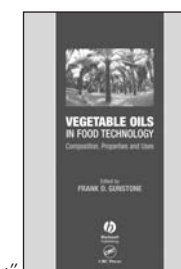
Editor Frank Gunstone

"The bibliography is huge indeed. The goal to 'serve as a rich source of data' on the thirteen major oils and their important minor components has been attained. There is need for books of such quality" *EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY*

"To the person new to the field of fats and oils, this book is a very good and extensive source... To the person already working in the field, the book brings together a wealth of information that is frequently needed in research and in the development and production of vegetable oil products and ...foods containing vegetable fats" *INFORM*

2002 • 351 pages • 9781841273310 • Illustrated • hb  
£110.00 \$381.00

Only available for sale outside North America



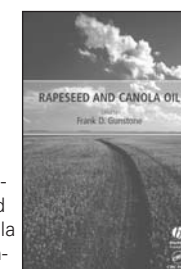
### Rapeseed and Canola Oil Production, Processing, Properties and Uses

Editor Frank Gunstone

This volume provides comprehensive coverage of rapeseed oil and its close relation, canola oil, from production (agronomic) aspects, through extraction to refining and processing. Chemical composition, physico-chemical properties, food and non-food uses are considered in detail, and a chapter is included on future prospects, including oils available by means of genetic manipulation.

2004 • 240 pages • 9781405116251 • Illustrated • hb  
£105.00 \$366.00

Only available for sale outside North America



### The Chemistry of Oils and Fats

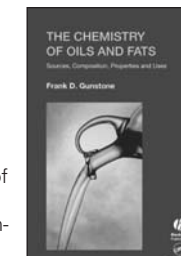
Sources, Composition, Properties and Uses

Frank Gunstone

This volume, written by one of the world's foremost oils and fats chemists, provides a comprehensive overview of the chemistry underlying oils and fats. Sources of oils and fats are discussed, together with their extraction, refining and processing. There are chapters on the structures, synthesis and analysis of fatty acids and lipids, and chemical, physical and nutritional properties are considered in detail.

2004 • 304 pages • 9781405116268 • hb  
£105.00 \$366.00

Only available for sale outside North America



## Lipid Synthesis and Manufacture

Editor Frank Gunstone

"An important compilation, as comprehensive as possible and therefore 'a must' for any chemist synthesising lipids" *FETT / LIPID*

"An essential reference text for scientists interested in the synthesis or isolation of lipids" *Food Chemistry*

1998 • 488 pages • 9781850759317 • Illustrated • hb  
£110.00 \$381.00

Only available for sale outside North America

### Spectral Properties of Lipids

Editors Richard J Hamilton & John Cast

"Fills [an] information gap, as it now combines all aspects of lipid structural analysis by various techniques in one single volume" *LIPID TECHNOLOGY NEWSLETTER*

This volume provides an authoritative account of the use of a wide range of spectroscopic methods in the analysis of lipids, with an emphasis on topics that are attracting special current attention.

1999 • 424 pages • 9781850759263 • Illustrated • hb  
£105.00 \$366.00

Only available for sale outside North America

### Edible Oil Processing

Editors Wolf Hamm & Richard J Hamilton

"Clear language, concise, easy to understand and illustrated by numerous examples" *EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY*

This presents the current state of the art of the edible oils industry, focusing on the various processing stages and considering issues of both chemistry and process engineering. Information is provided on the types and characteristics of oils to be processed, their sources, their principal fields of application and changes in the pattern of oil demand.

2000 • 296 pages • 9781841270388 • Illustrated • hb  
£95.00 \$327.00

Only available for sale outside North America

### Oils and Fats Authentication

Editor Michael Jee

"The book is excellent, well organised and clearly written. I can easily recommend it to food scientists, fat chemists and analysts working in the fields of authentication and adulteration of high-value oils and fats, as well as specialty oils." *CHEMISTRY AND INDUSTRY*

This volume provides an overview of the methods relevant to analysis and authentication of oils and fats. All the major oils and fats are included.

2002 • 224 pages • 9781841273303 • Illustrated • hb  
£79.50 \$266.00

Only available for sale outside North America



**Trans Fatty Acids**

Editors **Richard J Hamilton, Wolf Hamm & Albert Dijkstra**

COMING  
2008

This book provides an overview of trans fatty acids (TFA) in unprocessed oils and in hydrogenated fats. Topics covered include: the chemistry and occurrence of TFAs; analytical methods for determining the fatty acid composition of foods; processing techniques for avoiding the formation of TFAs; food applications; TFA alternatives in food; health and nutrition concerns; and legislative aspects.

2008 • 320 pages • 9781405156912 • Illustrated • hb  
**\$184.99 £105.00 \$249.99**

**Processing and Nutrition of Fats and Oils**

Editors **Ernesto Hernandez, Monjur Hossen & Afaf Kamal-Eldin**

COMING  
2008

IFT Press Series

*Processing and Nutrition of Fats and Oils* reviews current and new practices of fats and oils production. The book examines the different aspects of fats and oils processing, how the nutritional properties are affected and how fats interact with other components and nutrients in food products. Coverage includes current trends in the consumption of edible fats and oils; properties of fats, oils and bioactive lipids; techniques to process and modify edible oils; nutritional aspects of lipids; and regulatory aspects, labeling and certifications of fats and oils in foods. *Processing and Nutrition of Fats and Oils* presents comprehensive and coordinated information on oils and fat properties as they relate to foods, ensuring a thorough understanding of the nature of fats and the roles they play in our food supply.

2008 • 400 pages • 9780813827674 • Illustrated • hb  
**\$184.99 £105.00 \$289.00**

**Fats in Food Technology**

Editor **K K Rajah**

This is a book about the roles and behavior of fats in food technology and the benefits that they impart to consumers. It is about fats that are naturally present in foods (e.g. milk fat in cheese) or fats that have been added to help with physical and chemical properties (e.g. cocoa butter in chocolate). It is a book which has useful information on market issues that have driven change and disciplines that have helped to regulate the trade and use of fats and oils in food technology.

2002 • 391 pages • 9781841272252 • Illustrated • hb  
**£110.00 \$381.00**  
Only available for sale outside North America

**Related Books & Journals**

Oils & Fats

Books

**Dairy Fats .....pg 19**

Journals

**Journal of Food Lipids.....pg 33**

**Journal of Food Process Engineering .....pg 34**

**Food Packaging****Paper and Paperboard Packaging Technology**

Editor **Mark J Kirwan**

This book discusses all the main types of packaging based on paper and paperboard. It considers the raw materials and manufacture of paper and paperboard, and the basic properties and features on which packaging made from these materials depends for its appearance and performance. The manufacture of twelve types of paper- and paperboard-based packaging is described, together with their end-use applications and the packaging machinery involved. The importance of pack design is stressed, and how these materials offer packaging designers opportunities for imaginative and innovative design solutions. Environmental and waste management issues are addressed in a separate chapter.

2005 • 456 pages • 9781405125031 • Illustrated • hb  
**\$249.99 £125.00 \$460.00**

**PET Packaging Technology**

Editors **David W Brooks & Geoff A Giles**

"... there is something for everyone in this book - chemists, material scientists, engineers and packaging technologists. The book is very well produced with some excellent diagrams and photographs"  
**CHEMISTRY IN BRITAIN**

"... an excellent review of the whole subject"  
**CHEMISTRY & INDUSTRY**

The volume is directed at packaging technologists, those involved in the design and development of packaging and those responsible for specifying or purchasing packaging.

2002 • 389 pages • 9781841272221 • Illustrated • hb  
**£110.00 \$381.00**  
Only available for sale outside North America

**Canmaking for Can Fillers**

Editor **Terence A Turner**

This book explains what canmaking is about, what is possible and what is not, why you can have a particular container in some markets but not in others and what may become available in the future. A chapter is included on food contact and environmental issues.

2001 • 416 pages • 9781841272207 • Illustrated • hb  
**£110.00 \$381.00**

Only available for sale outside North America

**Food Packaging Research and Consumer Response**

Howard R Moskowitz, John Benedict Lawlor, et al.

COMING  
2008

*Food Packaging Research and Consumer Response* is the first book to comprehensively address the issues of graphics design and visual concepts from both basic research and applied points of view. Positioning the book specifically for foods and beverages to maintain a focus on a coherent set of topics, lead author Moskowitz and his colleagues present information in two ways. First, current knowledge is described through a search of the literature for graphics and package research in the food industry, with commentary and synthesis provided by the authors. Next, new knowledge from experimentation is presented and discussed based on new studies of how consumers perceive package designs and how best to optimize these designs. Combining 'how to' business methodology with a detailed treatment of the different facets of concept research, *Food Packaging Research and Consumer Response* represents a unique contribution to business applications in food and consumer research methods.

2008 • 300 pages • 9780813812229 • Illustrated • hb  
**\$184.99 £105.00 \$289.00**

**Design and Technology of Packaging Decoration for the Consumer Market**

Editor **Geoff A Giles**

This practical handbook, written by a team of experienced industrialists and those involved in relevant, applied research, details and discusses the printing technologies and decoration formats used on the mainstream structural packaging that is found in consumer markets worldwide. The emphasis is on the technology.

2001 • 306 pages • 9781841271064 • Illustrated • hb  
**£99.50 \$343.00**  
Only available for sale outside North America

**Materials and Development of Plastics Packaging for the Consumer Market**

Editors **Geoff A Giles & David R Bain**

This volume takes the reader through the opportunities and performance elements related to the use of plastic materials in packaging. It enables the reader, through better understanding, to make a more informed choice in the selection and use of the available materials.

2001 • 243 pages • 9781841271163 • Illustrated • hb  
**£89.50 \$304.00**

Only available for sale outside North America

**Technology of Plastics Packaging for the Consumer Market**

Editors **Geoff A Giles & David R Bain**

This volume acquaints the reader with the technologies that can be used to convert a limited number of polymers into a myriad of packaging formats.

Designed as a companion volume to *Materials and Development of Plastics Packaging for the Consumer Market*, it covers the manufacture of plastics packaging for the food, beverage, household and personal care products markets worldwide.

2001 • 273 pages • 9781841271170 • Illustrated • hb  
**£89.50 \$304.00**

Only available for sale outside North America

**Handbook of Beverage Packaging**

Editor **Geoff A Giles**

This volume provides a first-stop source of concentrated information on the wide range of packaging options available to the beverage processing and packaging technologist. It covers all the main beverage packaging formats and the interface between these formats and the packaging equipment.

1999 • 416 pages • 9781850759898 • Illustrated • hb  
**£110.00 \$381.00**

Only available for sale outside North America

**Food Packaging Technology**

Editors **Richard Coles, Derek McDowell & Mark Kirwan**

This volume provides a contemporary overview of food processing/ packaging technologies. It acquaints the reader with food preservation processes, shelf life and logistical considerations and packaging materials, machines and processes necessary for a wide range of packaging presentations.

2003 • 368 pages • 9781841272214 • Illustrated • hb  
**£110.00 \$383.00**

Only available for sale outside North America

**Packaging Closures and Sealing Systems**

Editors **Nigel Theobald & Belinda Winder**

The basic function of a closure is to allow easy access to a packaged product and to reclose the package, when the contents are not used fully in a single serve. However, closures are now expected to deliver a wide variety of additional functions, such as ensuring that the package has not been opened prior to the first opening by the consumer, facilitating the dispensing of the product (especially for food and pharmaceuticals) and supporting the brand equity value of the product.

This volume considers the technologies relevant to packaging closures and sealing systems, structured by the types of package.

2006 • 288 pages • 9781841273372 • Illustrated • hb  
**£99.50 \$249.99**

Only available for sale outside North America

**Packaging for Nonthermal Processing of Food**

Editor **Jung H Han**

IFT Press Series

*Packaging for Nonthermal Processing of Food* reviews typical nonthermal processes, the characteristics of food products after nonthermal treatments, and packaging parameters to preserve the quality and enhance the food safety of the products. In addition, the critical role of information carried by packaging materials to make a new product produced by a novel process attractive to consumers is discussed. *Packaging for Nonthermal Processing of Food* offers many benefits to industry for providing the practical information on the relationship between new processes and packaging materials, to academia for constructing the fundamental knowledge, and to regulatory agencies for acquiring deeper understanding on the packaging requirements for new processes.

2007 • 248 pages • 9780813819440 • Illustrated • hb  
**\$149.99 £85.00 \$234.00**

**Related Books & Journals**

Food Packaging

Books

**Modified Atmospheric Processing & Packaging of Fish.....pg 24**

Journals

**Journal of Muscle Foods.....pg 34**

**Food Legislation****Guide to Food Laws and Regulations**

Patricia A Curtis

This compact resource outlines major U.S. food laws and factors that led to their passage and explains the role of key agencies such as the FDA and FSIS in regulation and enforcement. *Guide to Food Laws and Regulations* has been written by scientists for scientists, recognizing that legal research and the organization of legal source material differs from that in the sciences. Clearly stated objectives for each chapter support the learning process.

*Guide to Food Laws and Regulations* informs the student as to the significance, range and background of food laws and gives tools for finding the most current regulations.

2005 • 248 pages • 9780813819464 • hb  
**\$62.99 £49.50 \$135.95**

**A Practical Guide to Food Safety Regulation**

HL Goodwin Jr, Janie Simms Hipp, Phillip G Crandall & Joseph Hobson, Jr

COMING  
2008

This unique book provides the professional community from a variety of agricultural disciplines a guide to the multiple (12) federal agencies, numerous state agencies and distinct enabling statutes (35 specific legal frameworks) that guide the United States' response to issues involving the safety of the food supply.

In addition to extended discussion of the specific federal enabling statutes and the corresponding regulatory agencies concerned with food safety, the text includes: contributed articles by leading professionals involved in food safety regulation; examinations of emerging issues and trends in food safety regulation; the concerns surrounding agro-terrorism; and the regulatory and industry responses to developing food safety threats. *Practical Guide to Food Safety Regulation* offers the agricultural professional – producer, processor and marketer alike – a full and varied menu to clearly understand the requirements and implications of food safety regulations.

2008 • 352 pages • 9780813811987 • Illustrated • hb  
**\$184.99 £105.00 \$366.00**



### Food Policy Old and New\*

Editors Simon Maxwell & Rachel Slater

This book demonstrates the need for a new food policy to deal with the challenges to the global food system posed by globalisation, urbanization, technical change and industrialisation. Comprising a series of papers written by experts from Denmark, Italy, the UK and the US, it points out that the food system is no longer about moving basic staples from farm to plate; nor is it concerned mainly with famine and food insecurity. Food policy, the contributors suggest, now needs to encompass issues such as obesity, food safety and competition policy in the retail sector. The book concludes by warning that addressing these pressing concerns needs to be on the agenda of policy makers throughout the world.

2004 • 200 pages • 9781405126021 • pb  
\$43.95 £20.99 \$76.95

\*to order this title in North America call Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

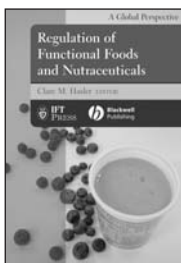


### Regulation of Functional Foods and Nutraceuticals A Global Perspective

Clare M Hasler  
IFT Press Series

Hasler offers the most comprehensive resource available today for information on regulatory aspects of the growing and economically important functional food and nutraceuticals industry. International experts with legal and/or scientific expertise address the full-range of relevant topics from quality issues to organic foods to labeling, including innovative product development, global principles, inter-country trading issues and comparison of the laws and regulations within different countries.

2005 • 432 pages • 9780813811772 • Illustrated • hb  
\$184.99 £105.00 \$383.00



### The BRC Global Standard – Food A Guide to a Successful Evaluation

Ron Kill

The British Retail Consortium (BRC) Global Standard for Food is used throughout the food industry in the UK, Europe and beyond, and has become a benchmark for best practice. This book offers companies in the food industry a comprehensive guide to preparing for a BRC Standard evaluation. It enables them to ensure that the correct systems are in place and that they present themselves in the best possible light during the audit process. It also recommends the correct steps to take following evaluation and how to correct non-conformities.

2007 • 296 pages • 9781405157964 • pb  
\$99.99 £49.50 \$149.99



### Food Labeling Compliance Review Fourth Edition

James L Summers & Associate Editor Elizabeth (Betty) Campbell

Consultant and long-time Food and Drug Administration (FDA) food labeling expert James Summers answers the many questions surrounding FDA food labeling regulations and compliance in *Food Labeling Compliance Review*. This comprehensive manual and fully searchable, accompanying CD-ROM are designed to aid in understanding the requirements of the FDA. *Food Labeling Compliance Review* is a must-have for regulatory officials, industry personnel, and others responsible for assuring that the label and labeling of domestic and imported food products in interstate commerce comply with the requirements of the Federal Food, Drug and Cosmetic Act, as amended.

2007 • 332 pages • 9780813821818 • Illustrated  
\$199.99 £125.00 \$481.00



### Dietary Supplement Labeling Compliance Review

Third Edition

James Summers

Available in book or CD-ROM (searchable) formats, *Dietary Supplement Labeling Compliance Review* is composed of three essential parts. Sections I through V consist of the introduction and how-to information, including the outline of a compliance review. Sections VI through IX consist of the compliance step-by-step review procedure (in the form of questions and responses) to be used by the reviewer in establishing the degree to which a product's label and its labeling comply with applicable laws and regulations. These sections also provide a basis for developing a label for a prospective dietary supplement product, as well as a basis for responding to label deviations observed during the review. Sections X through XV consist of guidance and information for decision making which include ready references, charts, illustrations, regulations, Federal Register indexes and tables of contents for related publications.

Clearly illustrated with dozens of charts, sample label panels and Supplement Facts boxes, *Dietary Supplement Labeling Compliance Review* is the straightforward, no-nonsense tool for both experienced and inexperienced dietary supplement label reviewers who need to assure their labels and labeling procedures comply with federal regulations.

2004 • 232 pages • 9780813804262 • Illustrated • hb  
– Book \$184.99 £105.00 \$383.00

9780813804378 – CD-ROM \$189.99 £110.00 \$302.00



### Related Books Legislation

#### Books

Kosher Food Production .....pg 9

### Food Management

### Food Industry Quality Management Systems

Adrian Jones, Dominic Man & Carl Whitewood

Food Industry Briefing Series

*Food Industry Quality Management Systems* is intended expressly to benefit executives, managers and supervisors within the industry. This important book distils the subject matter of the topic, providing its essence for easy and speedy assimilation.

- Provides cutting edge and commercially important information for the food industry
- Part of Blackwell Publishing's Food Industry Briefing Series
- The authors have many years' experience on teaching and use in industry of quality management systems
- Ralph Early, Series Editor, is himself a successful author in this field

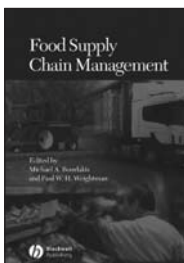
2008 • 160 pages • 9781405126588 • Illustrated • pb  
\$64.99 £35.00 \$116.00

### Food Supply Chain Management

Michael Bourlakis & Paul Weightman

This important title focuses on the management of food supply, from food produced on the farm, through to food manufacture, retail and wholesale and consumer issues. The editors, who between them have many years' teaching and research expertise, have drawn together an impressive list of contributing authors. The book takes an international view of the subject, highlighting supply chain issues inside as well as outside the UK, in particular in North America and the European Union. This book will be an invaluable aid to those studying to enter, those supplying and those working in the food industry internationally.

2004 • 256 pages • 9781405101684 • Illustrated • pb  
\$69.99 £35.50 \$107.00



### Food Control An International Perspective

Editor Steve Fallows

The writing of this important and timely publication has been prompted by the growing concerns and highly publicised media reviews about food policy and food safety. *Food Control: An International Perspective* explains the process at international level and illustrates how a high standard of control promotes international trade, raises food standards, promotes health and assures consumers of high quality foodstuffs, challenging the 'sensational' media approach to food control and showing how effective control is possible within existing resources.

2008 • 256 pages • 9781405105316 • Illustrated • hb  
\$119.99 £69.50 \$268.00

### ISO 9000 in the Food Industry

Food Industry Briefing Series

Editor Ralph Early

ISO 9000 is an extremely important quality management system now adopted widely in the food industry worldwide. This succinct new book has been developed to be used alongside the recently revised ISO standard as an explanatory guide to be used by those who have no knowledge of the system, by those who need to re-examine their management system in light of the revised series or because they need to be reminded of the intentions and requirements of an effective quality management system.

Part of the *Blackwell Food Industry Briefing Series* the book has a user-friendly layout making use of flow diagrams, illustrations and bullet-pointed material for clarity. It is an essential companion book for all those involved in quality management systems in the food and beverage industry.

2008 • 144 pages • 9781405115582 • Illustrated • pb  
\$59.99 £35.00 \$116.00



### Training and Education for Food Safety

Editor Carol Wallace

This exciting title provides a definitive reference on training for all those involved in the food supply chain. Staff training is an essential prerequisite to food safety and its importance is second to none in the success of a food company.

This book will make a significant contribution to the way in which training is conducted within the industry. Food Safety and Quality Management Systems are only as good as the people who develop and implement them. The difference between successful and unsuccessful companies often relates to training and behavior control. It's importance has yet to be fully realized but this could be the 'next HACCP'- the hot subject on every member of the food industry's lips.

2008 • 352 pages • 9780632057177 • Illustrated • hb  
\$84.99 £49.50 \$191.00

### Ingredients

### Sweeteners and Sugar Alternatives in Food Technology

Editor Helen Mitchell

*Sweeteners and Sugar Alternatives in Food Technology* provides the information required for sweetening and functional solutions, enabling manufacturers to produce processed foods that not only taste and perform as well as sugar-based products, but also offer consumer benefits such as calorie reduction, dental health benefits, digestive health benefits and improvements in long-term disease risk through strategies such as dietary glycaemic control. Information is presented on a product-by-product basis, using tabulated data where relevant within chapters, and in summary at the end of each section. This book includes an extensive section on health and nutritional aspects – now one of the major driving forces for a new food product and also contains extensive references for those who wish to explore the subject in further detail.

2006 • 432 pages • 9781405134347 • Illustrated • hb  
\$184.99 £105.00 \$249.99

### Essential Guide to Food Additives Second Edition

Leatherhead Food RA

The previous edition of *Essential Guide to Food Additives* proved to be a highly useful ready reference for a wide range of professionals in the food and drink industry. The principal change in the second edition, therefore, is the addition of additives that were not permitted for use at the time of publication of the first edition, removal of additives that are no longer permitted for use and a thorough check and update of the legislation relating to additives. The book answers questions on why additives are used in prepared foods, and covers the technical aspects, benefits and limitations of individual additives.

2003 • 330 pages • 9781904007630 • pb  
\$79.99 £45.00 \$123.95

### Pectins and their Manipulation

Editors Graham Seymour & JP Knox

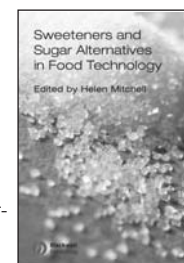
Biological Sciences Series

"This book is extremely well produced. In particular the editors are to be complimented for ensuring great clarity, and uniformity of style, in the numerous diagrams" *FOOD SCIENCE AND TECHNOLOGY*

This book sets out to provide state-of-the-art reviews of key areas relating to the structure and function of pectins in both foods and developing plant systems. The book covers not only the chemical structure, biosynthesis and degradation of these important biopolymers in plants, but also their biophysical properties, their links to other wall components and their cell and developmental biology.

2002 • 264 pages • 9781841272283 • Illustrated • hb  
\$89.50 £304.00

Only available for sale outside North America



### Food Stabilisers, Thickeners and Gelling Agents

Editor Alan Imeson

This book is a practical guide to the use of polymers in food technology to stabilise, thicken and gel foods, resulting in consistent, high quality products. Stabilisers and gelling agents can enhance the shelf stability, appearance, texture, flow, body, palatability and mouthfeel of the food.

Each chapter covers a different additive, and emphasis is placed on commercial applications. Raw materials, processing, composition and chemistry are considered, linking the structure of the polymer to the properties conferred to the food. Future developments are identified.

The book is aimed at food scientists and technologists, particularly those involved in product development and production within the food industry.

2008 • 320 pages • 9781405132671 • hb  
\$219.99 £105.00 \$462.00

### Technology of Reduced Additive Foods

Second Edition

Editor Jim Smith

Consumer pressure has led to a tremendous demand for food products that are perceived to contain fewer additives than have been traditionally used. This has resulted in significant research and development effort resulting in many new products and processes to satisfy the demand. This book reviews those industrially important food technologies that have allowed these products to be manufactured. Users of the book are able to review their operations and assess where reduced-additive products might form a commercially viable part of their marketing mix.

2004 • 240 pages • 9780632055326 • hb  
\$189.99 £95.00 \$327.00

### Food Additives Data Book

Editors Jim Smith & Lily Hong-Shum

"This book is the best I have ever seen ... a clear winner over all other food additive books .... a superb edition." - SAAFOST (South African Association for Food Science and Technology)

Compiled by food industry experts with a proven track record of producing high quality reference work, this volume is the definitive resource for technologists in small, medium and large companies, and for workers in research, government and academic institutions.

Coverage is of preservatives, enzymes, gases, nutritive additives, emulsifiers, flour additives, acidulants, sequestrants, antioxidants, flavor enhancers, color, sweeteners, polysaccharides, solvents.

2003 • 1040 pages • 9780632063956 • hb  
\$439.99 £220.00 \$768.00



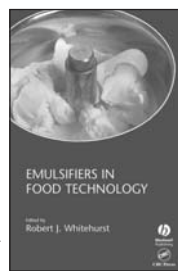
### Emulsifiers in Food Technology

Editor Robert Whitehurst

Each chapter in this volume covers one of the main chemical groups of food emulsifiers. Within each group the structures of the emulsifiers are considered, together with their modes of action. This is followed by a discussion of their production/ extraction and physical characteristics, together with practical examples of their application.

Appendices cross-reference emulsifier types with applications, and give E-numbers, international names, synonyms and references to analytical standards and methods.

2004 • 264 pages • 9781405118026 • Illustrated • hb \$219.99 £110.00 \$383.00



### Enzymes in Food Technology

Editors Robert Whitehurst & Barry A Law

"... extensive references to recent advances ensure that this book will provide a valuable entry to current literature" *FOOD SCIENCE AND TECHNOLOGY*

This book highlights the widespread use of enzymes in food processing improvement and innovation, explaining how they bring advantages. The properties of different enzymes are linked to the physical and biochemical events that they influence in food materials and products, while these in turn are related to the key organoleptic, sensory and shelf life qualities of foods.

2002 • 269 pages • 9781841272238 • Illustrated • hb \$99.50 \$343.00  
Only available for sale outside North America



### Food Ingredients for the Global Market

COMING 2009

Editors Yao-Wen Huang & Claire L Kruger  
IFT Press Series

*Food Ingredients for the Global Market* presents an overview from several key international markets of the critical regulatory steps for food ingredient approval as well as the scientific and cultural environment that impacts the regulatory climate and consumer acceptance of a new or existing product. A synthesis of the information presented highlights successful strategies for managing development and introduction of a food ingredient in the global marketplace. Internationally experienced authors describe on a fairly pragmatic level the steps that have been taken or are in place to accomplish such an introduction in four somewhat distinct, but very important, global markets—the United States, the European Union, Asia (Japan; China; and Southeast Asia), and Latin America. The final synthesis chapters pull together general principles for approaching new markets and issues that can be expected regardless of specific setting.

2009 • 300 pages • 9780813814162 • Illustrated • hb \$184.99 £105.00 \$289.00

### Related Books & Journals Ingredients

#### Books

- Antioxidants & Functional Components** ..pg 25
- Food Flavour Technology** .....pg 12
- Biotechnology in Flavor Production** .....pg 9
- Dairy Powders & Concentrated Milk Products**.....pg 19
- Gluten-Free Food Science & Technology**.....pg 11
- Dietary Fibre Enrichment** .....pg 30
- Encapsulation & Controlled Release Technologies in Food Systems** .....pg 10
- Nutraceuticals, Glycemic Health & Diabetes** .....pg 29

#### Journals

- Journal of Sensory Studies** .....pg 33

### Dairy Foods

#### Advanced Dairy Technology

Editors Trevor Britz & Richard Robinson

This important and comprehensive book covers, in depth, the most important recent advances in dairy technology. Providing core commercially-important information for the dairy industry, the editors, both internationally known for their work in this area, have drawn together an impressive and authoritative list of contributing authors.

Topics covered include: heat treatment, membrane processing, hygiene by design, application of HACCP, automation, safety and quality, modern laboratory practices and analysis and environmental aspects.

2007 • 416 pages • 9781405136181 • Illustrated • hb \$219.00 £125.00 \$412.50



#### Manufacturing Yogurt and Fermented Milks

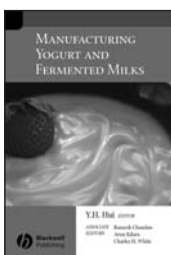
Editor Ramesh C Chandan

Associate Editors: Charles H White, Arun Kilara & YH Hui

An international collection of experts serve as editors and contributing authors to this one-of-a-kind resource. The book gives a complete description of the manufacturing stages of yogurt and fermented milks from the receipt of raw materials to the packaging of the products. Basic principles are covered in *Manufacturing Yogurt and Fermented Milks* such as milk processing, ingredients, cultures, packaging, quality control, health considerations and more.

2006 • 376 pages • 9780813823041 • Illustrated • hb \$184.99 £105.00 \$328.00

Classroom adoption price available in North America



### Milk Pasteurization Technology and Practice

COMING 2008

Robert L Bradley Jr, Scott A Rankin, Rod Howell

*Milk Pasteurization Technology and Practice* provides the sole comprehensive source of information describing the theory, design and operation of milk pasteurization systems. Coverage includes nearly a dozen chapters on pasteurization equipment including: heat exchangers, recorder controllers, flow diversion valves, pressure sensors, thermometers, magnetic flow meters, pumps, leach checking plates, auxiliary equipment and controls and sweet water and glycol systems. Additional topics addressed are effects of pasteurization, standards and definitions, legal requirements, pasteurization efficiency and analysis, cleaning and sanitation and alternative pasteurization technologies. Application of pasteurization technologies is made beyond milk to juices, hot fill beverages, water and eggs. An international perspective is taken, where possible, blending in information from the International Dairy Federation and the International Standards Organization.

2008 • 300 pages • 9780813819884 • Illustrated • hb \$184.99 £105.00 \$289.00

### Whey Processing, Functionality and Health Benefits

COMING 2008

Editors Charles I Onwulata & Peter J Huth

IFT Press Series

*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. Collating the understanding and knowledge of the metabolic roles of whey protein and its associated amino acids 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.

2008 • 400 pages • 9780813809038 • Illustrated • hb \$184.99 £105.00 \$289.00

### Technology of Cheesemaking

Editor Barry A Law

"An outstanding source of basic as well as cutting edge information" *FOOD BIOCHEMISTRY*

"Highly recommended.... Should be in the hands of every cheesemaker and scientist interested in the subject matter" *FOOD SCIENCE AND TECHNOLOGY TODAY*

This volume has been structured to flow through the discrete stages of cheese manufacture in the order in which they are executed in cheese plants.

2001 • 336 pages • 9781841270371 • Illustrated • hb \$110.00 \$381.00  
Only available for sale outside North America



### Mechanisation and Automation in Dairy Technology

Editors Adnan Tamime & Barry A Law

"A comprehensive, well-written text on this important technology" *FOOD NEW ZEALAND*

This book has been written to show the extent and advantages of mechanization across the range of dairy technology, and to explain the principles and rationale of introducing automated systems.

2001 • 362 pages • 9781841271101 • Illustrated • hb \$110.00 \$381.00  
Only available for sale outside North America



### The Society of Dairy Technology Book Series

Series Editor Adnan Tamime

#### Dairy Powders and Concentrated Milk Products

COMING 2008

*Dairy Powders and Concentrated Milk Products* details the manufacturing methods, scientific aspects and properties of milk powders (full-fat, skimmed and high protein powders made from milk retentates); whey powders (WP) including WP concentrates; lactose; caseinates; sweetened condensed milk and evaporated milk. The book also examines the cleaning and disinfection of equipment, together with potential hazards (such as explosion and fire) that may occur during the manufacture of dairy powders. International legislation governing standards of these products for trading purposes is covered in a separate chapter.

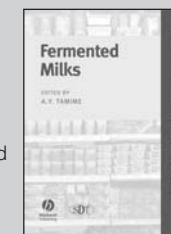
2008 • 320 pages • 9781405157643 • Illustrated • hb \$184.99 £105.00 \$259.99

### Fermented Milks

This practically-oriented guide provides a thorough overview of yogurt and fermented milk-making methods presented in a user-friendly and easily understandable format.

Chapters include details of the classification and composition of fermented milks, starter cultures, all the major stages of manufacture, production of yogurt-related products, drinking products, buttermilk, Kefir and koumiss and other miscellaneous products.

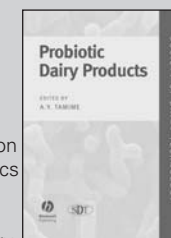
2006 • 280 pages • 9780632064588 • Illustrated • hb \$184.99 £105.00 \$313.50



### Probiotic Dairy Products

Following significant developments in recent understanding of milk systems and an explosion in interest in the use of probiotics and prebiotics as functional foods this book looks at advancements in this book dairy industry and reviews the latest scientific developments in regard to the 'functional' aspects of dairy and fermented milk products and their ingredients.

2006 • 232 pages • 9781405121248 • Illustrated • hb \$184.99 £105.00 \$313.50



### Brined Cheeses

Brined cheeses such as feta and halloumi have seen a large increase in popularity and as a result, increasing economic value. Over the past two decades the dairy industry has carried out much research into starter cultures alongside technological developments, widening the range of brined cheese products available to consumers worldwide. The third title in the SDT series, *Brined Cheeses* gathers research on this important range of cheese varieties from around the world into a single volume.

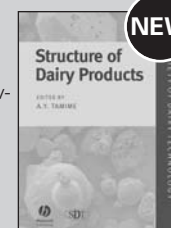
2006 • 344 pages • 9781405124607 • Illustrated • hb \$184.99 £105.00 \$313.50



### Structure of Dairy Products

*Structure of Dairy Products* covers all major aspects of the structure of dairy products, including details of the use of techniques such as scanning electron microscopy and transmission electron microscopy. How information on the structure of dairy products is used in quality appraisal, in food product development and in trouble-shooting during manufacturing is also discussed in detail.

2007 • 304 pages • 9781405129756 • Illustrated • hb \$184.99 £105.00 \$327.00



### Milk Processing and Quality Management

COMING 2008

The production, safety, quality control and processing of the dairy industry's raw commodity, milk is of paramount importance throughout the world. This important book, which brings together expertise from many internationally-acknowledged experts in the subject, covers all major aspects of hygienic milk production, storage and processing.

Contents include on-farm and dairy hygiene, microbiology of raw and market milks, quality control, international legislation, safety, heat treatment, novel milk processing methods, the use of HACCP in milk processing and the sensory profiling of market milks.

2008 • 320 pages • 9781405145305 • Illustrated • hb \$184.99 £105.00 \$313.00



### Dairy Fats

COMING 2008

Health trends, the growing market for yellow spreads and technological development make *Dairy Fats* an important addition to current literature in the area of dairy science. The increase in world production of butter and other milk fats can be largely attributed to the functional physical properties of some of these products and recent clinical studies which have shown certain health benefits to consumers.

2008 • 320 pages • 9781405150903 • Illustrated • hb \$184.99 £105.00 \$289.00

### Cleaning in Place Dairy, Food and Beverage Operations Third Edition

NEW

The third edition of this highly successful volume from the Society of Dairy Technology features a chapter on membrane cleaning – a relatively new area requiring very specialized cleaning products and procedures. *Cleaning in Place* offers valuable data on fluid flow dynamics and laboratory test methods are included in two new appendices. Authors have been selected from within industry, allied suppliers and academia to provide a balanced, leading edge assessment of this important subject.

2007 • 320 pages • 9781405155038 • Illustrated • hb \$184.99 £105.00 \$313.00



## Handbook of Milk of Non-Bovine Mammals

Editors Young Park & George Haenlein

Editors Park and Haenlein have assembled dairy and nutrition experts from around the world to contribute to the book *Handbook of Milk of Non-Bovine Mammals*. The book comprehensively covers the most important aspects of milk production. It contains coverage comparing specific human health attributes of milk from the various species, including nutritional, allergenic, immunological and cultural factors. Examples of secondary dairy species addressed are: the goat, sheep, buffalo, mare, camel, yak, deer (reindeer), sow, llama, alpaca and human. This book is an essential reference book of leading-edge information for dairy scientists, nutritionists, food chemists, allergy specialists, health professionals and allied professionals.

2006 • 472 pages • 9780813820514 • Illustrated • hb  
\$199.99 £115.00

## Butter Technology

Robert L Bradley Jr

In *Butter Technology*, renowned dairy expert Robert Bradley describes butter manufacture—from cream acceptance at intake through handling of the by-product buttermilk - filling a void in books currently published. Chapters on quality assurance and pathogen detection provide manufacturers and students an understanding of how to produce a product that meets legal definitions, one that will contain no pathogenic bacteria of current interest and one that will bring consumers back to make another purchase. The thrust is obviously practical but discussions of phase (emulsion) inversion; development of hydrolytic rancidity through air incorporation during raw milk separation; D values and the effect on pathogens and the presence of somatic cells; and a discussion on reactivation of troublesome enzymes (lipase, alkaline phosphatase) will significantly draw the attention of readers.

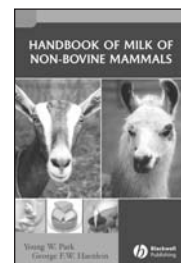
2008 • 240 pages • 9780813812519 • Illustrated • hb  
\$184.99 £105.00 \$289.00

## Dairy Processing and Quality Assurance

Editors Ramesh C Chandan, Arun Kilara, Nagendra P Shah

*Dairy Processing and Quality Assurance* gives a complete description of the processing and manufacturing stages of market milk and major dairy products from the receipt of raw materials to the packaging of the products, including quality assurance aspects. Information is conveniently grouped under three sections: Milk Production and Handling; Chemical and Microbiological Basis of Milk Processing; and Processing and Production. *Dairy Processing and Quality Assurance* presents a contemporary update and a unique approach to the topics, and is designed to augment related books in the existing market. The editorial team is comprised of individuals with significant experience in the science and applications.

2008 • 400 pages • 9780813827568 • Illustrated • hb  
\$184.99 £105.00 \$289.00  
Classroom adoption price available in North America



## Related Books & Journals

Dairy Foods

Books

Managing Food Industry Waste.....pg 10

Journals

International Journal of Dairy Technology ..pg 32

## Bakery & Cereal Science

### Baked Products Science, Technology and Practice

Stan Cauvain & Linda Young

Taking a fresh approach to information on baked products, this exciting new book from industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorized to explore the underlying themes which link the products in this commercially-important area of the food industry.

First establishing an understanding of the key characteristics which unite existing baked product groups, the authors move on to discuss product development and optimization, providing the reader with coverage of: key functional roles of the main bakery ingredients; ingredients and their influences; heat transfer and product interactions; and opportunities for future product development.

2006 • 240 pages • 9781405127028 • Illustrated • hb  
\$184.99 £105.00 \$330.00

### Bakery Food Manufacture and Quality

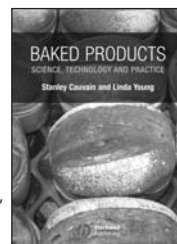
Water Control and Effects

Stan Cauvain & Linda Young

Water is the major contributor to the eating and keeping qualities and structure of baked products. Its management and control during preparation, processing, baking, cooling and storage is essential for the optimization of product quality.

This highly practical book describes in detail the role and control of water in the formation of cake batters, bread, pastry and biscuit doughs, their subsequent processing and the baked product.

2000 • 224 pages • 9780632053278 • Illustrated • hb  
\$146.99 £73.50 \$260.00



## Bakery Products Science and Technology

Editor YH Hui

Associate Editors Harold Corke, Ingrid De Leyn, Wai-Kit Nip & Nanna Cross

In *Bakery Products: Science and Technology*, nearly 50 professionals from industry, government and academia contribute their perspectives on the state of baking today. The latest scientific developments, technological processes and engineering principles are described as they relate to the essentials of baking. Coverage includes: raw materials and ingredients, from wheat flours to sweeteners, yeast and functional additives; the principles of baking, such as mixing processes, doughmaking and fermentation; and manufacturing considerations for bread and other bakery products, including quality control and enzymes. Discussion of special bakery products is extensive, ranging from manufacture of cakes, cookies, muffins, bagels and pretzels to dietetic bakery products, gluten-free cereal-based products and specialty bakery items from around the world, including Italian bakery foods.

2006 • 592 pages • 9780813801872 • Illustrated • hb  
\$199.99 £115.00 \$363.00

Classroom adoption price available in North America



## Whole Grains and Health

Editors Len Marquart, David R Jacobs Jr, Graeme H McIntosh, Kaisa Poutanen & Marla Reicks

*Whole Grains and Health* presents a science-based discussion on whole grains and their expanding role in health and disease.

An international collection of authors presents current perspectives on grains, the many opportunities for further research into whole grains and the remarkable growth potential for product development. Coverage includes discussions on the health benefits of a diet rich in whole grains, the functional components of whole grains and the regulatory nuances of labeling grain products.

A unique feature is a section devoted to communicating with consumers. Barriers exist which affect consumer acceptance and use of whole-grain foods. *Whole Grains and Health* addresses those concerns and offers strategies for furthering research, product development and educational research.

2007 • 368 pages • 9780813807775 • Illustrated • hb  
\$184.99 £105.00 \$328.00



## Pasta and Semolina Technology

Editor R Kill & K Turnbull

Over the last few years the technologies employed in the production of dry pasta and semolina have changed dramatically.

This highly practical book examines these changes and gives commercially-relevant information to the reader in the areas of durum wheat, semolina production, pasta mixing and extrusion, shape design and quality assurance.

2000 • 288 pages • 9780632053490 • Illustrated • hb  
\$169.99 £85.00 \$289.00

## Related Books

Bakery & Cereal Science

Books

Advanced Dietary Fibre Technology .....pg 30  
Gluten-Free Food Science and Technology..pg 11

## Confectionary

### Cocoa Fifth Edition

Editors Tony Lass & David Preece

This new, fifth edition of *Cocoa*, which has been extremely well-received in its previous four editions, has been fully updated to include much new information which is of great use to all those involved with the crop.

All major aspects of the crop are covered within this important volume, including the history and development of the cocoa crop, botany, agronomy, labor usage, crop protection, post harvest management, quality and inspection, marketing, production, consumption and manufacture. New details include waste processing and other environmental issues, social issues, sustainability and organic aspects, functional properties for enhancing nutritional benefits and traceability of the source of a cocoa product.

2008 • 416 pages • 9781405124218 • Illustrated • hb  
\$194.99 £112.50 \$433.00

### Industrial Chocolate Manufacture and Use

Third Edition

Steve Beckett

This book has become firmly established as the industry "Bible" for all those involved with the business of making and using chocolate. From ingredient, equipment and packaging suppliers to manufacturers themselves, it is an essential desk-reference for all technical and scientific questions.

1999 • 521 pages • 9780632054336 • Illustrated • hb  
\$229.99 £115.00 \$414.00

## Fermented Foods & Beverages

### Food, Fermentation and Micro-organisms

Charles W Bamforth

This exciting book provides comprehensive coverage of all known food applications of fermentation. Beginning with a discussion of the relevant aspects of microbiology and microbial physiology, the book's main section covers individual food-stuffs, how they are made, what the role of fermentation is and what possibilities exist for future development of each area of processing. Contents include thorough coverage of alcoholic beverages, bread, cheese, meats, vegetables and other major food commodities.

2005 • 240 pages • 9780632059874 • Illustrated • hb  
\$199.99 £99.50 \$381.00

Classroom adoption price available in North America



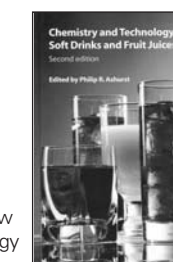
### Chemistry and Technology of Soft Drinks and Fruit Juices

Second Edition

Editor Philip Ashurst

This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on trends in beverage markets, fruit and juice processing, carbohydrate and intense sweeteners, non-carbonated beverages, carbonated beverages and functional drinks containing herbal extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.

2005 • 392 pages • 9781405122863 • hb  
\$259.99 £130.00 \$462.00



### Wine Production Vine to bottle

Keith Grainger & Hazel Tattersall

Food Industry Briefing Series  
Series Editor: Ralph Early

The standard of wines made today is arguably higher than any time in the six thousand years of vinous history. The level of knowledge of producers and the ability to control the processes in wine production is also greatly improved. Authors Grainger and Tattersall detail these processes, from vine to bottle, looking at key factors such as geography, winemaking techniques, the impact of decisions made upon style and quality and problems that may be encountered.

2005 • 152 pages • 9781405113656 • pb  
\$79.99 £39.99 \$124.00



## Wine Flavour Chemistry

R Clarke & J Bakker

"the book is an absolute must for anyone involved professionally in the wine industry, scientist or otherwise."  
"CHEMISTRY WORLD, DECEMBER 2004"

*Wine Flavour Chemistry* contains a vast wealth of information describing components of wine, their underlying chemistry and their possible role in the taste and smell characteristics of wines, fortified wines, sherry and port. Many extremely useful tables are included, linking information on grapes, wines, composition and resulting perceived flavors.

2004 • 336 pages • 9781405105309 • Illustrated • hb  
\$189.99 £105.00 \$297.00



## Wine Quality Tasting and Selection

Keith Grainger & Hazel Tattersall

Food Industry Briefing Series  
Series Editor: Ralph Early

This important book provides a concise, easy-to-use, quick reference aimed at busy food and beverage industry professionals, students and others who need to gain an outline working knowledge of wine. The book is structured so that the reader can work through it in a few hours and arm themselves with the essentials of the topic.

2007 • 144 pages • 9781405113663 • Illustrated • pb  
\$64.99 £32.50 \$125.00

## Microbiology and Technology of Fermented Foods

Robert W Hutkins

IFT Press Series

Despite the many food science programs offering courses in the microbiology and processing of fermented foods, until now no recently published textbook has existed that has fully addressed the subject. Food fermentation professionals and researchers have also lacked a text that covers the latest advances in biotechnology, bioprocessing and microbial genetics, physiology and taxonomy.

In this text, Robert Hutkins has written the definitive textbook on food fermentation microbiology and a comprehensive and contemporary reference text. Throughout the text, Hutkins highlights examples of industrial processes, key historical events, new developments, anecdotal materials, case studies and other key information.

2006 • 488 pages • 9780813800189 • Illustrated • pb  
\$199.99 £115.00 \$330.00  
Classroom adoption price available in North America



**Brewing Yeast and Fermentation**  
Paperback Reissue

Chris Boulton & David Quain

This unique volume provides a definitive overview of modern and traditional brewing fermentation. Written by two experts with unrivalled experience from years with a leading international brewer, coverage includes all aspects of brewing fermentation together with the biochemistry, physiology and genetics of brewers' yeast. Brewing Yeast and Fermentation is unique in that brewing fermentation and yeast biotechnology are covered in detail from a commercial perspective.

Now available for the first time in paperback, the book is aimed at commercial brewers and their ingredient and equipment suppliers (including packaging manufacturers). It is also an essential reference source for students on brewing courses and workers in research and academic institutions.

2006 • 656 pages • 9781405152686 • Illustrated • pb  
\$79.99 £39.50 \$130.00

**Technology of Bottled Water**  
Second Edition

Editors Dorothy Senior & Nicholas Dege

The bottled water industry has become a vital and vigorous sector of the beverage world, in developed and developing countries worldwide. This is the second edition of a highly successful volume which is unique in providing an overview of the science and technology of the bottled water industry. The new edition has been strengthened by bringing in a co-editor from the US bottled water industry. The book has been thoroughly revised and a new chapter has been added on cleaning and disinfection.

2004 • 432 pages • 9781405120388 • Illustrated • hb  
\$279.99 £140.00 \$500.00

**Carbonated Soft Drinks**

Formulation and Manufacture

Editors David Steen & Philip Ashurst

*Carbonated Soft Drinks: Formulation and Manufacture* provides an overview of carbonated soft drinks production in the early part of the twenty-first century, presenting the latest information on carbonation and filling methods. There are also chapters on bottle design, can making, general packaging considerations, production and distribution. A final chapter deals with quality assurance and environmental and legislative issues. Detailed references provide opportunity for further reading in more specialized areas.

2006 • 368 pages • 9781405134354 • Illustrated • hb  
\$184.99 £105.00 \$249.99

**Brewing Yeast Fermentation Performance**

Second Edition

Editor Katharine Smart

Building on the success of the first edition, *Brewing Yeast Fermentation Performance, Second Edition* considers the importance of yeast quality on fermentation performance and the means by which process control may therefore be achieved. Contents include up-to-date coverage of key aspects of the subject, including molecular innovations, yeast stress responses, wort composition, yeast quality, beer flavor development and yeast handling.

*Brewing Yeast Fermentation Performance* is an excellent companion reference source to the first edition, covering complimentary topics that no one connected to the brewing industry can afford to be without.

2003 • 336 pages • 9780632064984 • Illustrated • hb  
\$199.99 £115.00 \$345.00

**Brewing Yeast Fermentation Performance**

Third Edition

Editor Katharine Smart

The Brewing Yeast Fermentation Conferences are held every 2 years, organized by Katherine Smart of the School of Biological and Molecular Sciences at Oxford Brookes University, UK. In August 2000 we published the proceedings of the second conference and in January of this year we published the proceedings of the third conference. The fourth conference is scheduled for September 2003.

The third edition of *Brewing Yeast Fermentation Performance* is an excellent companion source to the second edition. The book will be a carefully edited proceedings volume covering an area which is of vital importance to the brewing industry. This volume will cover a number of subjects of cutting-edge importance and will be broadly divided into the following sections: Yeast Genomes, Yeast Management, Wort Composition, Yeast Handling and Stress, Fermentation, and Wild Yeasts.

2007 • 336 pages • 9781405119085 • hb  
\$184.99 £105.00 \$381.00

**Related Books**

Fermented Foods & Beverages

**Books**

Handbook of Beverage Packaging.....pg 15  
Beer: Health & Nutrition.....pg 27  
Dense Phase Carbon Dioxide.....pg 8

**Crops (Including Fruits, Vegetables & Food Agriculture)**

**Sugar Beet**

World Agriculture Series

Editor A Philip Draycott

Sugar beet, alongside sugar cane, is the main source of sugar across the world. Grown widely in Europe, North and South America, Asia and parts of North Africa, the crop is at the core of a multi-billion dollar global industry. A. Philip Draycott has gathered 32 international experts to create this defining text, providing a comprehensive review of the latest research in a clear and accessible form, providing the reader with: definitive account of this major world crop; coverage of all aspects of successful sugar beet growing; over 2,500 references from international literature; and color images to assist in the identification of sugar beet pests, diseases and nutrient deficiencies.

2006 • 496 pages • 9781405119115 • Illustrated • hb  
\$259.99 £130.00 \$413.00

**Fruit Quality and its Biological Basis**

Editor Michael Knee

Biological Sciences Series  
Series Editor: Jeremy Roberts

This book focuses on the biological processes that determine appearance, texture, taste, nutritional value and flavor of fleshy fruits, and how these can be manipulated to maximize quality for the consumer. It adopts a thematic rather than a commodity-based approach, thus ensuring that the volume is of relevance throughout the fruit industry. Advances in our understanding of these processes at the molecular level are included.

2002 • 293 pages • 9781841272306 • Illustrated • hb  
£105.00 \$366.00

Only available for sale outside North America

**Sugarcane**

Second Edition

Editor Glyn James

This book focuses on agricultural aspects of the crop. The book follows a logical progression from the botany and breeding through planning cultivation, control of weeds, pests and diseases, to harvest management and payment for cane.

2004 • 224 pages • 9780632054763 • hb  
\$159.00 £75.00 \$268.00

**The Oil Palm**

Fourth Edition

RHV Corley & B Tinker

The book traces the origins and progress of the industry, and describes the basic science underlying the physiology, breeding and nutrition of the oil palm. It covers both cutting-edge research, and wider issues such as genetic modification of the crop, the promise of clonal propagation and the effects of palm oil on human health.

2003 • 592 pages • 9780632052127 • Illustrated • hb  
\$249.99 £125.00 \$380.00

**Fruit and Vegetables Harvesting, Handling and Storage**  
Second Edition

Keith Thompson

The new edition of this definitive work, which contains many full-color photographs, provides key practical and commercially-oriented information of great use in helping to ensure that fruit and vegetables reach the retailer in optimum condition, with the minimum of loss and spoilage.

2003 • 480 pages • 9781405106191 • Illustrated • hb  
\$229.99 £115.00 \$414.00

**Handbook of Fruits and Fruit Processing**

Editors YH Hui, József Barta, M Pilar Cano, Todd W Gusek, Jiwon S Sidhu & Nirmal K Sinha

The *Handbook of Fruits and Fruit Processing* describes the processing of fruits from four perspectives: a scientific basis, manufacturing and engineering principles, production techniques and processing of individual fruits. A scientific knowledge of the horticulture, biology, chemistry and nutrition of fruits forms the foundation. A presentation of technological and engineering principles involved in processing fruits is a prelude to their commercial production. As examples, the manufacture of several categories of fruit products is discussed. The final part of the book discusses individual fruits, covering their harvest to a finished product in a retail market.

As a professional reference book replete with the latest research or as a practical textbook filled with example after example of commodity applications, the *Handbook of Fruits and Fruit Processing* is the current, comprehensive, yet compact resource ideal for the fruit industry.

2006 • 712 pages • 9780813819815 • Illustrated • hb  
\$219.99 £125.00 \$380.00

Classroom adoption price available in North America

**Coffee**

Recent Developments

R Clarke & OG Vitzthum

Coffee, one of the most commercially-important crops grown, is distributed and traded globally in a multi-million dollar world industry. This exciting new book brings together in one volume the most important recent developments affecting the crop.

2001 • 272 pages • 9780632055531 • Illustrated • hb  
\$219.99 £110.00 \$383.00

**Oilseed Crops**

Second Edition

Edward Weiss

Oilseeds are a very important component of semi-tropical and tropical agriculture, providing easily available and highly nutritious human and animal food. Many also have industrial uses and are relatively easy to incorporate into locally manufactured products.

The book gathers together scientific economic and field practice information on the most widespread oilseed crops.

1999 • 384 pages • 9780632052592 • Illustrated • hb  
\$219.99 £110.00 \$383.00

**Seed Technology and its Biological Basis**

Editors Michael Black & Derek Bewley

Biological Sciences Series  
Series Editor: Jeremy Roberts

2000 • 436 pages • 9781841270432 • Illustrated • hb  
£110.00 \$381.00

Only available for sale outside North America

**Barley**

Genetics, Composition, Structure and Uses

Charles Brennan

Barley is one of the most important crops of the temperate region, being used extensively in the malting and brewing (and distilling) industries, and as an important food and animal feed stuff. This important book reflects the advancement of knowledge on barley crop systems and the understanding of how recently uncovered genetic tools can be successfully used to harness barley crop improvements, how beta-glucans can affect food microstructure, and how barley flours and grains may be used to create high quality novel foods.

2008 • 416 pages • 9781405123716 • Illustrated • hb  
\$194.99 £120.00 \$462.00

**Crop Post-Harvest: 3 Volume Set**

This major 3-volume work covers all aspects of factors affecting post-harvest quality of fruits, vegetables, cereals and other major crops. The compilation of this three-volume work has been supported and is endorsed by the Natural Resources Institute of the University of Greenwich, UK.

3 Volume Set • 9780632057269  
\$499.99 £295.00 \$1136.00

**Crop Post-Harvest: Science and Technology**  
Volume 1

Principles and Practice

Editors Peter Golob, Graham Farrell & John E Orchard

*Crop Post-Harvest: Science and Technology Volume 1: Principles and Practice* is a must-have reference book which offers the reader an overview of the globalization of post-harvest science, technology, economics, and the development of the storage and handling of perishable and durable products.

2002 • 568 pages • 9780632057238 • Illustrated • hb  
\$299.99 £150.00 \$520.00

**Crop Post-Harvest: Science and Technology**  
Volume 2

Durables

Editors Rick Hodges & Graham Farrell

Durable commodities are the raw products from which food can be made and are the staples on which most humans rely; with but a few exceptions they are the seeds of plants. This second volume in the set presents a series of case studies on how durable crops are actually stored and marketed. It provides a huge wealth of information on major world crops including rice, maize, wheat, barley, sorghum, beans, cowpea, oilseeds, peanuts, copra, coffee, cocoa, dried fruit and nuts and dried fish.

2004 • 288 Pages • 9780632057245 • Illustrated • hb  
\$219.99 £110.00 \$383.00

**Crop Post-Harvest: Science and Technology**  
Volume 3

Perishables

Editors Debbie Rees, Graham Farrell & John E Orchard

Volume 3 is currently in preparation and will cover perishables, including fruit, vegetables, root and tuber crops.

2007 • 480 Pages • 9780632057252 • Illustrated • hb  
\$209.99 £120.00 \$462.00



## Colour Atlas of Postharvest Diseases of Fruits and Vegetables Volume One: Introduction and Fruits

NEW

Editor Anna Snowden

Now established worldwide as the standard guide to the recognition and understanding of the causes of deterioration in temperate and tropical fruits and vegetables, these superbly illustrated full-color volumes deal clearly, concisely and systematically with each of the main diseases and disorders, emphasizing those of importance to international trade.

The first are broken down into four sections: occurrence, symptoms, biology and control. Anyone involved in the commercial production, shipping, import, or marketing of fruit, will find this book valuable.

2007 • 302 pages • 9781840760255 • hb  
£75.00 \$207.00

Only available for sale outside North America

## Colour Atlas of Postharvest Diseases of Fruits and Vegetables Volume Two: Vegetables

NEW

Editor Anna Snowden

Now established worldwide as the standard guide to the recognition and understanding of the causes of deterioration in temperate and tropical fruits and vegetables, these superbly illustrated full-color volumes deal clearly, concisely and systematically with each of the main diseases and disorders, emphasizing those of importance to international trade.

This second volume is divided into nine major sections: cucurbits; solanaceous fruit vegetables; miscellaneous fruit vegetables; legumes; diassicas; miscellaneous flower, stem, and leaf vegetables; bulbs; temperate roots and tubers; and tropical roots and tubers. This book examines these diseases and disorders and educates the reader on action needed to eradicate the problem.

2007 • 416 pages • 9781840760262 • hb  
£95.00 \$261.00

Only available for sale outside North America

## Color Atlas of Postharvest Quality of Fruits and Vegetables

COMING 2008

Maria Cecilia do Nascimento Nunes

*Color Atlas of Postharvest Quality of Fruits and Vegetables* visually depicts the effects of time and temperature on the quality of over 37 different fruits and vegetables grouped by category. Hundreds of vibrant color photographs illustrate post-harvest quality changes and show the importance of handling produce at the right temperatures.

2008 • 252 pages • 9780813817521 • Illustrated • hb  
\$219.99 £125.00 \$344.00

## Related Books & Journals

Crops

Books

Pesticides .....pg 7

Journals

Euro Choices.....pg 33

## Meat, Fish & Poultry

### Organic Aquaculture

The Emergence of a New Sustainable Industry

Deborah J Brister

Although aquaculture is one of the world's fastest growing food sectors, the industry has lagged behind general agriculture in the production of certified organic products. *Organic Aquaculture* explores the history of the organic aquaculture movement, explains standards and measures for accreditation and identifies key aquatic species suited to organic production. In addition, feeds, systems, and production methodologies are discussed and the market for organic aquaculture products is analyzed.

*Organic Aquaculture* shows students, producers, certifiers and consumers how organic aquaculture can be a viable and profitable alternative to intensive conventional production methods.

2007 • 224 pages • 9780813826295 • Illustrated • hb  
\$99.99 £55.00 \$212.00

### Food Safety in Shrimp Processing

A Handbook for Shrimp Processors, Importers, Exporters & Retailers

Laxman Kanduri & Ronald A Eckhardt

"The book is essential for anyone involved in the handling and processing of shrimp and prawns" *Aquaculture Magazine*

*Food Safety in Shrimp Processing* provides comprehensive coverage of the HACCP process and its application within the shrimp processing business. The authors draw on many years of experience as food scientists and consultants to the seafood industry to produce a practical book that will enable readers involved with shrimp culture and processing to understand the HACCP process and begin its implementation in their businesses.

2002 • 184 pages • 9780852382707 • Illustrated • hb  
\$198.99 £99.50 \$345.00

## Control of Fish Quality

Fourth Edition

JJ Connell

Fish is one of the most highly perishable commodities and the public requires continuous reassurance about its quality. Furthermore, consumer taste is moving to more highly perishable fish products which require more careful attention in preparation and storage. *Control of Fish Quality* provides sound and practical advice on all aspects of this subject, from harvesting to retailing.

1995 • 256 pages • 9780852382264 • hb  
\$109.99 £55.00 \$191.00

## Modified Atmospheric Processing and Packaging of Fish Filtered Smokes, Carbon Monoxide & Reduced Oxygen Packaging

Editors W Steven Otwell, Hordur G Kristinsson, Murat O Balaban

In this important book, experts from industry, academia and agencies discuss the technology, commercial practices and pertinent regulations of these fish processing applications, providing the most current and complete information on the topics available anywhere. Coverage of major seafood technology applications includes discussion of practices that are new, controversial and rapidly expanding in production and markets throughout the world. Methods of application, shelf life, color enhancement, technical aspects, product quality, regulatory issues, microbial consequences, food safety concerns and product assessments are fully addressed.

2006 • 264 pages • 9780813807683 • Illustrated • hb  
\$184.99 £105.00 \$313.50

## Wilson's Practical Meat Inspection

Seventh Edition

William Wilson

This classic text is an essential handbook for all persons involved in meat inspection and the meat industry seeking information on the latest diseases and parasites. Now in its seventh edition, it has been revised to reflect the latest knowledge of BSE, Foot-and-Mouth and TB. Information on specific diseases, parasites and physiological processes has been updated and the latest legislation included. As well as this, a new chapter on illegal meat imports has been added, with the aim of helping the detection of illegal meat and ensuring its removal from the food chain.

2005 • 312 pages • 9781405124935 • Illustrated • hb  
\$104.99 £52.50 \$192.00

## Handbook of Fermented Meat and Poultry

NEW

Editor Fidel Toldrá

An internationally-respected editorial team and array of chapter contributors has developed the *Handbook of Fermented Meat and Poultry*, an updated and comprehensive hands-on reference book on the science and technology of processing fermented meat and poultry products. Beginning with the principles of processing fermented meat and ending with discussions of product quality, safety and consumer acceptance, the book takes three approaches: background and principles; product categories; and product quality and safety.

2007 • 500 pages • 9780813814773 • Illustrated • hb  
\$219.99 £125.00 \$344.00

## Dry-Cured Meat Products

Fidel Toldrá

This book presents the latest developments in dry-cured meat products, from raw materials and manufactures to the final products, and includes updated scientific and technological information, especially on the safety, quality and nutritional properties of these foods.

2002 • 244 pages • 9780917678547 • hb  
\$94.99 £105.00

No distribution rights in Australia

## Meat Preservation

Preventing Losses and Assuring Safety

Robert G Cassens

*Meat Preservation* is written as an integrated and all-encompassing text that includes historical aspects and trends, discussion of basic background information, the evaluation and status of techniques and procedures and treatments of potential future developments. Today, there is an intense interest to produce the safest meat possible. The overriding theme of *Meat Preservation* provides the understanding of the science of meat and discussion for using known technologies to achieve the goal of safe meat of high quality.

1993 • 133 pages • 9780917678349 • hb  
\$84.99

No distribution rights in Australia

## Nitrite Curing of Meat

The Nitrosamine Problem and the Nitrite Alternatives

Ronald B Pegg & Fereidoon Shahidi

Meat has been treated for centuries with rock salt as a means of preservation. However, only one century has passed since researchers discovered that the active component in the curing process was nitrite.

This book provides a review of the desirable attributes which sodium nitrite confers to meat during processing, as well as drawbacks of nitrite usage. In addition, solutions for the curing of meat without the use of nitrite are presented.

2000 • 268 pages • 9780917678509 • hb  
\$114.99

No distribution rights in Australia

## Thermal Processing of Ready-to-Eat Meat Products

COMING 2008

Editors C Lynn Knipe & Robert E Rust

*Thermal Processing of Ready-to-Eat Meat Products* provides critical technical information on all aspects of thermal processing of RTE meat products. Compiling and expanding information from their successful one-of-a-kind university short course, the editors and authors are the most experienced and knowledgeable people in the meat industry on this subject. This book addresses all technical and regulatory aspects of the production of RTE meat products, such as heat transfer, pathogen lethality, stabilization (chilling), post-packaging pasteurization and HACCP documentation.

2008 • 352 pages • 9780813801483 • Illustrated • hb  
\$184.99 £105.00 \$289.00

## Handbook of Meat, Poultry and Seafood Quality

Editor Leo ML Nollet

Associate Editors Terri Boylston, Feng Chen, Patti C Coggins, Maria Beatriz Gloria, Grethe Hyldig, Chris R Kerth, Lisa H McKee & YH Hui

The *Handbook of Meat, Poultry and Seafood Quality* commences with a discussion of basic scientific factors responsible for the quality of fresh, frozen and processed muscle foods, especially sensory attributes and flavors. Following sections discuss factors affecting the quality of beef, pork, poultry and seafood. Under each muscle food, some or all of the following factors affecting the quality are discussed: additives, aroma, color, contaminants, flavors, microbiology, moisture, mouthfeel, nutrition, packaging, safety, sensory attributes, shelf-life, stability, tainting, texture and water activity.

2007 • 744 pages • 9780813824468 • hb  
\$239.99 £139.50 \$412.00

## Antioxidants and Functional Components in Aquatic Foods

COMING 2008

Editor Hordur G Kristinsson

*Antioxidants and Functional Components in Aquatic Foods* addresses an area of extreme importance for aquatic foods, since lipid oxidation leads to such a large number of quality problems. Written by top researchers in the field, the book offers not only general overviews of lipid oxidation in aquatic foods and aquatic food pro and antioxidant systems, but also covers specifics and gives the latest information on the key pro and anti-oxidants derived from aquatic foods as well as some of the most recent and innovative means to control lipid oxidations in aquatic foods and food systems with fish oils. Coverage includes the latest research on the effects aquatic foods have on oxidative stress in the human body, an area of great interest recently. Additionally, a chapter is devoted to the latest techniques to measure antioxidant potential of aquatic foods, an area still in development and one very important to the antioxidant research community.

2008 • 376 pages • 9780813813677 • Illustrated • hb  
\$184.99 £105.00

## Fishery Products

Quality Safety & Authenticity

COMING 2008

Editors Hartmut Rehbein & Jorg Oehlenschlaeger

Food quality and safety issues continue to dominate the press, with most food companies spending large amounts of money to ensure that the food quality and assessment procedures in place are adequate and produce good and safe food. This holds true for companies and labs responsible for the processing of fish into various products, those responsible for researching safe new products and departments within other companies supporting these functions.

*Fishery Products* brings together details of all the major methodologies used to assess the quality of fishery products in the widest sense. Subject coverage of this important book includes quality assessment by texture measurement, by electronic nose and tongue, by NMR and by color measurement. The book also includes several chapters on assessment of authenticity, which is extremely important for the determination of which species have been used in a particular food product containing fish or shellfish.

2008 • 352 pages • 9781405141628 • Illustrated • hb  
\$169.99 £95.00 \$261.00

## Meat Food Products and Formularies

COMING 2008

Bruce A Eason, Bill Crosson, David E Lustig & David E Schafer

*Meat Food Products and Formularies* gives formularies, procedures and other considerations for numerous meat categories including: fresh meat, processed meat manufacture, sausage manufacture, dry sausage manufacture, fish utilization, natural and artificial casings and meat food additives. Several sections of the book are devoted to the manufacture of processed meat items (red meats, poultry, fish and breaded meats). Over 200 meat formularies are featured for meat manufacture which meat processors will find valuable in product development. The final chapters of *Meat Food Products and Formularies* are ideal for use by plant personnel and universities in training plant personnel and students, respectively, on multiple issues including plant operations, product development, good manufacturing practices, operational standard operating procedures, standard sanitation operating procedures, HACCP, quality control, quality assurance, cleaning and sanitation and microbiological pathogens affecting meat products.

2008 • 360 pages • 9780813800424 • hb  
\$184.99 £105.00 \$289.00

## Related Journals

Meat, Fish & Poultry

Journals

Journal of Food Lipids .....pg 33  
Journal of Muscle Foods .....pg 34



## Sensory &amp; Product Development

## Sensory and Consumer Research in Food Product Design and Development

Howard R Moskowitz, Jacqueline H Beckley and Anna VA Resurreccion

IFT Press Series

The food and beverage industries today face an intensely competitive business environment. To the degree that the product developer and marketer - as well as general business manager - can more fully understand the consumer and target development and marketing efforts, their business will be more successful.

*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 sensory analysts, product developers and market researchers in the food and beverage arena.

2006 • 368 pages • 9780813816326 • Illustrated • hb  
\$184.99 £105.00 \$328.50  
Classroom adoption price available in North America

## Accelerating New Food Product Design and Development

Editors Jacqueline H Beckley, M Michele Foley, Elizabeth J Topp, JC Huang &amp; Witoun Prinyawiwatkul

IFT Press Series

In *Accelerating New Food Product Design and Development*, a group of seasoned food industry business professionals and academics show today's food scientists, technologists and product developers the contemporary R&D processes they need to maximize speed, quality and efficiency.

*Accelerating New Food Product Design and Development* is of value to a number of audiences. For food industry executives, it offers a summary of perspectives of the business they are in from unique viewpoints. Academics and students gain a real world perspective of what is occurring in the food industry at the beginning of the 21st Century. And for practicing food scientists and allied professionals, the book provides strategic frameworks for problem solving and the R&D strategies, processes and methods needed to accelerate and optimize new product development.

2007 • 400 pages • 9780813808093 • Illustrated • hb  
\$184.99 £105.00 \$366.00  
Classroom adoption price available in North America

## Design and Analysis of Sensory Optimization

MC Gacula

1994 • 310 pages • 9780917678318 • hb  
\$94.99  
No distribution rights in Australia

## Sensory Discrimination Tests and Measurements Statistical Principles, Procedures and Tables

Jian Bi

*Sensory Discrimination Tests and Measurements: Statistical Principles, Procedures and Tables* provides a comprehensive discussion of sensory discriminative analysis from a statistical perspective. A wide variety of test and measurement methods, which were developed during the past decades and scattered in various statistical and non-statistical journals, are included in the book. The book gives a unified picture of the state of the subject and reflects some features of advanced sensory discriminative analysis. Designed to be both a reference manual and a research monograph, practitioners will discover various useful test and measurement procedures. More statistically-oriented readers will find the statistical considerations behind the procedures. *Sensory Discrimination Tests and Measurements* will be of interest to everyone concerned with testing and measuring sensory difference and consumer preference.

2005 • 320 pages • 9780813811116 • hb  
\$199.99 £115.00 \$363.00

## Multivariate and Probabilistic Analyses of Sensory Science Problems

Jean-Francois Meulenet, Riu Xiong &amp; Christopher J Findlay

IFT Press Series

*Multivariate and Probabilistic Analyses of Sensory Science Problems* explains the multivariate and probabilistic methods available to sensory scientists involved in product development or maintenance. The techniques discussed address sensory problems such as panel performance, product profiling and exploration of consumer data, including segmentation and identifying drivers of liking. Applied in approach and written for non-statisticians, the text is aimed at sensory scientists who deal mostly with descriptive analysis and consumer studies.

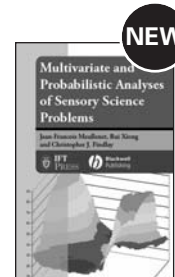
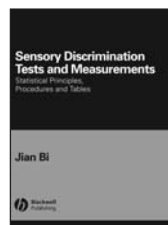
2007 • 280 pages • 9780813801780 • Illustrated • hb  
\$184.99 £105.00 \$366.00  
Classroom adoption price available in North America

## Practical Handbook of Sensory Evaluation

Sarah E Kemp, Tracey Hollowood &amp; Joanne Hort

*Practical Handbook of Sensory Evaluation* is a practical guide to sensory evaluation methods and techniques, explaining the suitability of different testing methods for different situations and offering step-by-step instructions on how to perform the various types of tests. Covering a broad range of product applications including food, beverages and personal care and household products, the book is spiral bound to allow for easy reference in the testing environment.

2008 • 152 pages • 9781405162104 • Illustrated • pb  
\$69.99 £35.00 \$90.00



## Descriptive Sensory Analysis in Practice

Editor MC Gacula, Jr

1997 • 712 pages • 9780917678370 • hb  
\$159.99  
No distribution rights in Australia

## Flavor Perception

Editors Andrew Taylor &amp; Deborah Roberts

*Flavor Perception* provides a state-of-the-art review of our current understanding of the key stages of flavor perception for those working in the flavor field, whether in the academic or industrial sector. This book considers the whole process from the release of flavor chemicals in the mouth to the processing of signals in the brain. In particular, it is directed at food scientists and technologists, ingredients suppliers and sensory scientists.

2004 • 304 pages • 9781405116275 • hb  
\$219.99 £110.00 \$383.00

## Nonparametrics for Sensory Science A More Informative Approach

JC W Rayner, DJ Best, PB Brockhoff, GD Rayner

Author Rayner and his colleagues consider problems including the most commonly occurring and important experimental designs: the one-sample, k-sample, blocked samples, samples with factorial structure and samples with correlation structure. Innovative new techniques are outlined and complemented with real examples. Techniques described may be applied to data where the traditional, most frequently applied nonparametric tests, such as the Kruskal-Wallis, the Friedman and the Spearman tests, are applied.

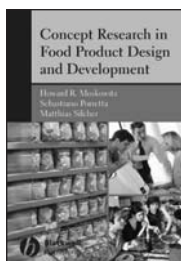
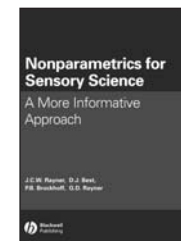
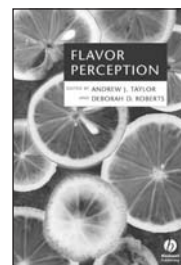
2005 • 192 pages • 9780813811123 • hb • Illustrated  
\$154.99 £85.00 \$234.00

## Concept Research in Food Product Design and Development

Howard R Moskowitz, Sebastiano Porretta and Matthias Silcher

Concepts are critical for the development and marketing of products and services. They constitute the blueprint for these products and services, albeit at the level of consumers rather than at the technical level. A good product concept can help make the product a success by guiding developers and advertising in the right direction. Yet, there is a dearth of both practical and scientific information about how to create and evaluate concepts. There has been little or no focus on establishing knowledge bases for concepts. Concept development is too often relegated to the so-called 'fuzzy front end.'

2005 • 612 pages • 9780813824246 • Illustrated • hb  
\$199.99 £115.00 \$326.00  
Classroom adoption price available in North America



## Food Product Development Based on Experience

Editor Catherine Side

*Food Product Development Based on Experience* is the collective work of a team of seasoned food industry experts whose experiences and observations provide a 'how to' guide of successful product and process development.

The contributing authors have extensive industry experience in product development and related fields such as plant and production management, business development, food quality and marketing - their lessons illustrate a wide variety of situations and cover everyone involved in taking new products from concept to market.

2003 • 320 pages • 9780813820293 • hb  
\$99.99 £79.99 \$220.00

## Multivariate Data Analysis in Sensory and Consumer Science

Editor Garnt B Dijksterhuis

This book discusses the use of *Multivariate Data Analysis* to solve problems in sensory and consumer research. More specifically the focus is on the analysis of the reactions to certain characteristics of food products, which are in the form of scores given to attributes perceived in the food stimuli; the analyses are multivariate; and the senses are mainly the senses of smell and taste. The four main themes covered in the book are: (1) Individual Differences, (2) Measurement Levels; (3) Sensory-Instrumental Relations, and (4) Time-Intensity Data Analysis.

1995 • 317 pages • 9780917678417 • hb  
\$109.99  
No distribution rights in Australia

## Related Books

Sensory &amp; Product Development

## Books

Viewpoints & Controversies in Sensory Science & Consumer Product Testing ..pg 10  
Food Packaging Research & Consumer Response .....pg 14  
Handbook of Fermented Meat & Poultry ..pg 25

## Nutrition, Dietetics &amp; Health

## Selected Diabetes and Nutrition Education Resources For the Diabetes Professional

American Dietetic Association

The Diabetes Care and Education dietetic group has revised and updated this directory of selected diabetes and nutrition education resources for the professional to use in teaching people with diabetes and their families.

2001 • 84 pages • 9780880911832 • pb  
£13.95 \$53.95  
Only available for sale outside North America

## Vitamins

Their Role in the Human Body  
George Ball

This single-source reference draws together the current knowledge of the vitamins' biological properties in the context of human nutrition. Vitamins play a vital role in the maintenance of health, and there is evidence that dietary sources of vitamins have beneficial effects in the prevention of heart-related diseases, bone diseases and possibly cancer.

Following introductory chapters on historical and nutritional aspects of vitamins, the next four chapters cover relevant and detailed aspects of physiology and functional anatomy, biochemistry, immunology and the regulation of protein synthesis by nuclear hormone receptors. The inclusion of the theoretical principles in the background chapters makes the book an ideal starting point for those working outside the area who need a solid overview of the subject.

2004 • 448 pages • 9780632064786 • Illustrated • hb  
\$219.99 £110.00 \$383.00

## Discovering Nutrition\*

Timothy Carr

*Discovering Nutrition* offers a concise look at the science of nutrition through the lens of today's issues and hot topics. In this compact, accessible overview, the central topics and scientific building blocks of nutrition are emphasized. The book follows the "life and times" of nutrients from their presence in the environment and the body to their role in health and disease, with a focus throughout on the current practical and social issues.

2002 • 224 pages • 9780632045648 • Illustrated • pb  
\$35.95 £25.99 \$69.95

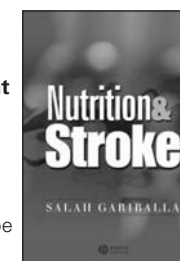
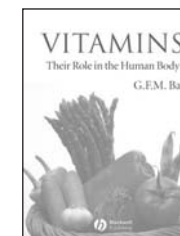
\* to order this title in North America, please contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

## Nutrition and Stroke

Prevention and Treatment  
Salah Gariballa

This important book discusses the new research which suggests that environmental factors, including diet, may be important in the genesis of stroke and in the potential to prevent its occurrence, and also looking at the suggestion that dietary problems not only influence the prevalence of stroke but also its course and outcome once it has occurred. *Nutrition and Stroke* discusses the different studies in this area asking whether it would be beneficial to alter the current public health messages on prevention and management of stroke and looking at areas where more research is needed.

2004 • 192 pages • 9781405111201 • Illustrated • pb  
\$83.99 £41.99 \$132.00



## Beer

Health and Nutrition  
Charles W Bamforth

This important and extremely interesting book is a serious scientific and authoritative overview of the implications of drinking beer as part of the human diet. Coverage includes a history of beer in the diet, an overview of beer production and beer compositional analysis, the impact of raw materials, the desirable and undesirable components in beer and the contribution of beer to health, and social issues. Written by Professor Charles Bamforth, well-known for a lifetime's work in the brewing world, *Beer: Health and Nutrition* should find a place on the shelves of all those involved in providing dietary advice.

2004 • 200 pages • 9780632064465 • Illustrated • hb  
\$149.99 £75.00 \$268.00  
Classroom adoption price available in North America

## Nutrition in Institutions

Maria Cross &amp; Barbara MacDonald

This important new textbook covers all major aspects of nutrition in institutions covered in the following six sections: hospitals; schools; residential homes for the elderly; psychiatric hospitals; prisons; and the armed forces. Each section covers history, special considerations, policies, 'who decides who gets what', stakeholders, financial considerations, catering details and recommendations.

2008 • 320 pages • 9781405121255 • Illustrated • pb  
\$67.99 £39.50 \$108.50

## Nutrition at a Glance\*

Mary Barasi

At a Glance Series

*Nutrition at a Glance* is a readily useable and succinct guide that is an invaluable companion for a wide range of health studies, nursing and medical students. It is also a handy quick reference guide for busy professionals and company executives.

2007 • 128 pages • 9781405134873 • Illustrated • pb  
\$29.95 £15.95 \$52.95

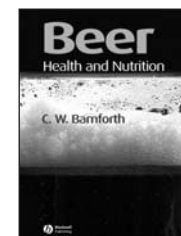
\*to order this title in North America contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

## Nutrition and Health

Editors Tanya Carr &amp; Koen Descheemaeker

*Nutrition and Health* concentrates on the role of the human diet in preventative medicine. Medical conditions that can be influenced by the diet are covered, including cardiovascular disease, obesity, osteoporosis, cancer and diabetes. Many of the internationally-known authors are at the tops of their fields and this book will provide a valuable reference source for all those involved in nutrition, medicine and health.

2001 • 208 pages • 9780632058440 • Illustrated • hb  
\$141.99 £71.00 \$250.00



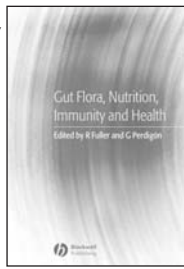
## Gut Flora, Nutrition, Immunity and Health

Editors Roy Fuller & G Perdigón

*Gut Flora, Nutrition, Immunity and Health* reviews the interactions between bacteria in the human intestinal tract, the effects on nutrition and the immune system. The editors, who are all well-known for their work in this subject, have drawn together an impressive list of international contributors.

Covering major aspects of the subject including probiotics and functional foods, the immune system in health and disease and carcinogenesis, each chapter carefully reviews the latest research and important facts in each area.

2003 • 288 pages • 9781405100007 • Illustrated • hb  
\$189.99 £95.00 \$327.00



## Medical Nutrition & Disease\* A Case-Based Approach, Third Edition

Lisa Hark & Gail Morrison

Using a practical, integrated approach, *Medical Nutrition & Disease: A Case-Based Approach, Third Edition*, offers a complete perspective on the increasingly important role nutrition plays in every day medical practice.

2003 • 464 pages • 9780632046584 • Illustrated • pb  
\$39.95 £33.99 \$98.95

\* to order this title in North America contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

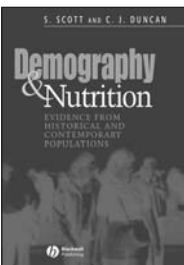
## Changing Eating and Exercise Behaviour

A Handbook for Professionals

P Hunt & M Hillsdon

This handbook has been written as a guide for health and fitness professionals helping clients through the process of lifestyle change with a special emphasis on: eating a more healthy diet; achieving and maintaining a healthy weight; and becoming more physically active.

1996 • 208 pages • 9780632039272 • pb  
\$62.99 £31.50 \$89.97



## Demography and Nutrition

Evidence from Historical and Contemporary Populations

Susan Scott & Chris J Duncan

This exciting new book looks in detail at the effects of nutrition on population dynamics. Drawing examples from around the world, and using knowledge of modern biochemistry and physiology of nutrition, and time-series statistical analysis of data, the authors explain historical epidemiology, providing a full and fascinating insight into this fundamental subject.

2002 • 384 pages • 9780632059836 • Illustrated • hb  
\$189.99 £95.00 \$327.00

## Metabolic Regulation\*

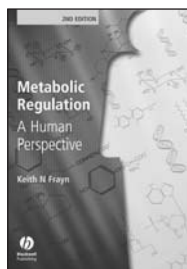
A Human Perspective  
Second Edition

Keith Frayn

*Metabolic Regulation* looks in detail at how molecules, cells and tissue operate collectively in human health and disease, using an approach that has become known as 'integrative physiology'. Since the publication of the first edition of this extremely well-received book, the understanding of how metabolism is regulated has developed substantially in several ways, for example leptin, and also in the continuing advances in the understanding of gene expression. Full details of these and other new advances are included in this fully updated edition.

2003 • 352 pages • 9780632063840 • Illustrated • pb  
\$72.95 £28.99 \$90.95

\* to order this title in North America contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

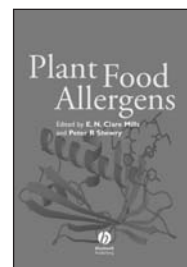


## Plant Food Allergens

Editors Clare Mills & Peter Shewry

*Plant Food Allergens* is an important new book providing a thorough scientific account of the current knowledge of the occurrence, properties and characteristics of plant food allergens. The book also thoroughly discusses their properties in relation to dietary exposure, food processing and GM foods.

2003 • 248 pages • 9780632059829 • hb  
\$188.99 £94.50 \$327.00



## British Nutrition Foundation Task Force Series

### Cardiovascular Disease

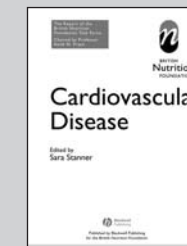
Diet, Nutrition and Emerging Risk Factors

Editors Sara Stanner & BNF

Chaired by Keith Frayn

Timely and important, *Cardiovascular Disease* provides core information for a wide range of health professionals, as well as those involved in food formulation in the food industry. The recommendations made in the final sections of this cutting-edge book should be considered by all those involved in this vitally important subject.

2005 • 400 pages • 9781405101660 • Illustrated • pb  
\$99.99 £49.99 \$183.00



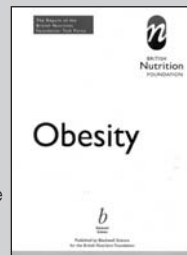
## Obesity

Editor BNF

Chaired by John Garrow

*Obesity* brings together the findings of a team of international experts in the area. The book covers in detail the health risks of obesity, clinical assessment, epidemiology, aetiology, and prevention and treatment of obesity.

1999 • 272 pages • 9780632052981 • Illustrated • pb  
\$84.99 £39.50 \$152.00



## Plants

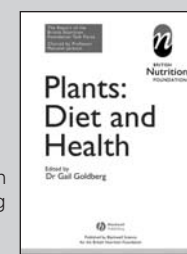
Diet and Health

Editors Gail Goldberg & BNF

Chaired by Malcolm Jackson

*Plants: Diet and Health* is an important new title covering in detail the full range of substances in foods considered to have protective and positive health effects. Contents include detailed information on major foods and beverages, the content and role of protective substances within them, the effects of food processing and public health issues.

2003 • 368 pages • 9780632059621 • Illustrated • pb  
\$94.99 £46.99 \$173.00



## Adverse Reactions to Food

Editors Judith Buttriss & BNF

Chaired by Dame Barbara Clayton

"... an excellent and very exhaustive resume of the topic. Although a different author wrote each chapter, the skilful editing ensures that all the chapters are written in the same style." *JOURNAL OF HUMAN NUTRITION & DIETETICS*

"Questions on food allergy and intolerance, plus the answers (this chapter alone makes the book valuable - the complex questions are answered in a language that all can understand and interpret). A must-read for nutritionists, dieticians, medics and food scientists/technologists." *FOOD & BEVERAGE REPORTER*

*Adverse Reactions to Foods* covers in depth food allergy, food intolerance, nutrition and the immune system and autoimmune disease.

2001 • 256 pages • 9780632055470 • Illustrated • pb  
\$84.99 £39.50 \$152.00



## Nutraceuticals, Glycemic Health and Diabetes

Editors Vijai K Pasupuleti & James W. Anderson

IFT Press Series

Type 2 diabetes is a growing problem for the developed and developing countries and it is a burden on healthcare systems as well as individuals. *Nutraceuticals, Glycemic Health and Diabetes* primarily focuses on the nutraceuticals that assist in preventing and managing prediabetes and type 2 diabetes. The book gives an overview of glycemic health and highlights the use of novel and upcoming nutraceutical ingredients such as bioactive peptides, traditional herbs from India and Mexico, resistant starches, cinnamon, chromium III and others. The editors and contributors are experts in their respective fields and are largely from the university, industry and government. *Nutraceuticals, Glycemic Health and Diabetes* will be useful as a standard reference book for all those concerned with the role of nutraceuticals and glycemia in the prevention and control of type 2 diabetes.

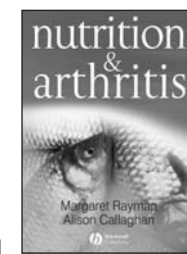
2008 • 352 pages • 9780813829333 • Illustrated • hb  
\$184.99 £105.00 \$289.00

## Nutrition and Arthritis

Margaret Rayman & Alison Callaghan

There are over two hundred forms of rheumatoid disease, with conditions varying in prevalence. In this important title the authors have focused on osteoarthritis (OA) and rheumatoid arthritis (RA), the most common arthritic diseases with the largest body of dietary data. Including coverage of disease incidence and prevalence, pathology, aetiology and measures of disease assessment and dietary risk factors, *Nutrition and Arthritis* is a clear, concise and user-friendly book gathering the latest research to bring the reader state-of-the-art information on the subject.

2006 • 280 pages • 9781405124188 • Illustrated • pb  
\$79.99 £39.99 \$116.00



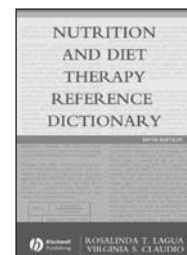
## Nutrition and Diet Therapy Reference Dictionary

Fifth Edition

Rosalinda T Laguna & Virginia S Claudio

*Nutrition and Diet Therapy Reference Dictionary* is the most comprehensive dictionary covering nutrition and diet therapy available for health care professionals. Coverage includes such topics as nutrition and the immune system, phytonutrients, functional foods, alternative medicine and the new standard for dietary reference intakes. With more than 3,000 carefully selected entries, the new fifth edition includes 300 new terms and more than 500 revised and expanded definitions. *Nutrition and Diet Therapy Reference Dictionary* provides a compact, handy, yet comprehensive reference tool covering almost all aspects of nutrition and dietetics.

2004 • 420 pages • 9780813810027 • hb  
\$64.99 £39.50 \$152.00



## Diet and Healthy Ageing

David G Lindsay

*Diet and Healthy Ageing* presents evidence for the link between diet and health, and the ageing process, focusing on the overall effects of diet and the possible role that individual components of the diet might play in increasing or decreasing susceptibility to age-related diseases. Particular attention is given to anti-oxidants, which are now seen as being critically important in a number of processes. Contents include diets as sources of energy, food metabolism, the biochemistry of energy utilization, theories of ageing, diseases of ageing related to diet, plant foods and health and socio-economic issues.

2008 • 352 pages • 9781405130936 • Illustrated • pb  
\$79.99 £39.50 \$108.95

## The Psychology of Eating\* From Healthy to Disordered Behavior

Jane Ogden

Providing a complete map of the study of eating behaviours, *The Psychology of Eating* is an essential guide for students, teachers and researchers who wish to expand their knowledge with a comprehensive overview of diet-related work.

2002 • 320 pages • 9780631233749 • Illustrated • pb  
\$33.95 £18.99 \$39.95

\*To order this title in North America contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not use this number to order any other titles from this catalog.

## Eggs and Health Promotion

Ronald Watson

*Eggs in Health Promotion* provides up-to-date research on the use of eggs in human health. This single, convenient reference deals with the role of eggs in diet, nutrition and disease. Key chapters include the health implications and benefits of egg consumption, production of antibodies in eggs for medical use, veterinary drug residues, egg safety and egg and health myths and misconceptions.

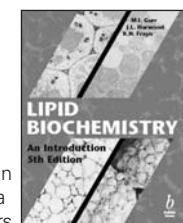
2002 • 264 pages • 9780813827988 • Illustrated • hb  
\$109.99 £75.00 \$248.00

## Lipid Biochemistry An Introduction Fifth Edition

Mike Gurr, John Harwood & Keith Frayn

*Lipid Biochemistry*, Fifth Edition has been largely re-written in a user-friendly way, with chapters containing special interest topic boxes, summary points and lists of suggested reading, further enhancing the accessibility and readability of this excellent text. Contents include abbreviations and definitions used in the study of lipids, routine analytical methods, fatty acid structure and metabolism, dietary lipids and lipids as energy stores, lipid transport, lipids in cellular structures and the metabolism of structural lipids.

2002 • 336 pages • 9780632054091 • Illustrated • pb  
\$87.99 £43.99 \$130.00

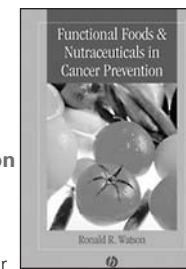


## Functional Foods and Nutraceuticals in Cancer Prevention

Editor Ronald Ross Watson

Cancer is a leading cause of death among adults but research shows that the chances of developing cancer can be reduced by lifestyle changes. This vital resource brings together the world's leading experts' research, their conclusions and recommendations on functional foods and nutraceuticals in the prevention and treatment of cancer. Research professionals, academics, hospital-based dietitians, nutritionists, oncology physicians, cancer researchers, marketers and food and drug officials are just a few of the key people who need this book.

2003 • 332 pages • 9780813818542 • Illustrated • hb  
\$159.99 £89.50 \$345.00

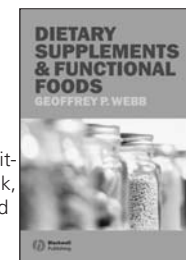


## Dietary Supplements and Functional Foods

GP Webb

Geoffrey P. Webb, in this exciting and most useful new book, not only looks at the accepted uses of dietary supplements, such as the use of fish oils in the prevention of heart disease and arthritis, but also explores the wider picture, identifying common themes and principles or particular categories of supplements. *Dietary Supplements and Functional Foods* provides an excellent introductory text on this fascinating subject.

2006 • 256 pages • 9781405119092 • pb  
\$82.99 £41.50 \$116.00



## Food For Health in the Pacific Rim

Editors John R Whitaker, Norman F Haard, Charles F Shoemaker & R Paul Singh

1999 • 610 pages • 9780917678462 • hb  
\$149.99

No distribution rights in Australia



### Clinical Paediatric Dietetics Third Edition

**NEW**

Editors Vanessa Shaw & Margaret Lawson

This standard work has been comprehensively revised and expanded to meet the needs of the modern practicing and student dietitian. In tune with current trends, a greater emphasis has been placed on public health issues such as the treatment of childhood nutritional disorders in the community, including obesity and faltering growth. The book now also contains a dedicated chapter on the important issue of allergy prevention.

- Edited by leading experts at Great Ormond Street and the Institute of Child Health
- Officially supported by the British Dietetic Association
- Written for dietitians, by dietitians

With worked examples of dietary management given throughout, *Clinical Paediatric Dietetics* is an indispensable guide for all those involved in the nutritional treatment of children.

2007 • 640 pages • 9781405134934 • Illustrated • pb  
\$119.99 £59.50 \$229.00

### Dietary Fibre Enrichment Effects on Food Microstructure, Nutrition and Quality

**COMING  
2008**

Editors Charles Brennan & Victor Kuri

This important new book focuses on the understanding of how dietary fibre can affect food microstructures and how this is related to the quality of novel foods developed by the food industry. Commencing with introductory chapters on the definition, composition and application of dietary fibre in the food industry, the book includes: nutritional benefits of fibre-enriched foods, health professional advice and consumer perception, dietary fibres as nutraceuticals, rheological properties and microstructure, dietary fibre applications in cereals, dairy and meat, and the use of dietary fibre in new food product development.

2008 • 320 pages • 9781405121514 • Illustrated • hb  
\$199.99 £99.00 \$381.00

### Advanced Dietary Fibre Technology

Editors Barry McCleary & Leon Prosky

Dietary fibre technology is a sophisticated component of the food industry. This highly practical book presents the state-of-the-art and explains how the background science translates into commercial reality. Ideal as an up-to-date overview of the field for food technologists; nutritionists and quality assurance and production managers.

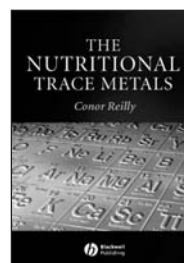
2000 • 560 pages • 9780632056347 • Illustrated • hb  
\$219.99 £110.00 \$381.00

### The Nutritional Trace Metals

Conor Reilly

The *Nutritional Trace Metals* covers the role of trace elements in human metabolism. In addition to providing information on their nature and function, it discusses reports from the specialist literature, highlighting current thinking concerning the effect of these trace elements. Professor Reilly, well-known internationally for his work in this area, has written a book that provides essential information for all nutritionists, food scientists and technologists.

2004 • 356 pages • 9781405110402 • hb  
\$149.99 £75.00 \$268.00



### The Nutrition Society Textbook Series

Series Editor Michael J Gibney

The *Nutrition Society Textbook Series* provides students with the scientific basics in nutrition in the context of a systems and disease approach rather than on a nutrient by nutrient basis.

In addition they provide a means to enable teachers and students to explore the core principles of nutrition and to apply these throughout their training to foster critical thinking at all times.

### Introduction to Human Nutrition

Editors Michael J Gibney,  
Hester H Vorster &  
Frans J Kok

'...this well-written textbook is an exciting introductory nutrition text to suit undergraduates on many degree and vocational courses. It provides good value for money and will be an essential resource for students new to the study of nutrition.' BRITISH JOURNAL OF NUTRITION

'a powerful introductory human nutrition textbook that will also prove useful as an excellent reference text.' NUTRITION BULLETIN

The primary purpose of this text is to provide the student in the early part of the nutrition course with the basic elements of the science of human nutrition. This book establishes the building blocks for the students as they progress through the latter and more advanced phases of their course.

2002 • 360 pages • 9780632056248 • Illustrated • pb  
\$69.99 £35.50 \$107.00



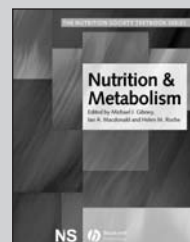
### Nutrition and Metabolism

Editors  
Michael J Gibney,  
Ian Macdonald &  
Helen M Roche

Having ensured a basic knowledge in nutrition with *Introduction to Human Nutrition*, this book will allow students to explore nutrition and metabolism across the various systems of the body rather than to deal in advanced aspects of nutrition and metabolism on a nutrient by nutrient basis or by group of nutrients.

*Nutrition and Metabolism* provides the student with the detailed information they need about how different nutrients effect and are required by different parts of the body. This allows the student to concentrate on parts of the body at one time rather than concentrating on each individual nutrient or mineral, making the information more assessable and easier to digest.

2003 • 416 pages • 9780632056255 • Illustrated • pb  
\$69.99 £35.50 \$107.00



### Public Health Nutrition

Editors Michael J Gibney,  
Barrie M Margetts, John  
M Kearney & Lenore Arab

*Public Health Nutrition* has established itself as a major branch of nutrition which draws on the science of nutrition, of epidemiology and public health to help deal at population level with major nutritional issues. This text deals with the broad principles of assessment of risk at individual and population levels, the planning and evaluation of intervention strategies, the principles of health promotion and the assessment of the impact of intervention strategies.

2004 • 392 pages • 9780632056279 • pb  
\$64.99 £31.50 \$98.95



### Clinical Nutrition

Editors Michael J Gibney,  
Marinos Elia, Olle  
Ljungqvist & Julie  
Dowsett

*Clinical Nutrition* focuses solely on the sick and metabolically compromised patient. It parallels the text on *Nutrition & Metabolism* in dealing with *clinical nutrition* on a system by system basis making the information more accessible to the student. It covers the scientific basis underlying the nutritional support, medical ethics and nutritional counseling, and ends with illustrative clinical case histories.

2005 • 496 pages • 9780632056262 • Illustrated • pb  
\$62.99 £31.50 \$98.95



### Meal Service Study Course Third Edition

Iowa Dietetic Association, Monica Shope  
Lursen & Carlene M Russell

This manual explains the fundamentals of good meal service, with emphasis on a positive dining experience and its contribution to quality of life for the institutionalized elderly.

*Meal Service Study Course 3rd Edition* will assist foodservice managers and dietitians in long-term care facilities to take a proactive approach in meeting the changes in the care of long-term patients. Quality of life, quality of care, and resident rights each have an impact on meal service. Caregivers often fail to comprehend the significance that institutionalized older adults place on the issue of food. Residents have the right to receive their food preferences, to use adaptive devices to maintain independence with feeding, to receive appealingly textured modified foods to meet individual chewing and swallowing needs, and to receive appetizing snacks and nourishments. The book is designed for self-study by persons employed in foodservice, dietitians, dietary consultants, or foodservice managers. It contains basic information to help the foodservice staff in nursing facilities improve the overall nutritional status of the residents as well as make mealtime an anticipated and positive "dining experience."

2002 • 112 pages • 9780813827636 • pb  
\$44.99

Only available for sale in North America

### Purchasing for Food Service Second Edition

Lynne Nannen Robertson

*Purchasing for Food Service* will assist you in learning accounting procedures and product specifications that will be needed by the competent purchaser in performing the duties necessary to provide optimum purchasing decisions basic to a successful foodservice operation. The foods included are those used in most foodservice departments. No attempt has been made to cover all foods available. Useful for any level - written to be understood by all. The book has been organized to simplify a rather complex subject. It is hoped that this information will serve as a tool for making improvements in the purchasing function of foodservice departments.

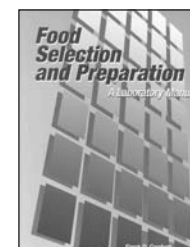
1994 • 160 pages • 9780813814636 • pb  
\$32.99 £179.99 \$59.95

### Food Selection and Preparation A Laboratory Manual

Frank Conforti

This manual equips students with a working knowledge of the nature of ingredients and how they function in particular foods. A wide range of exercises guide students through standard recipes, with clear and complete directions for handling ingredients and cooking foods.

1997 • 204 pages • 9780813827148 • pb  
\$49.99 £26.99 \$94.95

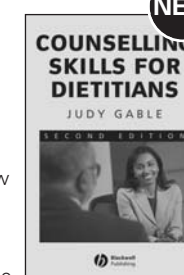


### Counselling Skills for Dietitians Second Edition

Judy Gable

*Counselling Skills for Dietitians* demonstrates how a practitioner can develop a counselling approach and employ appropriate counselling skills to overcome the communication difficulties encountered by dietitians and those engaged in helping clients change their eating behavior. New material in the second edition includes an expanded section on the patient interview including assessing motivation and applying aspects of CBT (cognitive behavioral therapy) and a new section on personal development including examples and discussion on issues of interprofessional communication and working in a multidisciplinary team.

2007 • 272 pages • 9781405147279 • pb  
\$54.99 £27.99 \$87.50



### Diet, Nutrition and Dental Health

**COMING  
2008**

Editor Martin Curzon & Monty Duggal

This important book reviews the interaction between nutrition, diet and dental health and the incidence of dental caries. Divided into four accessible sections the book takes the reader from the history of dental caries, through epidemiology to dietary components, concluding with preventative strategies.

A global team of authors have been brought together under the editorship of Professor Martin Curzon and Professor Monty Duggal, to provide essential reading for all nutritionists, dietitians, dentists, health scientists and undergraduate and postgraduate students studying in this area.

2008 • 256 pages • 9781405157698 • pb  
\$49.99 £29.99 \$82.50

### Clinical Cases in Dietetics

Fred Pender

Learning how to deal with actual cases and developing the ability to arrive at a reasoned clinical judgment are important parts of a student's training. This unique text presents a series of clinical cases of increasing complexity and range. Readers are taken through a structured way of thinking that facilitates clinical reasoning and the arrival of a justified treatment plan. Each case includes a commentary and opportunities for reflection on practice, and identifies key learning points.

2007 • 224 pages • 9781405125642 • Illustrated • pb  
\$45.99 £22.50 \$86.95

**NEW**

### Manual of Dietetic Practice Fourth Edition

Editors Briony Thomas &  
Jacki Bishop for The  
British Dietetic  
Association

Since it was first published in 1988, the *Manual of Dietetic Practice* has become an indispensable textbook for all those involved in the field of clinical nutrition and dietetics. Compiled from the knowledge of both individual experts and the British Dietetic Association's Specialist Groups, it is a comprehensive guide to the principles and practice of dietetics across its entire range - from health promotion to disease management. The fourth edition has been fully updated in line with the latest evidence-based practice guidelines and has expanded coverage on topics of current concern such as obesity management and use of nutritional supplements.

2007 • 888 pages • 9781405135252 • Illustrated • hb  
\$139.99 £69.50 \$192.00



### Simplified Diet Manual Tenth Edition

Editor Andrea Maher

Published in Cooperation with the  
Iowa Dietetic Association

Hospitals and long-term care facilities in every state and many foreign countries use the *Simplified Diet Manual* to assist them in planning nutritious, appealing, and cost-effective meals that are modified to meet the dietary requirements of individuals with special health needs. While reflecting the dynamic nature of the field of nutrition, the Tenth Edition of the *Simplified Diet Manual* retains its basic purpose: providing easy-to-understand, fundamental nutrition guidelines for normal and therapeutic diets. The concise, user-friendly format of this useful resource helps dietitians and foodservice managers succeed in their vital role in maintaining nutritional health and well-being of clients in long-term care facilities, hospitals, and outpatient service centers.

Changes to the Tenth Edition of the *Simplified Diet Manual* are many and include: Revision of the Guidelines for Diet Planning based on Dietary Guidelines for Americans 2005 and USDA's MyPyramid; Update on Meeting Nutritional Needs of Older People, referencing the American Dietetic Association's position: Liberalization of the Diet Prescription for Older Adults; Inclusion of National Dysphagia Diet tables; © 2002, American Dietetic Association)

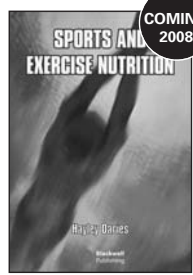
2007 • 216 pages • 9780813818788 • hb  
\$44.99 £24.99 \$68.95



**Sports and Exercise Nutrition**

Hayley Daries

Optimal diet and nutrition can significantly improve exercise performance with food and drink choices before, during and after training and competition impacting directly on health, body mass and composition, nutrient availability and recovery time. Translating the athlete's goals into achievable dietary strategies *Sports and Exercise Nutrition* shortens the gap between theory and practice, covering the fundamental principles of nutrition and how they relate to sport and exercise and equipping the reader with the tools to implement change.

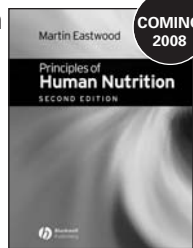


2008 • 256 pages • 9781405153546 • Illustrated • pb \$49.99 £24.95 \$68.95

**Principles of Human Nutrition**  
Second Edition

Martin Eastwood

This exciting book is the updated and revised second edition of an extremely popular and well-received textbook. Written by Martin Eastwood, well respected internationally in nutritional sciences, this important new edition provides students with a thorough book that should be adopted for course use on many courses worldwide.



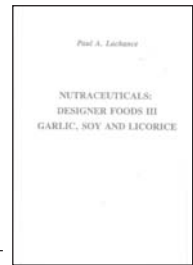
Primarily written as a course text for those studying degree courses in nutrition and dietetics, *Principles of Human Nutrition* is also of great value as a reference for professional nutritionists and dietitians, food scientists and health professionals based in academia and commercial companies

2003 • 704 pages • 9780632058112 • pb \$87.99 £43.99 \$109.00

**Nutraceuticals: Designer Foods III**  
Garlic, Soy and Licorice

Editor Paul A Lachance

Phytochemicals are components acting individually, additively or synergistically, usually as a component of whole food, that have the characteristics of providing protective, preventative and possibly curative roles in the pathogenesis of cancer and other chronic disease progressions. Nutraceutical is a term used to describe beneficial phytochemicals.



The chapters in this book were organized to reveal existing and emerging knowledge of nutraceuticals found in garlic, soy and licorice. Lead chapters discuss the epidemiological evidence, and following chapters discuss chemical or biochemical evidence at the cellular level, as well as the presentation of some clinical data.

1996 • 375 pages • 9780917678400 • hb \$124.99  
No distribution rights in Australia

**Manual of Clinical Dietetics**  
Sixth Edition

American Dietetic Association

Co-published with Dietitians of Canada, this completely updated and revised edition offers an international perspective of nutrition care. The latest advances in medical nutrition therapy for numerous diseases and conditions are described in this authoritative reference. Guidelines for implementing specific diets are covered along with nutrition assessment for adults and many aspects of nutrition management throughout the lifecycle. The *Manual of Clinical Dietetics* is an essential resource for registered dietitians, students, and health care providers working in a variety of clinical settings. Use the manual as your reference to the most up-to-date information on clinical nutrition.

2001 • 950 pages • 9780880911870 • Ring Binder \$85.00 \$327.00  
Only available for sale outside North America

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**Journals**

**Journal of Consumer Affairs**

Published on behalf of the American Council on Consumer Interests

Editor Herbert Jack Rotfeld

The purpose of the *Journal of Consumer Affairs* is to serve as a publication outlet for scholarly research, analysis and informed opinions advancing the consumer interest. The journal features analysis of individual, business, and/or government decisions and actions that can affect or influence the interests of consumers in the marketplace. Research topics that can be addressed from the consumer's point of view include consumer education, economics, nutrition, public policy, consumer psychology and marketing.

Print ISSN 0022-0078 | Online ISSN 1745-6606  
Published Biannually | www.blackwellfood.com/joca



**Journal of Food Processing and Preservation**

Editor Barry G Swanson

The *Journal of Food Processing and Preservation* explores the latest research, knowledge, emerging technologies, and advances in food processing and preservation. It balances fundamental chemistry and engineering principles with food processing and preservation technologies.

The journal welcomes submissions encompassing chemical, physical, quality, and engineering properties of food materials, including important discussions of current economic and regulatory policies and their effects on the processing and reservation of a wide array of foods.

Print ISSN 0145-8892 | Online ISSN 1745-4549 |  
Published Bimonthly  
www.blackwellfood.com/jfpp



**International Journal of Dairy Technology**  
Published on behalf of the Society of Dairy Technology

Editor Hugh Pinnock

This journal, which now ranks highly among the leading dairy journals published worldwide, is the flagship of the Society of Dairy Technology. Published quarterly, it peer-reviews original research papers on dairy science and technology, submitted from all over the world. The journal also contains non-research papers of a technical/commercial nature presented at the society's symposia and conferences, and includes news about society events, such as meetings and reports on the activities of the sections. The contents of this prestigious journal are abstracted by the leading international databases.

Print ISSN 1364-727X | Online ISSN 1471-0307  
Published Quarterly  
www.blackwellfood.com/idt



**International Journal of Food Science and Technology**

Published for the Institute of Food Science and Technology Trust Fund

Editor-in-Chief Chris Smith

This authoritative and well-established journal publishes in a wide range of subjects, ranging from pure research in the various sciences associated with food to practical experiments designed to improve technical processes. Subjects covered range from raw material composition to consumer acceptance, from physical properties to food engineering practices, and from quality assurance and safety to storage, distribution, marketing and use. While the main aim of the journal is to provide a forum for papers describing the results of original research, review articles are also welcomed.

Print ISSN 0950-5423 | Online ISSN 1365-2621  
Published 10 times per year  
www.blackwellfood.com/ifs



**Journal of Food Biochemistry**

Editor Norman F Haard

The *Journal of Food Biochemistry* explores the effects of handling, storage, and processing on the biochemical aspects of food tissues, systems, and bioactive compounds in the diet. It is an indispensable resource for researchers in food science and technology, biochemistry, and nutrition.

The journal welcomes high-quality original research and review papers. Topics may include, but are not limited to: enzyme chemistry and technology, membrane biology, cell biology, biophysics, genetic expression, and pharmacological properties of food ingredients with an emphasis on the content of bioactive ingredients in foods.

Print ISSN 0145-8884 | Online ISSN 1745-4514 |  
Published Bimonthly  
www.blackwellfood.com/jfbc



**Nutrition Bulletin**  
Published on behalf of the British Nutrition Foundation

Editors Judith Buttriss & Sara Stanner

*Nutrition Bulletin* provides a unique blend of scientific reviews on aspects of nutrition and news of important or emerging issues in the field of human nutrition. Its particular focus is the interface between the needs of nutritionists in research, health promotion and teaching, and those working in the food industry.

It is read by researchers and nutritionists working in universities and research institutes; public health nutritionists, dietitians; nutritionists; students; and journalists with an interest in nutrition.

Print ISSN 1471-9827 | Online ISSN 1467-3010  
Published Quarterly  
www.blackwellfood.com/nbu



**Obesity Reviews**

An Official Journal of the International Association for the Study of Obesity

*Obesity Reviews* is a review journal publishing papers from all disciplines related to obesity. It should, therefore, appeal to all professionals with an interest in obesity, most particularly to endocrinologists, cardiologists, gastroenterologists, obstetricians but also rheumatologists, as well as health professionals working in general medicine and surgery.

*Obesity Reviews* is an official review journal of the International Association for the Study of Obesity, which has over 9,000 members, in more than 50 countries, with a rapidly increasing membership status.

Print ISSN 1467-7881 | Online ISSN 1467-789X  
Published Quarterly • www.blackwellfood.com/obr



**EuroChoices**

Editor John Davis

Published on behalf of the Agricultural Economics Society and the European Association of Agricultural Economists

Print ISSN 1478 0917 | Online ISSN 1746-692X  
Published three times a year  
www.blackwellfood.com/ec

**Journal of Food Lipids**

Editor Fereidoon Shahidi

The *Journal of Food Lipids* provides food scientists, biochemists, and researchers with a forum for exploring all aspects of food lipids, including chemistry, analysis, methodology, stability, nutrition, processing, and quality.

The journal publishes research, review articles, and research notes on all aspects of food lipids. Submitted manuscripts should provide food scientists, biochemists, nutritionists, and researchers with high-quality original research.

Print ISSN 1065-7258 | Online ISSN 1745-4522  
Published Quarterly  
www.blackwellfood.com/jfl



**Journal of Human Nutrition and Dietetics**  
Published on behalf of the British Dietetic Association

Editor Joan Gandy

*Journal of Human Nutrition and Dietetics* is an international peer-reviewed journal publishing papers in applied nutrition and dietetics. Papers are therefore welcomed on clinical nutrition and the practice of therapeutic diseases; public health nutrition and nutritional epidemiology; health promotion and intervention studies and their effectiveness; food choice and the psychology of eating behavior; food intake and nutritional status; and sociology of food.

Print ISSN 0952-3871 | Online ISSN 1365-277X  
Published Bimonthly  
www.blackwellfood.com/jhn



**Maternal and Child Nutrition**

Editors Victoria Hall Moran & Peter Aggett

The high profile of maternal and child nutrition has highlighted the need for a focused, well-respected and dedicated forum for the presentation of original research findings in this field. *Maternal and Child Nutrition* keeps the audience fully informed about new initiatives, the latest research findings and innovative ways of responding to changes in public attitudes. Drawing from global sources, the journal provides an invaluable source of up-to-date information for health professionals, academics and service users with interests in maternal and infant nutrition.

Print ISSN 1740-8695 | Online ISSN 1740-8709  
Published Quarterly  
www.blackwellfood.com/mcn



**Journal of Sensory Studies**

Editor Maximo Gacula, Jr

The *Journal of Sensory Studies* explores the human reaction to basic tastes in every day life. Applications include food science and technology, psychology, statistics, biology, consumer science, material science, market research, and more within the food, nutrition, and healthcare fields.

This journal publishes original research and review articles, as well as expository and tutorial papers focusing on observational and experimental studies in the application of sensory science. Papers should address new developments in sensory methods, consumer and product acceptability studies, or the psychology of human sensory responses while focusing on both theoretical and practical problems on applications of sensory science.

Print ISSN 0887-8250 | Online ISSN 1745-459X |  
Published Bimonthly  
www.blackwellfood.com/jss



**Journal of Food Safety**

Editor Karl Matthews

The *Journal of Food Safety* focuses on microbial food safety; pathogens causing food-borne illness; initial detection of parasites, their development, transmission, and methods of control and destruction. It is read by microbiologists, food processors and food researchers who need essential information on microbial food safety.

The journal encourages submissions of full-length original research articles emphasizing mechanistic studies involving inhibition, injury, and metabolism of food poisoning microorganisms, as well as the regulation of growth and toxin production in both model systems and complex food substrates.

Print ISSN 0149-6085 | Online ISSN 1745-4565 |  
Published Quarterly  
www.blackwellfood.com/jfs



**Nutrition and Dietetics**

Journal of the Dietitians Association of Australia, including the Journal of the New Zealand Dietetic Association

Editor-in-Chief Linda Tapsell

*Nutrition & Dietetics* is Australia's leading peer-reviewed journal in its field. Covering all aspects of food, nutrition and dietetics, the Journal provides a forum for the reporting, discussion and development of scientifically credible knowledge related to human nutrition and dietetics.

Widely respected in Australia and around the world, *Nutrition & Dietetics* publishes original research, methodology analyses, commentaries and viewpoints, research reviews, book reviews, conference reports, regular supplements, Insights- short papers demonstrating excellence in practice and continuing education quizzes.

Print ISSN 1446-6368 | Online ISSN 1747-0080  
Published Quarterly  
www.blackwellfood.com/nd



**Journal of Food Science Education**

A publication of the Institute of Food Technologists

The Institute of Food Technologists (IFT) publishes the *Journal of Food Science Education* (JFSE) to serve the interest of its members in the field of food science education at all levels. The journal is aimed at all those committed to the improvement of food science education, including primary, secondary, undergraduate and graduate, continuing, and workplace education. It serves as an international forum for scholarly and innovative development in all aspects of food science education for "teachers" (individuals who facilitate, mentor, or instruct) and "students" (individuals who are the focus of learning efforts).

The range of topics covered in the journal will include: problem-based learning and innovative learning techniques; development of teachers and students; forms of motivation and their promotion; innovative laboratory exercises, community-based, work-place, and continuing education; and interpersonal and human relationship development of students.

ISSN: 1541-4329; Published quarterly  
www.blackwellfood.com/jfse



**Journal of Food Quality**

Editor Terri D Boylston

The *Journal of Food Quality* is a scientific journal providing cutting-edge information to help quality control personnel within food-producing companies keep abreast of key issues in food quality.

The journal welcomes research papers and research notes that provide readers with a new perspective or application of existing methodology on the handling of food from a quality and sensory perspective. Papers should include quality issues related to medical and functional foods in real-time rapid measurement.

Print ISSN 0146-9428 | Online ISSN 1745-4557 | Published Bimonthly  
www.blackwellfood.com/jfq



**Journal of Muscle Foods**

Editor M Susan Brewer

The *Journal of Muscle Foods* addresses both basic and applied science related to beef, lamb, veal, pork, poultry, fish, seafood, and muscle of other species consumed by people. It is especially of interest to researchers working on meat and animal sciences, as well as product development professionals in the food industry.

The journal welcomes original research and review articles that focus on meat from animal species consumed by humans and have applications for research or product development.

Print ISSN 1046-0756 | Online ISSN 1745-4573 | Published Quarterly  
www.blackwellfood.com/jmf



**Journal of Food Process Engineering**

Editors Elena Castell-Perez & Rosana G Moreira

The *Journal of Food Process Engineering* addresses the engineering aspects of food processing, focusing on post-production handling, storage, processing, packaging, and distribution of food.

The journal publishes original research designed to extend the horizon of food process engineering. Research on applications of engineering principles and concepts to food and food processes with emphasis on process simulation, including mathematical models to describe processes and to allow for scale-up of processes for food manufacturing, are welcome.

Print ISSN 0145-8876 | Online ISSN 1745-4530  
Published Bimonthly  
www.blackwellfood.com/jfpe



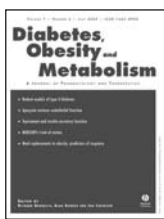
**Diabetes, Obesity and Metabolism**

Editors R Donnelly, A Garber & I Caterson

This journal aims to provide a forum for publication of clinical and experimental pharmacology studies related to diabetes, obesity and metabolism, including evaluations of new glucose and weight-lowering drugs, new therapeutic developments in the management and prevention of diabetic complications, e.g. growth factors and biotechnology products for foot ulcers, and clinical trials involving established medicines, e.g. optimal treatment of hypertension, lipids or infection in the diabetic population.

The journal invites brief review articles relevant to practising clinicians, original articles under separate sections of clinical and basic science, and provides a forum to publish hypotheses and letters to the editor on drug and therapeutic issues related to any aspect of diabetes, obesity and metabolism.

Print ISSN 1462-8902 | Online ISSN 1463-1326  
Published Bimonthly  
www.blackwellfood.com/dom



**Comprehensive Reviews in Food Science and Food Safety**

A publication of the Institute of Food Technologists

Editor Daryl B Lund

IFT's *Comprehensive Reviews in Food Science and Food Safety* (CRFSFS) is a peer-reviewed online journal. Topics of comprehensive reviews may deal with chemical, physical, engineering, physiological, psychological, microbiological, nutritional, sensory, risk analysis (assessment, management, communication), genetic engineering, analytical, cost, or regulatory aspects of foods, food ingredients, food packaging, food processing/storage, or food safety.

ISSN: 1541-4337; Published Quarterly  
www.blackwellfood.com/crfs



**Journal of Rapid Methods and Automation in Microbiology**

Editor Daniel Y C Fung

The *Journal of Rapid Methods and Automation in Microbiology* provides extensive coverage of microbial detection methodologies and explores practical applications of commercial rapid microorganism identification systems. The journal is read by microbiologists, food scientists, medical technologists, laboratory directors, researchers, quality assurance and control managers, and lawyers.

The journal welcomes original research papers and relevant timely articles about rapid methods and automation in microbiology, covering every aspect of rapid isolation, detection, enumeration, and identification of microorganisms by microbiological, chemical, biochemical, biophysical, immunological and serological methods in food, water, and industrial and environmental samples.

Print ISSN 1060-3999 | Online ISSN 1745-4581  
Published Quarterly  
www.blackwellfood.com/jrm



**Journal of Food Science**

A publication of the Institute of Food Technologists

Editor Daryl B Lund

The goal of the *Journal of Food Science* is to offer scientists, researchers, and other food professionals the opportunity to share knowledge of scientific advancements in the myriad disciplines affecting their work, through a respected peer-reviewed publication. The *Journal of Food Science* serves as an international forum for vital research and developments in food science.

The range of topics covered in the journal include: food chemistry and toxicology; food engineering and physical properties; food microbiology and safety; and sensory and nutritive qualities of food.

Print ISSN: 0022-1147 | Online ISSN: 1750-3841  
Published 9 times per year  
www.blackwellfood.com/jfds



**International Journal of Consumer Studies**

Editor Katherine Hughes

The *International Journal of Consumer Studies* provides an international forum for academic and research papers with a focus on how consumers can enhance their security and well being. It publishes articles of interest to an international audience and at the leading edge of consumer research throughout the world. The scope of the journal includes consumer sciences and their application; consumer policy; consumer education.

Topics covered by the journal include consumer protection: consumer behavior; the consumer ecosystem; family and household studies.

Print ISSN 1470-6423 | Online ISSN 1470-6421  
Publishing 6 times per year from 2005  
www.blackwellfood.com/ijc



**Journal of Texture Studies**

An International Journal of Texture, Rheology, and the Physical and Sensory Testing of Foods and Consumer Goods

Editor Malcolm Bourne

The *Journal of Texture Studies* addresses the texture and rheology of food and other consumer products, focusing on how the tactile senses help determine their acceptability. It is essential reading for scientists, engineers, and product development specialists.

The journal publishes peer-reviewed research articles, research notes, review papers, book reviews and discussion papers. Papers should particularly relate to improving methods used to measure texture by instruments and sensory techniques, correlations between sensory and instrumental methods of texture evaluation, or applications of rheological principles for optimizing instrumental tests and information leading to a better understanding and control of textural parameters.

Print ISSN 0022-4901 | Online ISSN 1745-4603  
Published Bimonthly  
www.blackwellfood.com/jts



**Journal of Foodservice Incorporating Food Service Technology & Foodservice Research International**

Editors John Edwards & Peter L Bordi Jr

The goal of the *Journal of Foodservice* is to advance the technical understanding of all aspects of foodservice by disseminating comprehensive information about foodservice research, development, and technical operation. This publication, resulting from the merger of two of the leading international foodservice journals, contains peer-reviewed original papers of basic and applied research, methodology, current issues and trends, reviews, case histories, and practical applications.

The *Journal of Foodservice* is aimed at both technical and managerial personnel in the foodservice industry, academia, and other appropriate institutions and organizations world-wide.

The range of topics covered includes: food product development and food process technology; food innovation; food equipment and equipment technology; nutrition and health; consumer and market research; food and work environment safety; computer technology and management information systems; foodservice and catering; education and training

Print ISSN 1748-0140 | Online ISSN 1745-4506  
Publishing 6 times each year | New in 2006  
www.blackwellfood.com/jofs



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Print ISSN 1464-6722 | Online ISSN 1364-3703 |  
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Including Letters in Applied Microbiology & Annual Symposium  
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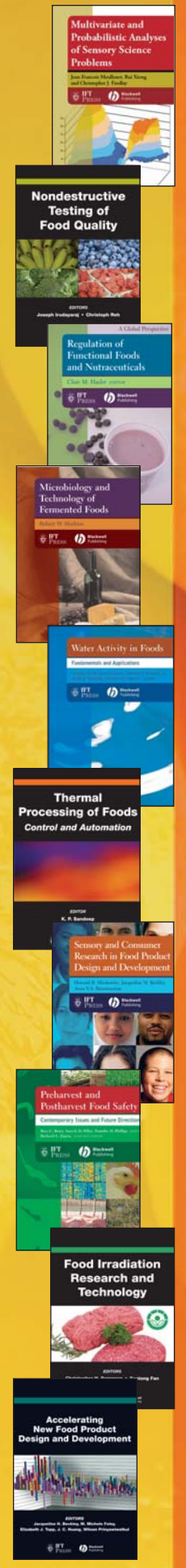


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