

# Food Science & Technology and Nutrition & Dietetics Catalog

2005-2006  
Books and  
Journals



Blackwell  
Publishing

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## Welcome to the Blackwell Publishing Food Science, Technology and Nutrition 2005-2006 Catalog

The following pages provide full details of Blackwell Publishing's expanding list of quality books and journals covering many topics of direct interest to a wide range of personnel in the food industry and related areas.

We are particularly keen to draw your attention to the following

10 food science and technology journals of core importance, new to Blackwell, formerly published by Food and Nutrition Press – See Journals on Page 24.

The rapidly expanding list of quality books published for the Institute of Food Technologists (IFT Press) – See inside back cover for details.

The first class *Dictionary of Food Science and Technology* published in 2005 for the International Food Information Service (IFIS) – See Page 1.

*Maternal and Child Nutrition*, a topical and important new journal, launched in January 2005 – See page 26.

New for 2006: Announcing a new journal, the *Journal of Foodservice* - See Page 26.

The developing series of books being published for the Society of Dairy Technology (SDT) - See page 14.

Our forthcoming *Textbook of Food Science and Technology*, supported by IUFoST - See page 1.

We are always interested to receive 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.

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### Inspection copies

If you are responsible for teaching students for whom any of the textbooks in this catalog may be suitable, you may request an inspection copy. Please fill in the Request Form attached to the Order Form in the center of this catalog. The book will then be sent to you with a form which we ask you to complete as part of our market research.

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If you are interested in using Blackwell Publishing for marketing/promotional purposes, or on training courses, please contact our Marketing Department at our Oxford address.

# www.blackwellfood.com

**Chemometrics in Food and Agricultural Sciences**

**Dominique Bertrand**



This important book looks at the use of chemometrics for experimental design and analysis of data in the food and agricultural industries. By using real life examples, the author, who has many years experience researching and publishing in this area, has produced a book that will be of great use and commercial importance.

Each chapter in this carefully written book utilises a systematic presentation, including the introduction of examples, processing the examples using chemometrics, formalisation, and details of related methods. The book will be a vital tool for all those in the food and agricultural industries responsible for experimental design and results analysis.

352 pages • 1-4051-0868-1 • 9781405108683 • hb • Illustrated • May 2007

**Textbook of Food Science and Technology**

**Edited by 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.

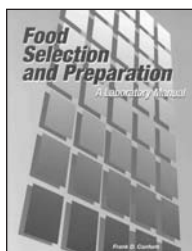
Chapters in the book are drawn from an authorship comprising internationally known experts, teachers and researchers, with a view to ensuring applicability to the increasingly international way that the subject is taught. Carefully peer reviewed and edited, the book is an essential piece of equipment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

648 pages • 0-632-06421-8 • 9780632064212 • hb • Illustrated • September 2006

**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.



204 pages • 0-8138-2714-0 • 9780813827148 • pb • 1997

**Welfare of Food**

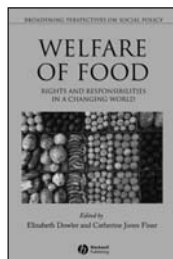
*Rights and Responsibilities in a Changing World*

**Elizabeth Dowler**

**Broadening Perspectives in Social Policy Series**

**Series Editor:**

**Catherine Jones Finer**



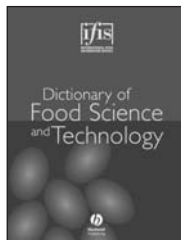
Everyone needs reliable access to safe, appropriate and healthy food; yet despite regular public pronouncements and apparent commitments by states and institutions, the reality is very different for many consumers in both rich and poor countries. This book explains why, looking at the role of food in 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.

Food concerns are easily relegated to the private, domestic arena. This volume shows where the real powers lie, and provides some means for redressing the balance.

176 pages • 1-4051-1245-X • 9781405112451 • pb • 2003

**IFIS Dictionary of Food Science and Technology**

**The International Food Information Service**



IFIS has been producing quality comprehensive information for the world's food science, food technology and nutrition community since its foundation in 1968 and, through its production of FSTA – Food Science and Technology Abstracts™, has earned a worldwide reputation for excellence.



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

For all food scientists, food technologists, chemists and nutritionists in universities, research establishments, and food and pharmaceutical companies, this dictionary is an invaluable resource. Libraries in all establishments where these subjects are studied and taught should ensure that they have copies on their shelves.

The International Food Information Service (IFIS) is a not-for-profit organisation 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](http://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.

424 pages • 1-4051-2505-5 • 9781405125055 • hb • June 2005

**Meal Service Study Course**

*THIRD EDITION*

**Iowa Dietetic Association, Monica Shope Lursen & Carlene M Russell**

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."

112 pages • 0-8138-0866-9 • 9780813808666 • pb • 2002

**Food Service Equipment**

*THIRD EDITION*

**Anna Katherine Jernigan & Lynne Nannen Ross**

Teaches the latest facts on selection, placement, and use of equipment to obtain and maintain an efficient operation in facilities offering group dining.

160 pages • 0-8138-0551-1 • 9780813805511 • pb • 1989

**Food Information on the Internet**

*an Essential Guide*

*FOURTH EDITION*

**Edited by Karren Blakeman**

An increasing number of people working in all areas of industry are aware of the importance of the Internet, but may not be sure of what is available, or the value of the information on the Web. Many have no idea where to begin, and those that have ventured onto the World Wide Web become aware of the amount of time that can be wasted in searching for the right information.

The Guide is in its fourth edition, the first being produced in 1997, and has undergone several revisions, with the number of URLs included rising to over 1,750, and the addition of four new sections in this new edition, covering analytical laboratories for the food industry, consumer associations, environmental information, and functional foods. Many of the sites listed have links to similar sites of interest, effectively increasing further the 1,750 sites listed.

There is also the benefit of password-protected access to all the Web sites listed on the Leatherhead Food RA Web site for purchasers of the Guide, eliminating the time-consuming process of entering URLs; the sites listed in the Guide can be accessed directly from the listings on Leatherhead's Web site.

1-90400-703-1 • 9781904007036 • pb • 2001

## Purchasing for Food Service

SECOND EDITION

Lynne Nannen Robertson

Teaches accounting methods and knowledge of product specifications necessary for successful foodservice operation.

In this time of high costs, administrators are looking at every possible way to economize without adversely affecting foodservice quality and the welfare of those served. Purchasing techniques can be very useful in maximizing the resources of the dietary department. This book 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.

160 pages • 0-8138-1463-4 • 9780813814636 • pb • 1994

## 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 analyses 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.

232 pages • 0-632-05753-X • 9780632057535 • hb • 2001

## FOOD SAFETY, FOOD MICROBIOLOGY AND QUALITY ASSURANCE

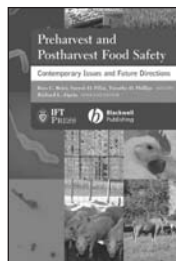
### Preharvest and Postharvest Food Safety

Edited by Ross C Beier, Pichard L Ziprin, Suresh Pillai & Timothy D Philllips

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. A worthy new edition to the IFT Press series of food science and technology titles, 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.

480 pages • 0-8138-0884-7 • 9780813808840 • hb • 2004



## Food Microbiology and Laboratory Practice

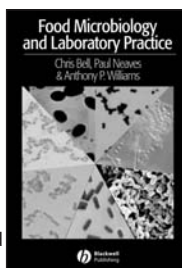
Chris Bell, Paul Neaves & Anthony Williams

In order to maintain the consistently high standards of laboratory practice that are required in food microbiology, all staff must be suitably trained to understand what they are to do, how they are to do it and why they must do it in a prescribed way.

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.

336 pages • 0-632-06381-5 • 9780632063819 • hb • Illustrated • January 2005



new

## Determination of Animal and Plant Species in Foodstuffs

Edited by 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.

256 pages • 1-4051-1907-1 • 9781405119078 • hb • Illustrated • May 2007

in preparation

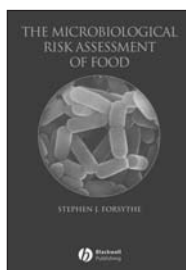
## The Microbiological Risk Assessment of Food

S 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 towards 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 programmes, 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.

216 pages • 0-632-05952-4 • 9780632059522 • pb • 2002

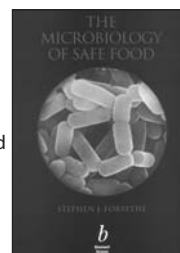


## The Microbiology of Safe Food

S 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.

424 pages • 0-632-05487-5 • 9780632054879 • pb • Illustrated • 2000



## A Practical Guide to Food Safety Regulation

H L Goodwin JR & Janie Simms Hipp

352 pages • 0-8138-1198-8 • 9780813811987 • hb • illustrated • November 2005

Please see full entry on page 10

in preparation

## 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 principles of safe food.

320 pages • 0-8138-0714-X • 9780813807140 • hb • 1996

## Food Safety in Shrimp Processing

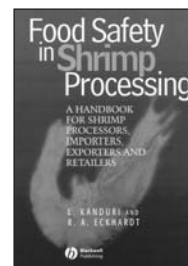
*A Handbook for Shrimp Processors, Importers, Exporters & Retailers*

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.

184 pages • 0-85238-270-7 • 9780852382707 • hb • Illustrated • 2002



The **Practical Food Microbiology Series** gives practical and accurate information about specific organisms of concern to public health. The information is designed for use by those in the food industry working in manufacturing, retailing and quality assurance, those in associated professional sectors e.g. public health, and students in each of these areas.

### **Clostridium Botulinum**

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

**Chris Bell & Alec Kyriakides**

**Practical Food Microbiology Series**

*"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.

**328 pages • 0-632-05521-9 • 9780632055210 • pb • 2000**

### **E.coli**

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

**Chris Bell & Alec Kyriakides**

**Practical Food Microbiology Series**

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 learnt from them. It examines the characteristics of E.Coli and VTEC and identifies factors which makes foods susceptible to contamination by these pathogens.

This information is designed for use by the food industry, particularly personnel working in manufacturing, safety and quality control. It will also be useful for Environmental Health Officers and food research institutions.

**200 pages • 0-7514-0462-4 • 9780751404623 • pb • 1999**

### **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 practising food professionals such as product developers, quality assurance technologists, etc.

**128 pages • 0-632-05674-6 • 9780632056743 • pb • Illustrated • 2002**



### **Listeria**

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

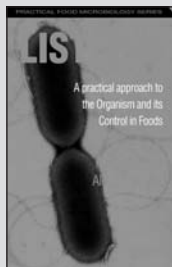
**SECOND EDITION**

**Chris Bell & Alec Kyriakides**

**Practical Food Microbiology Series**

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.

**296 pages • 1-4051-0618-2 • 9781405106184 • pb • January 2005**



**new edition**

### **Salmonella**

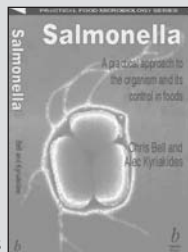
*A Practical Approach to the Organism and its Control in Foods*

**Chris Bell & Alec Kyriakides**

**Practical Food Microbiology Series**

Salmonella details the causes of selected outbreaks and assesses the lessons that can be learnt 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 minimise 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 programmes.

**336 pages • 0-632-05519-7 • 9780632055197 • pb • Illustrated • 2001**



### **Pesticide Safety**

**Graham Matthews**

There continues to be massive media coverage and public concern over the use of pesticides, the possible negative impacts on human health either by contact with residues in the environment or on our food, the impact on wildlife and the effects of long-term agrochemical use on the environment.

*Safety with Pesticides* examines how crop protection was achieved before pesticides were in use, how pesticides are registered for use now, pesticide application and the concerns over operator safety, and what happens to pesticides in food and the environment. Also included is an important chapter covering the future of pesticides in light of the growing use of crops which have been genetically modified to resist disease and attack by pests.

**320 pages • 1-4051-3091-1 • 9781405130912 • hb • Illustrated • July 2006**

**in preparation**

## **The Microbiological Safety of Food in Health-Care Settings**

**in preparation**

**Edited by Barbara Lund & Paul R Hunter**

A multi-contributed text, giving a clear, practical account of the salient features of foodborne pathogenic microorganisms, of the particular risks that they pose to vulnerable groups of the population in hospitals, nursing and residential homes and in the community. Outlining 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 minimise the risks to these vulnerable groups from foodborne diseases. Includes practical guidelines for implementation of systems for the production of safe food.

Written at a level appropriate for medically and scientifically qualified persons with responsibility for the production and supply of food reaching vulnerable groups of the population, but also accessible to policy makers and administrators without specialist training.

**384 pages • 1-4051-2220-X • 9781405122207 • hb • Illustrated • October 2006**

### **Environmental Contaminants in Food**

**Edited by 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 minimised. Chapters deal with methods of modern instrumental analysis, with a wide range of contaminants, with risk assessment, and with sensory assessment and tainting.

**600 pages • 1-85075-921-9 • 9781850759218 • hb • Illustrated • 1999**

### **Food Microbiology**

*An Introduction*

**Thomas Montville & Karl Matthews**

**1-55581-308-9 • 9781555813086 • hb • 2004**

### **Food Safety**

*A Guide for What You Really Need to Know*

**Jane M Hemminger**

*Food Safety* is designed to help both foodservice managers and food handlers to serve safe food, while providing employees with a safe work environment. Using tables, charts, and question/answer formats, this guidebook of food safety discusses the physical, chemical, and biological hazards of food handling. Not only are these identified, but what to do about them is discussed in a clear, concise, and well-organized manner.

**152 pages • 0-8138-2482-6 • 9780813824826 • pb • 2000**

**HACCP****SE Mortimore, CA Wallace & Christos A Cassianos**Food Industry Briefing Series  
Series Editor: Ralph Early*"Recommended, especially for a business or agriculture/ food science library" E-STREAMS, 2002.*

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.

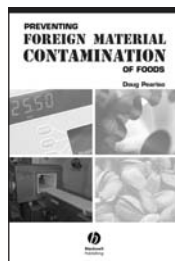
**144 pages • 0-632-05648-7 • 9780632056484 • pb • 2001****Advances in Food Diagnostics****Edited by L Nollet, F Toldra & YH Hui**

*Advances in Food Diagnostics* provides the most updated professional reference source available, covering sophisticated diagnostic technology for the food industry. Editors Nollet, Toldra, and Hui and their broad team of international contributors address the most recent advances in food diagnostics through multiple approaches: a review of two novel technologies to evaluate fresh products; a detailed description and analysis for each of six specific modern diagnostics; an analysis of data processing; and a discussion on global marketing with an insight into future trends.

**352 pages • 0-8138-2221-1 • 9780813822211 • hb • November 2006****Preventing Foreign Material Contamination of Foods****Douglas Peariso**

Extraneous foreign material in food products is undeniably a physical hazard that must be mitigated by processors and food service establishments. Beyond this underlying threat to food safety, physical contaminants can impact the element most essential to an organization's success – consumer confidence and trust in the producer and its brand. *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.

**324 pages • 0-8138-1639-4 • 9780813816395 • hb • Illustrated • November 2005**

in preparation

new

**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

The third edition of *Metal Contamination of Food* is an essential reference book for food industry personnel, including those working in food processing, formation and ingredients, packaging, quality control and food safety. Nutritionists, public analysts and chemists will also find much of great use within the covers of this book. Libraries and laboratories worldwide in all universities and research establishments where food science and technology, nutrition and chemistry are studied and taught should

**288 pages • 0-632-05927-3 • 9780632059270 • hb • 2002****Chemical Food Safety***A Scientist's Perspective***Jim E 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.

**272 pages • 0-8138-0254-7 • 9780813802541 • hb • 2002****Practical Food Microbiology**

THIRD EDITION

**Diane Roberts & Melody Greenwood***From the reviews of previous editions:-*

*"much information from diverse sources concentrated in a user-friendly way. A worthwhile, well-priced book which should find its way into frequent use in many laboratories." SOCIETY FOR GENERAL MICROBIOLOGY QUARTERLY*

*"This book is a rare creature - a text of delightful clarity, matched by layout and typography of equally pleasing simplicity." BIOLOGIST*

**304 pages • 1-4051-0075-3 • 9781405100755 • hb • 2002****Salmonella Enterica Serovar Enteritidis in Humans and Animals***Epidemiology, Pathogenesis and Control***Edited by AM Saeed, RK Gast, M Potter & PG Wall**

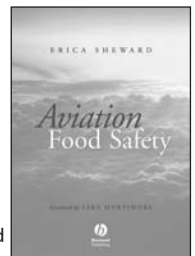
In recent decades *Salmonella* has become a scourge of pandemic proportions, most commonly in the form of *Salmonella* Enteritidis, the serotype discussed in this book. This account of *Salmonella* Enteritidis as a public threat and a medical problem represents the various efforts of health professionals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

**464 pages • 0-8138-2707-8 • 9780813827070 • hb • Illustrated • 1999****Aviation Food Safety****Erica Sheward****Foreword by Sara Mortimore**

The provision of safe food to millions of airline passengers annually is now a multi-billion dollar industry. The consequences of in-flight food poisoning are extremely serious not only to the passengers, crew (and consequent safety of the aircraft) but to the airline company's reputation and possible exposure to litigation.

This important book looks at all aspects of the provision of safe food to airline passengers, including coverage of topics such as codes of practice, food production, supply chain logistics, HACCP, galley design, managing aircraft water safety and liability issues.

Written by Erica Sheward of Castle Kitchens, a company providing high class catering exclusively to business and private aviation, this book is an essential purchase to all those involved in this important and growing industry.

**320 pages • 1-4051-1581-5 • 9781405115810 • hb • Illustrated • October 2005**

new

## Food Irradiation Research and Technology

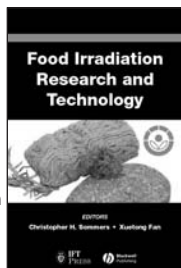
Edited by Christopher Sommers & Xuetong Fan

IFT Press Series

The benefits of food irradiation to the public health have been described extensively by organizations such as the Centers for Disease Control and Prevention in the U.S. and the World Health Organization. The American Medical Association and the American Dietetic Association have both endorsed the irradiation process. Yet the potential health benefits of irradiation are unknown to many consumers and food industry representatives who are wary of irradiated foods due to misinformation from "consumer-advocate" groups.

*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.

302 pages • 0-8138-0882-0 • 9780813808826 • hb • Illustrated • July 2006



in preparation

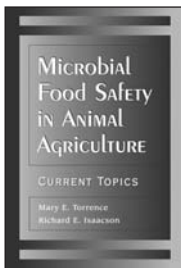
## Microbial Food Safety in Animal Agriculture

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.

416 pages • 0-8138-1495-2 • 9780813814957 • hb • Illustrated • 2003



## Natural Toxicants in Food

Edited by 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 professional and reference level.

349 pages • 1-85075-862-X • 9781850758624 • hb • Illustrated • 1998

## Rapid Microbiological Methods for Foods, Beverages and Pharmaceuticals

Edited by CJ Stannard, SB Petitt & FA Skinner

320 pages • 0-632-02629-4 • 9780632026296 • hb • 1990

## Biofilms in the Food Environment

Edited by Hans Blaschek, Hua Wang & Meredith E. Agle

IFT Press Series

*Biofilms in the Food Environment* is the comprehensive reference source on the topic for the general food science community, for industry scientists, university researchers, and regulatory agencies. Coverage in this IFT Press Series book includes: general concepts related to biofilms; cutting-edge technologies for the study of biofilms; current research results on biofilm formation by pathogens on raw food materials and the relationship to foodborne outbreaks; current industrial approaches to remove and minimize the damage caused by biofilms; the role of environmental conditions in the food processing environment that may trigger biofilm formation on food contact surfaces; characterization of molecular elements and mechanisms involved in foodborne microorganism biofilm development; and biofilms that may be beneficial to health. Finally, a featured chapter of *Biofilms in the Food Environment* introduces recent approaches and results obtained from mixed culture biofilm studies, and points out hidden risks of these biofilms in the food environment.

256 pages • 0-8138-2058-8 • 9780813820583 • hb • September 2006



in preparation

## FOOD ENGINEERING, FOOD PROCESSING AND FOOD PRODUCTION

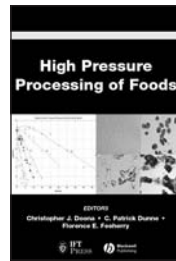
### High Pressure Processing of Foods

Edited by Christopher 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 ad 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.

350 pages • 0-8138-0944-4 • 9780813809441 • hb • Illustrated • December 2006



in preparation

## Water Activity in Foods

Fundamentals and Applications

Edited by Gustavo V Barbosa-Cánovas, Anthony 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 mechanisms 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.

512 pages • 0-8138-2408-7 • 9780813824086 • hb • October 2006

## Kosher Food Production

Zushe Yosef Blech

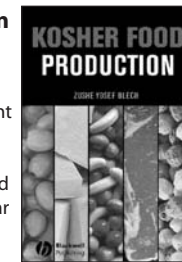
The Kosher food industry has become increasingly important in recent years with research now finding that roughly 40% of the retail food products sold in the United States today bear some type of Kosher certification. *Kosher Food Production* explores the intricate relationship between modern food production 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.

608 pages • 0-8138-2570-9 • 9780813825700 • hb • 2004



in preparation



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

by Jian Bi

Sensory discriminative analysis forms a fundamental type of methodology and is used widely in sensory and consumer research. This book provides a comprehensive discussion of sensory discriminative analysis from a statistical perspective. Designed to be both a reference manual and a research monograph, practitioners will discover various useful procedures.

352 pages • 0813811112 • 9780813811116 • hb • November 2005

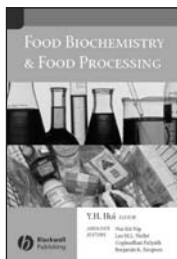


new

## Food Biochemistry and Food Processing

Edited by YH Hui

The biochemistry of food is the foundation on which the research and development advances in food biotechnology is built. As an invaluable reference tool or as a state-of-the-industry textbook, *Food Biochemistry and Food Processing* fully develops and explains the biochemical aspects of food processing for scientist and student alike.



in preparation

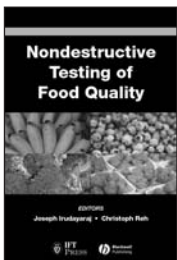
762 pages • 0-8138-0378-0 • 9780813803784 • hb • January 2006

## Nondestructive Testing of Food Quality

Edited by Joseph Irudayaraj and 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: ultrasonic, 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.



in preparation

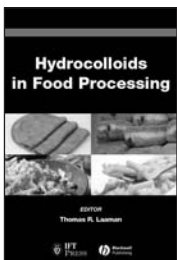
350 pages • 0-8138-2885-6 • 9780813828855 • hb • February 2007

## Hydrocolloids in Food Processing

Edited by 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.



in preparation

350 pages • 0-8138-2076-6 • 9780813820767 • hb • September 2006

## Food Industry Operations Control and Management

Kevan Leach & Leo Pyle

*Operations Management and Control in the Food Industry* 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.

in preparation

320 pages • 1-4051-2703-1 • 9781405127035 • hb • Illustrated • September 2006

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

Howard Moskowitz, Jacqueline Beckley and Anna 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.



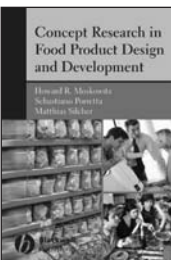
256 pages • 0-8138-1632-7 • 9780813816326 • hb • July 2006

## Concept Research in Food Product Design and Development

Howard 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.'

*Concept Research in Food Product Design and Development* remedies this inattention to product concepts by providing a unique treatment of concepts for the business professional as well as for research scientists.



new

612 pages • 0-8138-2424-9 • 9780813824246 • hb • February 2005

## Multivariate and Probabilistic Analyses of Sensory Science Problems

JF Meullenet, H Heymann and R Xiong

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.

in preparation

394 pages • 0-8138-0178-8 • 9780813801780 • hb • February 2007

## Advances in Food Diagnostics

Edited by Leo Nollet, Fidel Toldra & YH Hui

352 pages • 0-8138-2221-1 • 9780813822211 • hb • November 2006

Please see full entry on page 4

in preparation

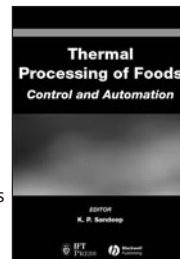
## Thermal Processing of Foods

Control and Automation

Edited by K 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.



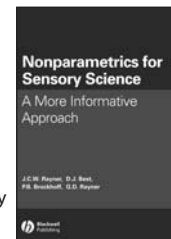
in preparation

256 pages • 0-8138-1007-8 • 9780813810072 • hb • September 2006

## Nonparametrics for Sensory Science: A More Informative Approach

by J.C.W. Rayner, D.J. Best, P.B. Brockhoff, G.D. Rayner

Nonparametric methods are appropriate when facts are only available in nominal or ordinal form, and when the model assumptions necessary for parametric procedures do not hold. The authors 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.



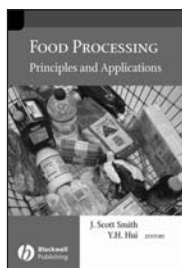
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192 pages • 0813811120 • 9780813811123 • hb • illustrated • April 2005

**Food Processing***Principles and Applications***Edited by J Scott Smith & YH 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.

**528 pages • 0-8138-1942-3 • 9780813819426 • hb • 2004****Implementing Process Control and Continuous Improvement****John G Surak & Jeffrey L Cawley**

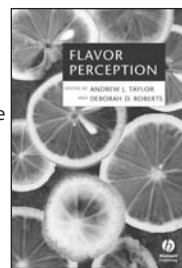
This definitive text outlines the applications and benefits of Statistical Process Control and Continuous Improvement to food processing operations. Consumers are demanding quality and the industry must respond in order to be competitive in the global marketplace. Industry professionals and upper-level food science and technology students will benefit from this book. It concentrates on basics and emphasizes problem-solving tools-flow diagrams, cause and effect diagrams, Pareto charts, histograms, scatter diagrams, and control chart and capability studies.

**350 pages • 0-8138-1936-9 • 9780813819365 • hb • June 2006****Flavor Perception****Edited by Andrew Taylor & Deborah Roberts**

Unlike other human senses, the exact mechanisms that lead to our perception of flavor have not yet been elucidated. It is recognised that the process involves a wide range of stimuli, which are thought likely to interact in a complex way, but, since the chemical compounds and physical structures that activate the flavor sensors change as the food is eaten, measurements of the changes in stimuli with time are essential to an understanding of the relationship between stimuli and perception.

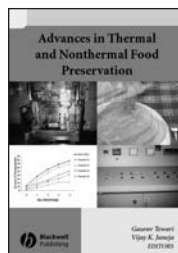
It is clear that we need to consider the whole process - the release of flavor chemicals in the mouth, the transport processes to the receptors, the specificity and characteristics of the receptors, the transduction mechanisms and the subsequent processing of signals locally and at higher centres in the brain.

This book 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. In particular, it is directed at food scientists and technologists, ingredients suppliers and sensory scientists.

**304 pages • 1-4051-1627-7 • 9781405116275 • hb • 2004****Food Flavour Technology****Edited by Andrew Taylor****320 pages • 1-84127-224-8 • 9781841272245 • hb • 2002****Only available for sale outside North America****Please see the full entry on page 8****Advances in Thermal and Nonthermal Food Preservation****Edited by Gaurav Tewari & Vijay K. Juneja**

This book provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies.

Written at a level that presupposes a general background in microbiology and food engineering needed to understand the basic mechanisms of microbial inactivation, the book's chapters cover thermal food preservation techniques, minimal processing, and non-thermal food preservation techniques.

**300 pages • 0-8138-2968-2 • 9780813829685 • hb • November 2006****Emulsifiers in Food Technology****Edited by Robert Whitehurst****264 pages • 1-4051-1802-4 • 9781405118026 • hb • 2004****Please see full entry on page 13****Enzymes in Food Technology****Edited by Robert Whitehurst & Barry A Law****269 pages • 1-84127-223-X • 9781841272238 • hb • 2002****Only available for sale outside North America****Please see full entry on page 13****Instrumental Measurement of Sensory Quality Attributes in Foods****Lester B Wilson & Terri D Boylston**

Color, appearance, texture, and flavor have a significant impact on the overall quality attributes and consumer acceptability of foods. To assess these sensory attributes, food industry researchers and product developers frequently engage humans to serve on sensory evaluation panels. Instrumental techniques are commonly used by the industry to assess sensory attributes when sensory evaluation panels are not feasible.

This book is the first to integrate into one resource both the theory and applications for the instrumental methods used for the measurement of color, texture, and flavor of foods.

**400 pages • 0-8138-0511-2 • 9780813805115 • hb • October 2006****Handbook of Organic Food Processing and Production***SECOND EDITION***Edited by Simon Wright & Diane McCrea**

The first edition of this book, published in 1994, established itself as the definitive guide to organic food processing. The rapid development of the organic sector since then has necessitated a completely rewritten and expanded second volume. The new edition will appeal to everyone interested in entering or supplying the organic food market. It is a work of reference for existing organic producers and colleges of agriculture, food science and food technology. This volume gives an international perspective on the many legal requirements of organic food processing and production: legislation, importation, certification, conversion and labelling. In addition, it also contains a detailed contacts list. The continued sales growth of organics is profiled, together with pointers for future performance, and industry experts review their specialist product categories.

**240 pages • 0-632-05541-3 • 9780632055418 • hb • 2000****Managing Food Industry Waste***Common Sense Methods for Food Processors***Robert Zall**

In *Managing Food Industry Waste: Common Sense Methods for Food Processors*, waste management expert Robert Zall shares his philosophy and techniques for monitoring and accounting for food processing wastage. The text shows food processing managers how much of the waste now being generated can become a managed resource for producing economic credits.

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.

**200 pages • 0-8138-0631-3 • 9780813806310 • hb • Illustrated • 2004**

## FOOD CHEMISTRY & BIOTECHNOLOGY

### 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 new book reviews the progress being made in this field of science and offers new information and insights to practitioners of sensory research in industry and those studying in this fast-emerging area.

232 pages • 0-632-05544-8 • 9780632055449 • hb • 1999

### The Chemical Physics of Food

**Edited by Peter Belton**

*in preparation*

This important book covers the main types of materials that food scientists have to deal with. Special attention is given to starch and gluten as being of particular importance in food science and not typical of general classes of substance. The book approaches the subject matter from a physics viewpoint.

Based on the fundamental quantitative principles, which must form the basis for any discussion, qualitative or quantitative, about the behaviour of the systems involved, the book thus differs from others currently available. The editor, Peter Belton, has drawn together an impressive list of international contributors, providing a book which is essential to all those involved in work on the structure of foods

256 pages • 1-4051-2127-0 • 9781405121279 • hb • July 2006

### Phycotoxins

*Chemistry and Biochemistry*

**Edited by Luis Botana & Y H Hui**

*in preparation*

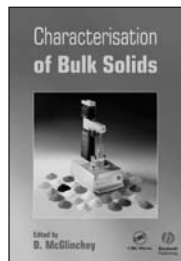
*Phycotoxins: Chemistry and Biochemistry* presents the most updated information available on phycotoxins. Major emphases are given to chemistry and biochemistry, while minor emphases are given to the aspects of origin, mechanism of action, toxicology, and analytical methodology.

480 pages • 0-8138-2700-0 • 9780813827001 • hb • November 2006

### Characterisation of Bulk Solids

**D Mcglinchey**

Handling of powders and bulk solids is a critical industrial technology across a broad spectrum of industries, from minerals processing to bulk and fine chemicals, and the food and pharmaceutical industries, yet is rarely found in the curricula of engineering or chemistry departments.



*new*

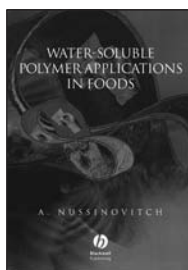
With contributions from leading authors in their respective fields, *Characterisation of Bulk Solids* provides the reader with a sound understanding of the techniques, importance and application of particulate materials characterisation. It covers the fundamental characteristics of individual particles 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.

280 pages • 1-4051-1624-2 • 9781405116244 • hb • January 2005

### 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 new 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 flavour encapsulation.

240 pages • 0-632-05429-8 • 9780632054299 • hb • 2003

### Fats in Food Technology

**Edited by KK Rajah**

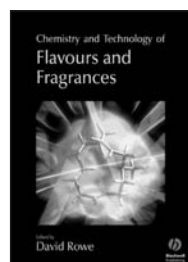
391 pages • 1-8412-7225-6 • 9781841272252 • hb • 2002

*Please see full entry on page 9*

### Chemistry and Technology of Flavors and Fragrances

**Edited by 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 flavour 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.



352 pages • 1-4051-1450-9 • 9781405114509 • hb • 2004

### Food Flavour Technology

**Edited by 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*



A review of the state of the art of flavour technology, covering sources of flavour, flavour creation / formulation, flavour generation / production, flavour delivery, flavour analysis and flavour legislation.

316 pages • 1-84127-224-8 • 9781841272245 • hb • 2002

### Emulsifiers in Food Technology

**Edited by Robert Whitehurst**

264 pages • 1-4051-1802-4 • 9781405118026 • hb • 2004

*Please see full entry on page 13*

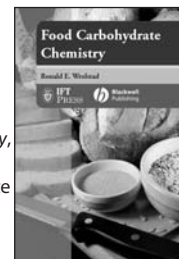
*in preparation*

### Food Carbohydrate Chemistry

**Ronald Wrolstad**

IFT Press Series

In *Food Carbohydrate Chemistry*, author Wrolstad emphasizes the application of carbohydrate chemistry to understanding the chemistry, physical and functional properties of food carbohydrates. Structure and nomenclature of sugars and sugar derivatives are covered, focusing on those derivatives that exist naturally in foods or are used as food additives. Students and professionals alike will benefit from this latest addition to the IFT Press book series.



256 pages • 0-8138-2665-9 • 9780813826653 • hb • November 2006

## OILS AND FATS

### Lipid Synthesis and Manufacture

**Edited by Frank Gunstone**

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

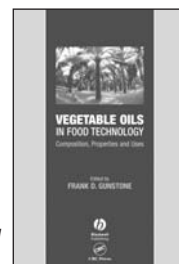
*'An essential reference text for scientists interested in the synthesis or isolation of lipids' FOOD CHEMISTRY*

488 pages • 1-85075-931-6 • 9781850759317 • hb • 1998

### Vegetable Oils in Food Technology

**Edited by 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*

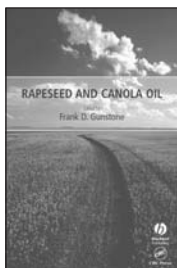
351 pages • 1-84127-331-7 • 9781841273310 • hb • 2002

*Only available for sale outside North America*

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

Edited by 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.



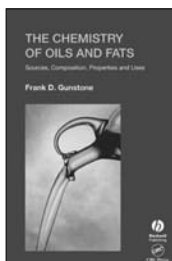
240 pages • 1-4051-1625-0 • 9781405116251 • hb • 2004  
Only available for sale outside North America

## 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.



304 pages • 1-4051-1626-9 • 9781405116268 • hb • 2004  
Only available for sale outside North America

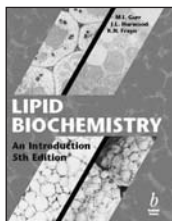
## Lipid Biochemistry

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.



336 pages • 0-632-05409-3 • 9780632054091 • pb • 2002

## Edible Oil Processing

Edited by 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.

296 pages • 1-84127-038-5 • 9781841270385 • hb • 2000  
Only available for sale outside North America

## Oils and Fats Authentication

Edited by 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 speciality 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.

224 pages • 1-84127-330-9 • 9781841273303 • hb • 2002  
Only available for sale outside North America

## Fats in Food Technology

Edited by KK Rajah

This is a book about the roles and behaviour 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.

391 pages • 1-84127-225-6 • 9781841272252 • hb • 2002  
Only available for sale outside North America

## Spectral Properties of Lipids

Edited by 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.

424 pages • 1-85075-926-X • 9781850759263 • hb • 1999

## FOOD PACKAGING

### PET Packaging Technology

Edited by 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

This book provides a one-stop source of reference for all aspects of this important sector of the packaging industry.

Environmental and recycling considerations are addressed in a special chapter. Chapter authors have been drawn from the packaging industry or sources close to the packaging 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.

389 pages • 1-84127-222-1 • 9781841272221 • hb • 2002  
Only available for sale outside North America



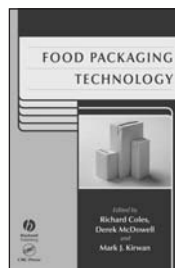
### Food Packaging Technology

Edited by 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.

It is directed at packaging technologists, those involved in the design and development of packaging, users of packaging in food companies and those who specify or purchase packaging.

368 pages • 1-84127-221-3 • 9781841272214 • hb • 2003  
Only available for sale outside North America



### Handbook of Beverage Packaging

Edited by 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.

416 pages • 1-85075-989-8 • 9781850759898 • hb • 1999  
Only available for sale outside North America

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

Edited by 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.

306 pages • 1-84127-106-3 • 9781841271064 • hb • 2001

Only available for sale outside North America

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

Edited by Geoff A Giles & David R Bain

This volume takes the reader through the opportunities and performance elements related to the use of plastics 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.

243 pages • 1-84127-116-0 • 9781841271163 • hb • 2001

Only available for sale outside North America

## Technology of Plastics Packaging for the Consumer Market

Edited by 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.

273 pages • 1-84127-117-9 • 9781841271170 • hb • 2001

Only available for sale outside North America

## Food Packaging Engineering

Scott A Morris

*Food Packaging Engineering* is the first book designed around the systemic nature of the packaging industry. Structuring the text around the package use cycle, author Morris takes a holistic approach to the topic and covers topics more broadly than traditional texts which take a linear view of singular topics and often do not convey the interconnected, systemic nature of food packaging.

Bountifully illustrated and meticulously researched, *Food Packaging Engineering* gives a unique and comprehensive perspective of the field and serves the student or industry professional, whatever level or background, as an outstanding text and reference work for their professional preparation and practice.

650 pages • 0-8138-1479-0 • 9780813814797 • hb • November 2006

in preparation

## Paper and Paperboard Packaging Technology

Edited by Mark Kirwan

Packaging based on paper and paperboard supplies 40% of packaging needs. The largest product sector usage (over 50%) is in the packaging of food. Significant non-food product sectors are cosmetics and pharmaceuticals. Paper and paperboard are also used to facilitate the distribution of goods in bulk. With the application of new technology, paper and paperboard continue to offer opportunities for imaginative and innovative packaging design solutions.

This is the first book devoted exclusively to packaging based on paper and paperboard. All the main types of packaging are discussed in terms of the type of paper and paperboard used, how the package is manufactured, and the applications. Contributors are drawn from respected packaging manufacturers.

The book discusses the raw materials for paper and paperboard manufacture, how they are processed, and the ways in which they are made into the various types of paper/paperboard packaging. The properties and features of paper and paperboard that lend themselves to cost-effective packaging are discussed. The chapter on the environment and waste management is included in view of the heightened importance of these issues, especially in the USA and Europe.

The volume provides a comprehensive work of reference to this major sector of the packaging industry which has enormous relevance across the supply chain and a wide range of product sectors.

448 pages • 1-4051-2503-9 • 9781405125031 • hb • August 2005

## Packaging Closures and Sealing Systems

Edited by Nigel Theobald

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 types of pack.

320 pages • 1-8412-73376 • 9781841273372 • hb • July 2006

## Canmaking for Can Fillers

Edited by 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.

416 pages • 1-84127-220-5 • 9781841272207 • hb • 2001  
Only available for sale outside North America



new

## 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.

300 pages • 0-8138-1946-6 • 9780813819464 • pb • August 2005

### A Practical Guide to Food Safety Regulation

H L Goodwin JR & Janie Simms Hipp

In *A Practical Guide to Food Safety Regulation*, authors Goodwin and Hipp have joined with collaborating authors Crandall and Hobson to untangle the complicated 'matrix' of food safety regulations. 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: a chapter of contributed articles by leading professionals involved in food safety regulation; numerous case studies which explore complex scenarios and the application of various laws and regulations; 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. *A 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.

352 pages • 0-8138-1198-8 • 9780813811987 • hb • May 2006

### Regulation of Functional Foods and Nutraceuticals

A Global Perspective

Edited by Clare M Hasler

IFT Press Series

432 pages • 0-8138-1177-5 • 9780813811772 • hb • 2005

Please see full entry on page 20

Guide to Food Laws and Regulations



new

in preparation

in preparation

new

## Food Policy Old and New

Edited by 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, urbanisation, 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.



200 pages • 1-4051-2602-7 • 9781405126021 • pb • 2004

## Food Labeling Compliance Review

THIRD EDITION

James L Summers & Elizabeth 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*.



Now in its third edition, the manual is a comprehensive food labeling compliance handbook designed to aid in understanding the requirements of the FDA. This reference 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.

Clearly illustrated with dozens of charts, sample label panels and "Nutrition Facts" boxes, *Food Labeling Compliance Review* is the practical, no-nonsense tool needed by both the experienced and inexperienced food label reviewer.

292 pages • 0-8138-0016-1 • 9780813800165 – Book • 0-8138-0027-7 • 9780813800271 – CD ROM • 2003

## Dietary Supplement Labeling Compliance Review

THIRD EDITION

James Summers

A comprehensive guide to understanding and complying with the dietary supplement labeling requirements of the Food and Drug Administration.

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.

175 pages • 0-8138-0426-4 • 9780813804262 – Book • 0-8138-0437-x • 9780813804378 – CD-ROM • hb • 2004

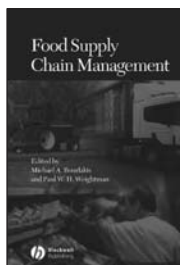


## FOOD MANAGEMENT

### 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.



textbook

272 pages • 1-4051-0168-7 • 9781405101684 • pb • 2004

## Applying ISO 9000 in the Food Industry

Food Industry Briefing Series 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.



in preparation

144 pages • 1-4051-1558-0 • 9781405115582 • pb • Illustrated • October 2006

## Food Industry Quality Management Systems

Adrian Jones, Dominic Man & Carl Whitewood

Food Industry Briefing Series

Effective choice and use of one or several of the many quality management tools available to the food industry is paramount for the safe and commercially successful business of food production. Devised to increase the effectiveness and efficiency with which knowledge can be gained of the many quality management tools (for example GMP and BS EN ISO 9000) that are available to the food industry, *Quality Management Systems for the Food Industry* 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.

in preparation

- 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

160 pages • 1-4051-2658-2 • 9781405126588 • pb • December 2006

## Food Product Development Based on Experience

Edited by 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.

320 pages • 0-8138-2029-4 • 9780813820293 • hb • 2003

## Training and Education for Food Safety

Edited by CA 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 behaviour control. It's importance has yet to be fully realised but this could be the 'next HACCP' - the hot subject on every member of the food industry's lips.

352 pages • 0-6320-5717-3 • 9780632057177 • hb • October 2006



## INGREDIENTS

### Sports, Fitness and Physique Foods and Beverages

Active Ingredients and Supplements

Edited by Anthony Almada

304 pages • 0-8138-0237-7 • 9780813802374 • hb • December 2006

Please see full entry on page 18



### Dietary Fibre Enrichment

Effects on food microstructure, nutrition and quality

Edited by Charles Brennan & Victor Kuri

320 pages • 1-4051-2151-3 • 9781405121514 • hb • July 2007

Please see full entry on page 19



### Ingredients handbook- Prebiotics and Probiotics

Edited by Glen Gibson

This book is an invaluable and authoritative source of reference on the commercial use of prebiotics and probiotics for food technologists and other food industry professionals. The work is presented in an easy-to-use loose-leaf format, with guide tabs allowing the user to access relevant information quickly.

0-90574-882-4 • 9780905748825 • 2000

### Mineral Fortification of Food

Edited by Richard Hurrell

An increasing number of foods are now fortified with minerals. This title covers not only the nutritional aspects of the mineral in question, but also the compounds used to fortify foods; as well as methods via which the compounds are added to the food during processing.

300 pages • 0-90574-832-8 • 9780905748320 • hb • 1999

## Food Stabilisers, Thickeners and Gelling Agents

Edited by 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.

320 pages • 1-4051-3267-1 • 1405132671 • hb • August 2006



### 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.

330 pages • 1-9040-0763-5 • 9781904007630 • hb • 2003

### Sweeteners and Sugar Alternatives in Food Technology

Edited by Helen Mitchell

High intensity sweeteners, reduced calorie bulk sweeteners and specialty carbohydrates (bulking agents) are valuable alternatives to sugar. They can be used as functional ingredients in their own right, or as a means of improving the carbohydrate and nutritional profile of many manufactured food products. The use of ingredients to improve the nutritional status of a food is one of the major driving forces for a new product. It is therefore important, as options for sugar replacement continue to increase, that expert knowledge and information regarding alternative sweeteners and specialty carbohydrates (bulking agents) are readily available in an easily-referenced form.

This book will provide that information, enabling manufacturers to produce processed foods which not only taste and perform as well as they would with sugar, but could also offer other consumer benefits such as caloric reduction, dental benefits, gut health benefits and improvements in long term disease risk through strategies such as dietary glycaemic and carbohydrate control. Extensive references will be included for those who wish to explore the subject in greater detail.

320 pages • 1-4051-3434-8 • 9781405134347 • hb • June 2006



## Ingredients Handbook- Enzymes

Edited by Robert Rastall

The *Ingredients handbook- Enzymes* is a technical guide, which is intended to help product development technologists select the most suitable enzymes for their new or reformulated products.

This is an invaluable and authoritative source of reference on the commercial use of enzymes for food technologists and other food industry professionals. The work is presented in an easy-to-use loose-leaf format, with tabs allowing the user to access relevant information quickly. The review on worldwide legislation allows subscribers to gain an understanding of regulatory issues relating to the use of enzymes in different countries. The book's comprehensive index and bibliography assist in further research.

0-90574-812-3 • 9780905748122 • 1999

### Pectins and their Manipulation

Edited by Graham Seymour & J P 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.

Series Editor: Jeremy Roberts

264 pages • 1-8412-7228-0 • 9781841272283 • hb • 2002

### Technology of Reduced Additive Foods

SECOND EDITION

Edited by Jim Smith

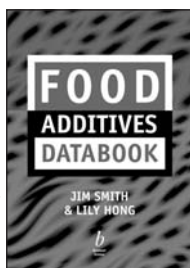
Consumer pressure has led to a tremendous demand for food products that are perceived to contain fewer additives than have been traditionally used. This has resulted in significant research and development effort resulting in many new products and processes to satisfy the demand. This book reviews those 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.

240 pages • 0-632-05532-4 • 9780632055326 • hb • 2004



**Food Additives Data Book****Edited by 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)



This major new reference work covers all the "must-have" technical data on food additives. 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, Flavour enhancers, Colour, Sweeteners, Polysaccharides, Solvents.

1040 pages • 0-632-06395-5 • 9780632063956 • hb • 2003

**Food Flavour Technology****Edited by Andrew Taylor**

316 pages • 1-84127-224-8 • 9781841272245 • hb • 2002

Only available for sale outside North America

Please see the full entry on page 8

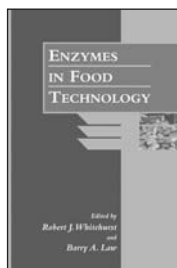
**Natural Toxicants in Food****Edited by David H Watson**

349 pages • 1-85075-862-X • 9781850758624 • hb • 1998

Please see the full entry on page 5

**Enzymes in Food Technology****Edited by 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.

269 pages • 1-84127-223-X • 9781841272238 • hb • 2002

Only available for sale outside North America

**Emulsifiers in Food Technology****Edited by 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.

264 pages • 1-4051-1802-4 • 9781405118026 • hb • 2004

**DAIRY FOODS****The Cheesemaking Manual****Val Bines & Chris Ashby**

Society of Dairy Technology Book Series

This excellent, succinct guide to cheesemaking has arisen from successful courses provided for dairy industry personnel at The Milk Marque's Product Development Centre.

The book provides key, cutting-edge information on this subject which is vital for all those involved in cheesemaking and product development. Dairy industry personnel should always have a copy of this most useful book to hand.

224 pages • 0-632-05985-0 • 9780632059850 • hb • October 2006

**Manufacturing Yogurt and Fermented Milks****Edited by RC Chandan****Associate Editors: Charles White, Arun Kilara & YH Hui**

This one-of-a-kind text 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. Information is conveniently grouped under three categories: basic principles, yogurt, and fermented milk.

448 pages • 0-8138-2304-8 • 9780813823041 • hb • January 2006

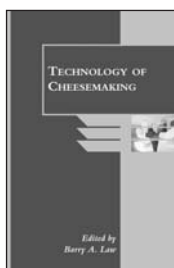
**Technology of Cheesemaking****Edited by Barry A Law**

*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.

336 pages • 1-84127-037-7 • 9781841270371 • hb • 2001  
Only available for sale outside North America

**Handbook of Milk of Non-Bovine Mammals****Edited by Young Park & George Haenlein**

Editors Park and Haenlein have assembled dairy and nutrition experts from around the world to contribute to the *Handbook of Milk of Non-Bovine Mammals*. Secondary dairy species addressed are the goat, sheep, buffalo, mare, camel, yak, deer (reindeer), sow, llama, alpaca, moose, musk ox, caribou, ass, elk, pinniped, polar bear and human. The book comprehensively covers the most important aspects of milk production including trends and methods of raw milk production in different regions; compositional, nutritional, therapeutic, physico-chemical, and microbiological characteristics of the milks; processing technology; and types, distribution and consumption of the manufactured products from minor species milks.

Of special note is coverage comparing specific human health attributes of milk from the various species, including nutritional, allergenic, immunological, and cultural factors. Because secondary dairy species have such a significant impact on human well-being and survival in many parts of the world, the *Handbook of Milk of Non-Bovine Mammals* is an essential reference book of leading-edge information for dairy scientists, nutritionists, food chemists, allergy specialists, health professionals, and allied professionals.

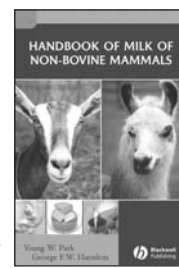
608 pages • 0-8138-2051-0 • 9780813820514 • hb • December 2005

**Mechanisation and Automation in Dairy Technology****Edited by 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 mechanisation across the range of dairy technology, and to explain the principles and rationale of introducing automated systems.

362 pages • 1-84127-110-1 • 9781841271101 • hb • 2001  
Only available for sale outside North America



in preparation



## THE SOCIETY OF DAIRY TECHNOLOGY BOOK SERIES

### Brined Cheeses

Edited by Adnan Tamime

Society of Dairy Technology Book Series

*Brined Cheeses* covers all major aspects of manufacturing of this range of cheeses including the traditional and industrial methods of manufacture of Feta cheeses, Halloumi cheese, Domiati cheeses and other cheeses from the Middle East, and analogues of South American origin. The book also includes chapters on the use of brine storage in the Far East, quality of brines used, the utilisation of these cheeses as an ingredient in other food preparations and a final chapter covering probable future developments.

256 pages • 1-4051-2460-1 • 9781405124607 • hb • June 2006

### Fermented Milks

Adnan Tamime

Society of Dairy Technology Book Series

This practically-oriented guide provides a thorough overview of yoghurt 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 yoghurt-related products, drinking products, buttermilk, Kefir and koumiss and other miscellaneous products.

256 pages • 0-632-06458-7 • 9780632064588 • hb • July 2006

### Probiotic Dairy Products

Edited by Adnan Tamime

Society of Dairy Technology Book Series

In recent years there has been an explosion in interest in the use of probiotics and prebiotics as functional foods, which confer various health benefits on consumers.

*Probiotic Dairy Products* covers all major aspects of these products including production systems, the maintenance of viability of probiotic products, physical properties and health claims associated with probiotic products.

320 pages • 1-4051-2124-6 • 9781405121248 • hb • December 2005

### Structure of Dairy Products

Edited by Adnan Tamime

Society of Dairy Technology Book Series

*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.

320 pages • 1-4051-2975-1 • 9781405129756 • hb • September 2006

in preparation

in preparation

new

in preparation

## BAKERY AND CEREAL SCIENCE

### Bakery Food Manufacture and Quality

*Water Control and Effects*

SP Cauvain & L 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 optimisation 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.

224 pages • 0-632-05327-5 • 9780632053278 • hb • 2000

### Baked Products

*Science, Technology and Practice*

SP Cauvain & L Young

*Baked Products* takes a new approach to providing and discussing scientific, technical and practical information on baked products. Rather than using the 'classic' definitions of baked product groups it concentrates on the underlying themes which link these groups together. In doing so it establishes an understanding of the key characteristics which link existing bakery groups and provides information that forms the basis for product optimisation and for new product development.

Contents of this book include classification of bakery products and variations, characterisation of bakery products by formulation and key roles of main ingredients, structure formation mechanisms and interactions with product formulation and process methodologies, product size, shape and form, end product requirements and future opportunities for product, process and equipment innovation. *Baked Products* is an essential purchase for all bakery professionals.

256 pages • 1-4051-2702-3 • 9781405127028 • hb • January 2005

### Bakery Products

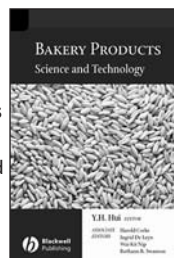
*Science and Technology*

Edited by YH Hui, H Corke, I De Leyn, WK Nip & N Cross

There are literally thousands of books on baking in print aimed at food service operators, culinary art instruction, and consumers. Yet there are relatively few professional publications that cover the science and technology of baking, and many of these texts are outdated. *Bakery Products: Science and Technology* offers more than 30 renowned academicians and industry professionals contributing their perspectives on the state of baking today.

The latest scientific developments and technological processes are described as they relate to the essentials of baking. *Bakery Products: Science and Technology* has all the finest ingredients to serve the most demanding appetites of food science professionals, researchers, and students.

448 pages • 0-8138-0187-7 • 9780813801872 • hb • April 2006



## Pasta and Semolina Technology

Edited by 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.

288 pages • 0-632-05349-6 • 9780632053490 • hb • 2000

## CONFECTIONERY

### Industrial Chocolate Manufacture and Use

THIRD EDITION

Steve Beckett

"this book will undoubtedly continue to lead the field." FROM A REVIEW OF THE 2ND EDITION IN TRENDS IN FOOD SCIENCE AND TECHNOLOGY

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.

512 pages • 0-632-05433-6 • 9780632054336 • hb • 1999

### Chocolate and Cocoa

*Health and Nutrition*

Edited by Ian Knight

This is the first book to provide an objective review of the health and nutritional properties of chocolate and cocoa. Ideal as a training and educational tool for those within the industry, and those outside with a professional or academic interest (eg nutritionists, food science students etc).

352 pages • 0-632-05415-8 • 9780632054152 • hb • 1999

## FERMENTED FOODS AND BEVERAGES

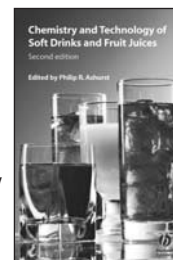
### Chemistry and Technology of Soft Drinks and Fruit Juices

SECOND EDITION

Edited by Philip S. 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.

392 pages • 1-4051-2286-2 • 9781405122863 • hb • 2004



new edition

## Beer

Health and Nutrition

CW Bamforth

200 pages • 0-632-06446-3 • 9780632064465 • hb • 2004

Please see the full entry on page 18

## Food, Fermentation and Micro-organisms

CW Bamforth

This exciting new 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 foodstuffs, 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.

272 pages • 0-632-05987-7 • 9780632059874 • hb • September 2005

## Brewing Yeast and Fermentation

Chris Boulton & David Quain

"...a valuable resource for researchers in industry or academia interested in beer fermentation." *JOURNAL OF FOOD QUALITY*

This unique volume provides a definitive review 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 and the biochemistry, physiology and genetics of brewers' yeast.

656 pages • 0-632-05475-1 • 9780632054756 • hb • 2001

## 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*

This important new book is designed primarily to unravel and to provide understanding of the relationship between the perceived flavour of wines and their chemical composition, in the light of modern scientific knowledge and the continuing research in this field.

The book covers in detail the volatile and non-volatile chemical compounds relevant to wine flavour and found in wines and in their originating grapes and musts. Reaction pathways for these compounds are discussed together with summaries of agronomic factors (including noble rot) and vinification practices (including ageing) influencing wine chemistry and flavour.

336 pages • 1-4051-0530-5 • 9781405105309 • hb • 2004

## Handbook of Beverage Packaging

Edited by Geoff A Giles

416 pages • 1-85075-989-8 • 97814059898 • hb • 1999

Only available for sale outside North America

Please see the full entry on page 9

## Wine Production

Vine to bottle

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 production. Clearly presented, *Wine Production* includes checklists, bullet points, flow charts, schematic diagrams for quick reference and at the start of each section the authors have provided useful key points summary boxes.

144 pages • 1-4051-1365-0 • 9781405113656 • pb • August 2005

## 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.

144 pages • 1-4051-1366-9 • 9781405113663 • pb • November 2006

## Microbiology and Technology of Fermented Foods

Robert 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.

500 pages • 0-8138-0018-8 • 9780813800189 • pb • August 2006



new

in preparation



in preparation

## Technology of Bottled Water

SECOND EDITION

Edited by Dorothy Senior & Nicholas Dege

The bottled waters 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 waters industry. The new edition has been strengthened by bringing in a co-Editor from the US bottled waters industry. The book has been thoroughly revised and a new chapter has been added on cleaning and disinfection.

432 pages • 1-4051-2038-X • 9781405120388 • hb • 2004

## Brewing Yeast Fermentation Performance

THIRD EDITION

Edited by K A Smart

The Brewing Yeast Fermentation Conferences are held every 2 years, organised 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 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.

336 pages • 1-4051-1908-X • 9781405119085 • hb • June 2006

## CROPS (INCLUDING FRUITS AND VEGETABLES & FOOD AGRICULTURE)

### Seed Technology and its Biological Basis

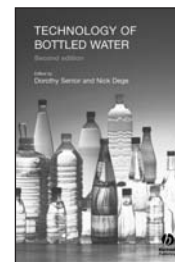
Edited by Michael Black & Derek Bewley

Biological Sciences Series

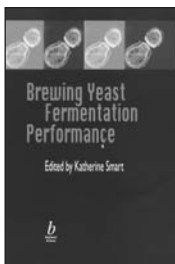
Series Editor: Jeremy Roberts

Seed production - whether for human or animal food, for industrial use or for crops - is heavily dependent on the unique biology of seeds. In the first two instances, we are drawing on the seed constituents - the reserves of carbohydrates, protein and triacylglycerol - while in the last we are reliant on the seeds' viability, vigour and capacity for germination.

436 pages • 1-84127-043-1 • 9781841270432 • hb • 2000



new edition



new edition

**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.

**416 pages • 1-4051-2371-0 • 9781405123716 • hb • January 2007**

**Coffee**

*Recent Developments*

**R Clarke & O G 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.

**272 pages • 0-632-05553-7 • 9780632055531 • hb • 2001**

**The Oil Palm**

*FOURTH EDITION*

**RHV Corley & P B H 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.

**592 pages • 0-632-05212-0 • 9780632052127 • hb • 2003**

**Sugar Beet**

**Edited by Philip Draycott**

Sugar beet, alongside sugar cane is the main source of sugar across the world.

This comprehensive book provides full details of all aspects of the crop, including its agronomy, botany, harvesting and processing. Chapters are written by many experts from around the world. It is an essential purchase for anyone involved with the sugar beet crop and the sugar industry.

**448 pages • 1-4051-1911-X • 9781405119115 • hb • January 2006**

*in preparation*

*new*

**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. An editorial board, based at NRI Chatham draws together a team of international authors providing the most comprehensive work published on the subject. As the major reference work in the area, these volumes, which will be the standard works on the subject for many years to come should appear on the shelves of all those working in the area, studying or teaching the subject.

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

*Principles and Practice*

**Edited by 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 globalisation of post-harvest science, technology, economics, and the development of the storage and handling of perishable and durable products. Volumes 2 and 3 will go on to explore durables and perishables individually in more detail, with many case studies taken from around the globe.

The compilation of this three-volume work has been supported and is endorsed by the Natural Resources Institute of the University of Greenwich, UK.

**568 pages • Vol 1: 0-632-05723-8 • 9780632057238 • hb • 2002**

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

*Durables*

**Edited by 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.

The editors of this comprehensive and thorough book have drawn together 36 expert international contributors to provide 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.

**288 Pages • 0632057246 • 9780632057245 • hb • 2004**

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

*Perishables*

**Edited by Debbie Rees, Graham Farrell & John E Orchard**

Volume 3 is currently in preparation and will cover Perishables, including Fruit; Vegetables; Root and tuber crops.

**480 Pages • 0632057254 • 9780632057252 • hb • October 2006**

*in preparation*

**Handbook of Fruits and Fruit Processing**

*Science and Technology*

**Edited by Y H Hui, Josef Barta, M Pilar Cano, Todd W Gusek, Jiwan Sidhu & Nirmal K Sinha**

The processing of fruits continues to undergo rapid change. In *Handbook of Fruits and Fruit Processing*, the editors have assembled over thirty respected academicians and industry professionals to create an indispensable resource on the scientific principles and technological methods for processing fruits of all types.

The book describes the processing of fruits from four perspectives: scientific basis, manufacturing and engineering techniques, 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, *Handbook of Fruits and Fruit Processing* is the current, comprehensive resource ideal for the fruit industry.

**736 pages • 0-8138-1981-4 • 9780813819815 • hb • January 2006**

**Sugarcane**

*SECOND EDITION*

**Edited by 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.

**224 pages • 0-632-05476-X • 9780632054763 • hb • 2004**

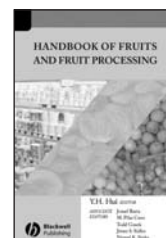
**Fruit Quality and its Biological Basis**

**Edited by Michael Knee**

**Biological Sciences Series  
Series Editor: Jeremy Roberts**

This book focuses on the biological processes that determine appearance, texture, taste, nutritional value and flavour 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.

**293 pages • 1-84127-230-2 • 9781841272306 • hb • 2002  
Only available for sale outside North America**



*new*



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

in preparation

Edited by AL Snowdon

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-colour volumes deal clearly, concisely and systematically with each of the main diseases and disorders, emphasising those of importance to international trade.

Diseases 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.

302 pages • 1-8407-6025-7 • 9781840760255 • hb • June 2007

Only available for sale outside North America

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

in preparation

Edited by AL Snowdon

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-colour volumes deal clearly, concisely and systematically with each of the main diseases and disorders, emphasising 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.

416 pages • 1-84076-026-5 • 9781840760262 • hb • June 2007

Only available for sale outside North America

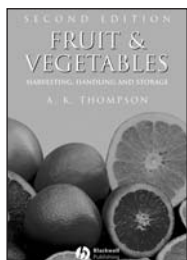
## Fruit and Vegetables

Harvesting, Handling and Storage

SECOND EDITION

Keith Thompson

The new edition of this definitive work, which contains many full colour 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.



480 pages • 1-4051-0619-0 • 9781405106191 • hb • 2003

## The Development and Growth of Brazil's Soybean Industry

Philip H Warnken

Examines the development and growth of the Brazilian soybean industry from 1970 to the mid-1990s, providing English language readers a general information source on the booming soybean industry of Brazil, a major competitor of America in the world soybean market.

208 pages • 0-8138-2196-7 • 9780813821962 • hb • 1999

## 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.

384 pages • 0-632-05259-7 • 9780632052592 • hb • 1999

## MEAT, FISH AND 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.

224 pages • 0-8138-2629-2 • 9780813826295 • hb • October 2007

### 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.

256 pages • 0-85238-226-X • 9780852382264 • hb • 1995

### Fish Products and Processing

W Horner

Fish and fish-related products are highly perishable. *Fish Products and Processing* offers detailed and practical guidance on processing and preservation techniques and technologies, equipment and methods, and the design and management of plant and ancillary facilities.

256 pages • 0-85238-196-4 • 9780852381960 • hb • May 2007

## Food Safety in Shrimp Processing

A Handbook for Shrimp Processors, Importers, Exporters & Retailers

Laxman Kanduri & Ronald A Eckhardt

184 pages • 0-85238-270-7 • 9780852382707 • hb • 2002

Please see the full entry on page 2

## Modified Atmospheric Processing and Packaging of Fish

Edited by W Steven Otwell, Murat Balban and Hordur Kristinnsson

Filtered smokes, Carbon Monoxide and Reduced Oxygen Packaging; experts from industry, academia and agencies discuss the technology, commercial practices, and pertinent regulations of these controversial fish processing applications, providing complete information on the topics.

400 pages • 0-8138-0768-9 • 9780813807683 • hb • August 2006

## Wilson's Practical Meat Inspection

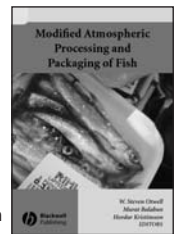
SEVENTH EDITION

William Wilson

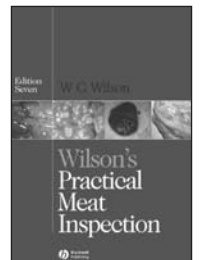
Awareness of food safety and its economic significance has never been higher after public alarm following the BSE crisis and the Foot-and-Mouth outbreak.

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.

312 pages • 1-4051-2493-8 • 9781405124935 • hb • July 2005



in preparation



new edition

## NUTRITION AND DIETETICS

### Sports, Fitness and Physique Foods and Beverages

in preparation

*Active Ingredients and Supplements*

**Edited by Anthony Almada**

This book gives a balanced and informative portrayal of the leading bioactive ingredients found in sports, fitness, and physique foods and beverages (SFPFBs). The reader will find an ingredient-by-ingredient treatment of the most common and exotic bioingredients (the top 50-75) purported to possess or impart bioactivity related to the human form (body composition) and physical performance.

*Sports, Fitness, and Physique Foods and Beverages: Active Ingredients and Supplements* is the single go-to reference that provides researchers, formulators, manufacturers, and end users alike the answers to the state of the science of the leading bioactive ingredients being employed in today's and tomorrow's products.

304 pages • 0-8138-0237-7 • 9780813802374 • hb • December 2006

### 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.

950 pages • 0-8809-1187-5 • 9780880911870 • Ring Binder • 2001

Only available for sale outside North America

### 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.

84 pages • 0-8809-1183-2 • 9780880911832 • pb • 2001

### 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.

Food scientists, food technologists and many others working in the health professions will find much of use and interest in the book. 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.

448 pages • 0-632-06478-1 • 9780632064786 • hb • 2004

### Beer

*Health and Nutrition*

**CW 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 Charlie 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.

200 pages • 0-632-06446-3 • 9780632064465 • hb • 2004

### Cardiovascular Disease

*Diet, Nutrition and Emerging Risk Factors*

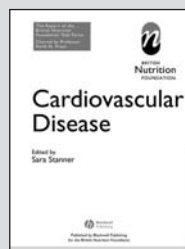
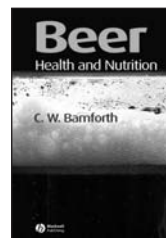
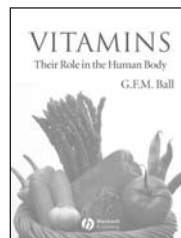
**Edited by Sara Stanner & BNF**

**British Nutrition Foundation Series**

**Chaired by Keith Frayn**

Timely and important, *Nutrition and 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.

400 pages • 1-4051-0166-0 • 9781405101660 • pb • April 2005



new

### Plants

*Diet and Health*

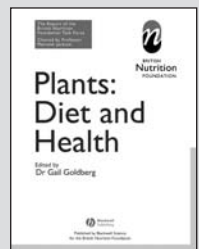
**Edited by Gail Goldberg & BNF**

**British Nutrition Foundation Series**

**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. The Task Force of well-known and respected scientists have written a book that will be of interest and use to nutritionists and dietitians, health professionals, food industry personnel, policy makers and journalists.

368 pages • 0-632-05962-1 • 9780632059621 • pb • 2003



### Adverse Reactions to Food

**Edited by Judith Buttriss & BNF**

**British Nutrition Foundation Series**

**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.'

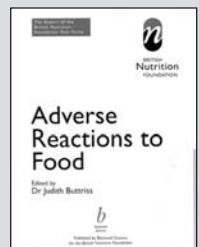
JOURNAL OF HUMAN NUTRITION & DIETETICS

"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. The task force members have provided cutting edge information, which is a must-have reference for a whole range of professionals including dietitians, nutritionists, health visitors, family practitioners, nursing practitioners and many other health professionals.

256 pages • 0-632-05547-2 • 9780632055470 • pb • 2001



### Obesity

*Report of the British Nutrition Foundation Task Force*

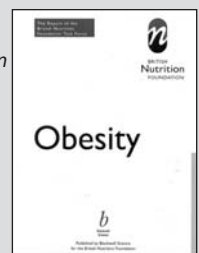
**Edited by the BNF**

**British Nutrition Foundation Series**

**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, prevention and treatment of obesity.

272 pages • 0-632-05298-8 • 9780632052981 • pb • 1999



**Nutrition at a Glance**



**Mary Barasi**

**At a Glance Series**

The importance of the diet as the root cause of many human diseases, and in their treatment, has only recently been fully appreciated and the subject is never far from the newspaper headlines, nor far from the thoughts of much of developed-nation populations. *Nutrition at a Glance* provides succinct information in a user friendly and well-illustrated manner, allowing for easy assimilation of the main facts about human nutrition.

Each chapter focuses on key facts, and is supported by well-planned diagrams in a carefully-presented layout. All the main topics relevant to the study of human nutrition are covered, including methods for studying nutrition, the consequences of inadequate nutrition, carbohydrates, fats, proteins, energy balance, micronutrients, alcohol, obesity, cancer, cardiovascular disease, gastrointestinal diseases, dietary needs of special groups, the brain, food choice, food allergies and intolerances, nutritional therapies, popular diets, politics of food, diet and exercise, health promotion programmes, the role of the dietitian and clinical nutrition.

**128 pages • 1-4051-3487-9 • 9781405134873 • pb • April 2007**

**Dietary Fibre Enrichment**



*Effects on food microstructure, nutrition and quality*

**Edited by Charles Brennan & Victor Kuri**

This important new book focuses on the our 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.

The editors, both well known internationally for their work in this area have drawn together a team of well known professionals providing a book that is an essential purchase for food scientists, technologists and nutritional scientists.

**320 pages • 1-4051-2151-3 • 9781405121514 • hb • July 2007**

**Nutrition and Arthritis**



**Alison Callaghan & M Rayman**

Arthritis affects millions of people throughout the world and while its treatment is usually medicinal or surgical, there exists a large body of evidence concerning the positive effects of nutritional input on the condition. This important title thoroughly reviews the available studies and data, providing a clear, concise and user friendly reference manual.

Coverage includes the types, aetiology and importance of arthritic conditions, risk factors diagnosis and clinical features, pharmacological treatment, nutritional adequacy and current dietary approaches to the treatment of arthritis, the influence of exclusion, elemental, vegan and vegetarian diets, the role of micronutrients and the use of n-3 fatty acids, glucosamine sulphate, chondroitin and other supplements in the treatment of arthritic conditions.

This title is an essential purchase for all those concerned with arthritis and its treatment.

**160 pages • 1-4051-2418-0 • 9781405124188 • pb • July 2006**

**Nutrition and Health**

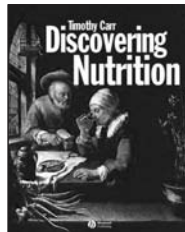
**Edited by Tanya Carr & Koen Descheemaeker**

*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

**208 pages • 0-632-05844-7 • 9780632058440 • hb • 2001**

**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.

**224 pages • 0-632-04564-7 • 9780632045647 • pb • 2002**

**\* 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 catalogue.**

**Nutrition in Institutions**



**Maria Davies, Emma Hitch & Susan Chesham**

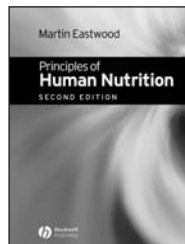
This important new textbook covers all major aspects of nutrition in such institutions. The book is divided broadly into six sections: Hospitals; Schools; Residential homes for the elderly; Psychiatric hospitals; Prisons; The armed forces. Each section covers history, special considerations, policies, 'who decides who gets what', stakeholders, financial considerations, catering details, and recommendations.

**320 pages • 1-4051-2125-4 • 9781405121255 • pb • September 2006**

**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.

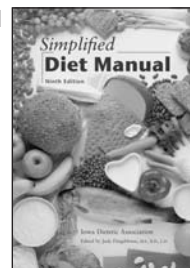
Primarily written as a course text for those studying degree courses in nutrition and dietetics, *Principles of Human Nutrition* is also of great value as a reference for professional nutritionists and dietitians, food scientists and health professionals based in academia and commercial companies

**704 pages • 0-632-05811-0 • 9780632058112 • pb • 2003**

**Simplified Diet Manual**

**NINTH EDITION**

**Judy Fitzgibbons & Iowa Dietetic Association**



While reflecting the dynamic nature of the field of nutrition, the 9th edition of the *Simplified Diet Manual* retains its basic purpose: providing easy-to-understand, basic nutrition guidelines for normal and therapeutic diets. The concise, user-friendly format of this useful resource helps dietitians and foodservice workers succeed in their vital role in maintaining nutritional health and well-being of clients in long-term care facilities, hospitals, and outpatient service centers.

**180 pages • 0-8138-2783-3 • 9780813827834 • pb • 2002**

**Study Guide to the Simplified Diet Manual**

**NINTH EDITION**

**Edited by Barbara Boeckmann and Iowa Dietetic Association**

*Simplified Diet Manual Study Guide*, Ninth Edition will assist in the education and training of dietitians, dietary managers and supervisors, and foodservice employees. The guide provides information on routine diets and their modifications for a variety of nutritional needs and enhances readers' knowledge and understanding of basic nutritional principles.

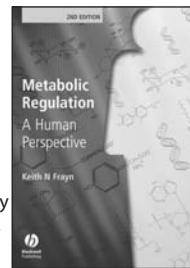
**96 pages • 0-8138-2784-1 • 9780813827841 • pb • 2001**

**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.

**352 pages • 0-632-06384-X • 9780632063840 • pb • 2003**

**\* to order this title within the USA contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not call this number to order any other titles from this catalogue.**

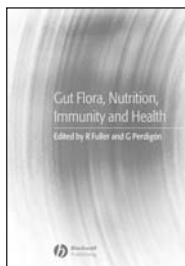
## Gut Flora, Nutrition, Immunity and Health

Edited by 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.

288 pages • 1-4051-0000-1 • 9781405100007 • hb • 2003



## Counselling Skills for Dietitians

Judy Gable

This book shows how a counselling approach and counselling skills can be used by a dietitian to identify problems, assess needs and promote dietary change. It is a practical guide providing the reader with ways to manage situations when patients are emotionally distressed and find it difficult to listen to dietary advice.

208 pages • 0-632-04261-3 • 9780632042616 • pb • 1997

## Nutrition and Stroke

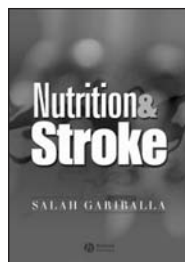
Prevention and Treatment

Salah Gariballa

Stroke is a common and devastating affliction, which often results in death or major loss of independence with immense human and financial costs.

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.

192 pages • 1-4051-1120-8 • 9781405111201 • pb • 2004



## 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.

464 pages • 0-632-04658-9 • 9780632046584 • pb • 2003

\* to order this title within the USA contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not call this number to order any other titles from this catalogue.

## Regulation of Functional Foods and Nutraceuticals

A Global Perspective

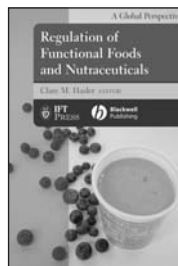
Edited by Clare M Hasler

IFT Press Series

A comprehensive resource for information on regulatory aspects of the growing, and economically important, functional food industry. Regulatory systems and definitions of key terms (food, supplement, drug, etc) vary from country to country. A thorough understanding of laws and regulation within and among key countries with regard to functional foods, herbal extracts or drugs, and nutritional supplements is critical to the direction of food companies that are developing products for these markets.

International experts with legal and/or scientific expertise address relevant topics from quality issues, to organic foods and labeling. Innovative product development within the framework of existing regulations are addressed in individual chapters, while overview chapters discuss global principles, inter-country trading issues, and a comparison of the laws and regulations within different countries graphically.

432 pages • 0-8138-1177-5 • 9780813811772 • hb • May 2005



new

## The Nutrition Society Textbook Series

Series Editor: Michael J Gibney - Trinity College, Dublin, Ireland

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

Edited by Michael J Gibney, Hester H Vorster & Frans J Kok

The Nutrition Society Textbook Series

'...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.

360 pages • 0-632-05624-X • 9780632056248 • pb • 2002



## Nutrition and Metabolism

Edited by Michael J Gibney, Ian Macdonald & Helen M Roche

The Nutrition Society Textbook Series

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.

416 pages • 0-632-05625-8 • 9780632056255 • pb • 2003



## Clinical Nutrition

Edited by Michael J Gibney, Marinos Elia, Olle Ljungqvist & Julie Dowsett

The Nutrition Society Textbook Series

*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 counselling, and ends with illustrative clinical case histories.

496 pages • 0-632-05626-6 • 9780632056262 • pb • June 2005



new

## Public Health Nutrition

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

The Nutrition Society Textbook Series

*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.

392 pages • 0-632-05627-4 • 9780632056279 • pb • 2004



For further information about the Nutrition Society Textbook Series and Supplementary Material visit [www.nutritiontexts.com](http://www.nutritiontexts.com)

**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; becoming more physically active.

**208 pages • 0-632-03927-2 • 9780632039272 • pb • 1996****Nutrition and Diet Therapy Reference Dictionary***FIFTH EDITION***Rosalinda T Laguna & Virginia S Claudio**

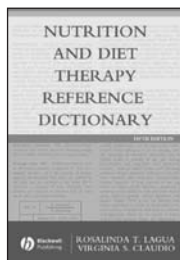
Filling the need unmet by today's medical dictionaries, the new fifth edition of Nutrition and Diet Therapy Reference Dictionary is the most comprehensive dictionary covering nutrition and diet therapy available for health care professionals. Much more than a dictionary, the word entries don't just define, but include the main reasons for suggested nutrition therapy and dietary guidelines, foods allowed, and avoided. 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.

**420 pages • 0-8138-1002-7 • 9780813810027 • hb • 2004****Diet and Healthy Ageing****David Lindsay**

*Diet and Healthy Ageing* presents evidence for the link between diet and health, and the ageing process, focussing 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 utilisation, theories of ageing, diseases of ageing related to diet, plant foods and health, and socio-economic issues.

**352 pages • 1-4051-3093-8 • 9781405130936 • pb • October 2006**new  
editionin  
preparation**Advanced Dietary Fibre Technology****Edited by D Barry V 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.

**560 pages • 0-632-05634-7 • 9780632056347 • hb • 2000****Whole Grains and Health****Edited by Leonard Marquart, Marla Reicks, David Jacobs Jr, Graeme McIntosh & Kaisa Poutanen**

*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.

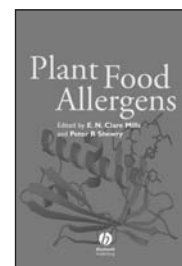
A unique feature is a section devoted to communicating with consumers. Barriers exist which affect consumer acceptance and use of whole-grain foods. *Whole Grains and Health* addresses those concerns and includes strategies for furthering research, product development and education as each relates to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

**512 pages • 0-8138-0777-8 • 9780813807775 • hb • October 2006****Nutrition and Dietary Advice in the Pharmacy***SECOND EDITION***Pamela Mason**

The incidence of over-weight and obesity continues to increase, making advice on weight control even more important for people of all ages including children and adolescents. Each chapter has been updated to include these and a number of other changes.

**320 pages • 0-632-05368-2 • 9780632053681 • pb • 2000**in  
preparation**Plant Food Allergens****Edited by 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.

**248 pages • 0-632-05982-6 • 9780632059829 • hb • 2003****The Psychology of Eating\****From Healthy to Disordered Behavior***Jane Ogden**

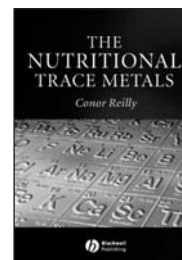
Providing a complete map of the study of eating behaviours, *The Psychology of Eating* is an essential guide for students, teachers and researchers who wish to expand their knowledge with a comprehensive overview of diet-related work.

**320 pages • 0-631-23374-1 • 9780631233749 • pb • 2002**

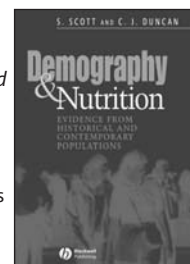
\*To order this title within the USA contact Blackwell Publishing Inc, Tel: 800 216 2522. Please do not call this number to order any other titles from this catalogue.

**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.

**356 pages • 1-4051-1040-6 • 9781405110402 • hb • 2004****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.

**384 pages • 0-632-05983-4 • 9780632059836 • hb • 2002**

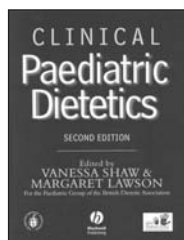
## Clinical Paediatric Dietetics

SECOND EDITION

Vanessa Shaw & Margaret Lawson

This standard work for practising dietitians and students has been revised to reflect the growing importance of nutritional support in many paediatric conditions and the numerous advances which have occurred since the first edition was published in 1994. Fully comprehensive and covering all disorders of the body systems relating to nutrition, it includes enteral and parenteral feeding, the nutrition and feeding of premature infants, diseases of organ systems, lipid disorders, nutrition for children with feeding difficulties, burns, obesity and failure to thrive.

480 pages • 0-632-05241-4 • 9780632052417 • hb • 2001



## Nutrition in Primary Care

Briony Thomas  
for the British Dietetics Association

256 pages • 0-632-03981-7 • 9780632039814 • pb • 1996

## Manual of Dietetic Practice

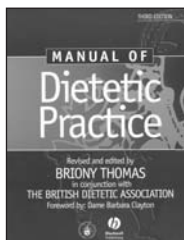
THIRD EDITION

Edited by Briony Thomas  
for the British Dietetics Association

"... the factor that sets it apart from other texts is the quality and detail of the practical and clinical information it provides." CLARE SOULSBY, DEPARTMENT OF GASTROENTEROLOGY, ROYAL LONDON HOSPITAL, LONDON, UK

Since it was first published in 1988, the *Manual of Dietetic Practice* has become an indispensable textbook and reference 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 third edition has been fully revised in terms of content and presentation, and new topics such as clinical effectiveness, cognitive behavioural therapy and healthcare ethics have been included.

768 pages • 0-632-05524-3 • 9780632055241 • pb • 2001



## About Kids

Food and Beverages

Bryan Urbick

The book contains information on the market for products targeted at kids, and aims to add to existing product development methods to help increase the success rate in this ever-changing sector of the food industry.

0-90574-842-5 • 9780905748429 • pb • 2000

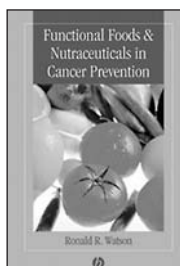
## Functional Foods and Nutraceuticals in Cancer Prevention

Edited by Ronald R 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 worlds 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.

332 pages • 0-8138-1854-0 • 97808138542 • hb • 2003



## Eggs and Health Promotion

Ronald R 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. *Eggs in Health Promotion* makes an important contribution to the literature on the role of eggs in human health, nutrition, and disease treatment and prevention. 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.

264 pages • 0-8138-2798-1 • 9780813827988 • hb • 2002

## Dietary Supplements and Functional Foods

G P Webb

The market for supplements and functional foods is massive and growing. There are many accepted uses of dietary supplements, e.g. the use of fish oils in the prevention and treatment of heart disease/arthritis and the use of folic acid in pregnancy to prevent neural tube defects. Supplements and functional foods are becoming more important as academic subjects taught within conventional health, nutrition and health-related courses and also in the many courses springing up in areas such as herbalism and alternative therapies taught now within orthodox academic establishments throughout the world.

This textbook will take an introductory approach to the subject defining what supplements and functional foods are and the reasons why they are taken. Evidence will be presented for their successful use in treatment and prevention of disease processes. The individual supplements will then be discussed in detail including chapters on vitamins, minerals and antioxidants, natural fats and oils, garlic, other plant products and royal jelly, and functional foods such as probiotics.

256 pages • 1-4051-1909-8 • 9781405119092 • pb • January 2006



## FOOD AND NUTRITION PRESS

The following Food and Nutrition Press books are now available from Blackwell Publishing . . .

All orders must be placed through our office in Ames Iowa.

## Design and Analysis of Sensory Optimization

Robert G. Cassens

This book discusses experimental designs which are very useful in sensory and consumer testing. As an added feature this coverage is fully illustrated with real-life examples. In addition, the importance of fractional factorial designs are explained more fully than in books now available.

This book will be valuable for a wide audience of professionals in the areas of sensory, marketing, advertising, statistics, quality assurance, food, beverage, personal care, pharmaceutical, household products, and cosmetic industries. The book could also serve as a text in applied statistics.

133 pages • 0917678311 • 9780917678318 • hb • 1994

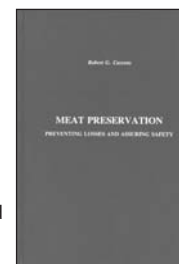


## Meat Preservation: Preventing Losses and Assuring Safety

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.

310 pages • 0917678346 • 9780917678349 • hb • 1993



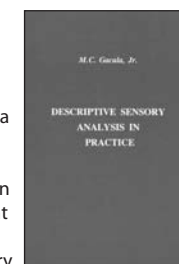
## Descriptive Sensory Analysis in Practice

Edited by M.C. Gacula, Jr.

Arthur D. Little, Inc. pioneered a descriptive technique in the 1950's known as the "Flavor Profile" that laid the foundation for the development of current descriptive techniques used today in academia and industry.

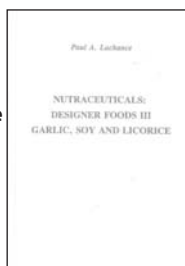
Several collections of published papers are reprinted in this book. The main areas covered include dairy products, meats, alcoholic beverages, textile materials and general applications. In addition, Dr. Gacula has prepared 40 pages of new text material on (1) Descriptive Sensory Analysis Methods, and (2) Computer Software.

712 pages • 0917678370 • 9780917678370 • hb • 1997



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

**Edited by 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.

375 pages • 0917678400 • 9780917678400 • hb • 1995

**Multivariate Data  
Analysis in Sensory and  
Consumer Science**

**Edited by  
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.

317 pages • 0917678419 • 9780917678417 • hb • 1995

**Food For Health in the  
Pacific Rim**

**Edited by John R. Whitaker,  
Ph.D., Norman F. Haard,  
Ph.D., Charles F.  
Shoemaker, Ph.D., and R.  
Paul Singh, Ph.D.**



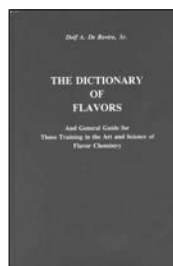
There are 71 chapters in the book and authors from Australia, Brazil, Canada, China, Hong Kong, Japan, Mexico, Taiwan and the United States. The chapters are arranged under seven sections, which include General Topics in Food Science and Technology; Food Processing and Engineering; Antioxidants in Foods; Nutrition and Food Science; Food Safety; Sensory Science of Foods; and Food Biotechnology.

Many of the chapters are exceptional in the quality and depth of science and state-of-the-art instrumentation and techniques used in the experimentation. There is literally a gold mine of new information available in this book, not only for healthful foods for the Pacific Rim but for many other areas as well.

610 pages • 091767846X • 9780917678462 • hb • 1999

**Dictionary of Flavors**

**Dolf A. De Rovira, Sr.**



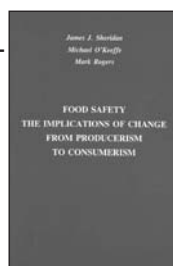
The *Dictionary of Flavors* defines flavors used in foods, beverages, tobacco, and pet and animal foods.

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.

548 pages • 0917678478 • 9780917678479 • hb • 1999

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

**Edited by  
James J. Sheridan, Ph.D.,  
Michael O'Keefe, Ph.D. and  
Mark Rogers, Ph.D.**

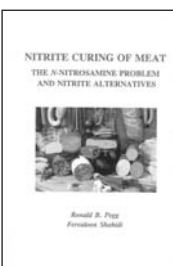


One of the recent developments in regard to food safety is the legal change that consumers have a right to be sold safe food and that the primary producer is now part of the process which must guarantee the delivery of safe products.

232 pages • 0917678486 • 9780917678486 • hb • 1998

**Nitrite Curing of Meat:  
The Nitrosamine  
Problem and the Nitrite  
Alternatives**

**Ronald B. Pegg, Ph.D. and  
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.

268 pages • 0917678508 • 9780917678509 • hb • 2000

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

**Howard R. Moskowitz,  
Ph.D., Alejandra M. Muñoz,  
M.S., and Maximo C. Gacula,  
Jr., Ph.D.**

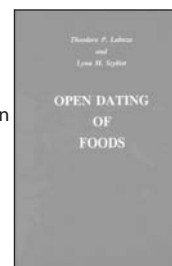


The authors skillfully present different approaches to the same problem and even different ways to look at the same type of data. If you have ever been stumped by a controversy in product assessment, the design of studies, or the analysis of data, you will find the answer in this book.

300 pages • 0917678575 • 9780917678578 • hb • 2003

**Open Dating of Foods**

**Theodore P. Labuza, Ph.D.  
and 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 consumer'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.

239 pages • 0917678532 • 9780917678530 • hb • 2001

**Verocytotoxigenic E.  
coli**

**Edited by Geraldine Duffy,  
Ph.D, Patricia Garvey, Ph.D,  
and David A. McDowell,  
Ph.D**



Verocytotoxin producing Escherichia coli (VTEC), and in particular, strains of serogroup O157, have emerged as significant pathogens causing a range of severe and potentially fatal illnesses. The European Union has recognised the threat posed by E. coli O157:H7 and the need to devise control strategies based on an understanding of VTEC pathogenicity, 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.

457 pages • 0917678524 • 9780917678523 • hb • 2001

**Dry-Cured Meat  
Products**

**Fidel Toldrá, Ph.D.**



Dry-cured meat products, such as dry-cured ham and dry-fermented sausages, constitute one of the most representative traditional foods that have been produced and consumed throughout history by a diversity of cultures and in different areas of the world. These meat products, which have a high variety of flavors and textures, represent an important part of local economies, particular cultures and gastronomic heritages.

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.

244 pages • 0917678540 • 9780917678547 • hb • 2002

## JOURNALS

### Diabetes, Obesity and Metabolism

Edited by 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](http://www.blackwellfood.com/dom)

### International Journal of Consumer Studies

Edited by 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 behaviour; 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](http://www.blackwellfood.com/ijc)

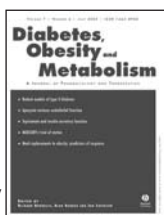
### International Journal of Dairy Technology

PUBLISHED ON BEHALF OF THE  
SOCIETY OF DAIRY TECHNOLOGY

Edited by 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](http://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](http://www.blackwellfood.com/ifs)

### Journal of Consumer Affairs

PUBLISHED ON BEHALF OF THE  
AMERICAN COUNCIL ON  
CONSUMER INTERESTS

Edited by  
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](http://www.blackwellfood.com/joca)

### Journal of Food Biochemistry

Edited by 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. Topic 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](http://www.blackwellfood.com/jfbc)



### Journal of Food Lipids

Edited by 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](http://www.blackwellfood.com/jfl)

### Journal of Food Process Engineering

Edited by M. Elena Castell  
Perez and 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](http://www.blackwellfood.com/jfpe)

### Journal of Food Processing and Preservation

Edited by 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](http://www.blackwellfood.com/jfpp)

### New to Blackwell Publishing: EuroChoices

Edited by 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](http://www.blackwellfood.com/ec)



**Journal of Food Quality****Edited by Louise Wicker**

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 on 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 Food Safety****Edited by 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

ANNOUNCING FOR 2006:

**Journal of Foodservice**

*Incorporating Food Service Technology & Foodservice Research International*

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 1524-8275 | Online ISSN 1745-4506

Publishing 6 times each year | New in 2006  
www.blackwellfood.com/jofs

**Journal of Human Nutrition and Dietetics**

PUBLISHED ON BEHALF OF THE  
BRITISH DIETETIC ASSOCIATION

**Edited by Annie Anderson**

*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 behaviour; Food intake and nutritional status; Sociology of food.

Print ISSN 0952-3871 | Online ISSN 1365-277X

Published Bimonthly  
www.blackwellfood.com/jhn

**Journal of Muscle Foods****Edited by 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 Rapid Methods and Automation in Microbiology****Edited by 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 Sensory Studies****Edited by 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 Texture Studies**

*An International Journal of Rheology, Psychorheology, Physical and Sensory Testing of Foods and Consumer Goods*

**Edited by 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

**Nutrition and Dietetics**

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

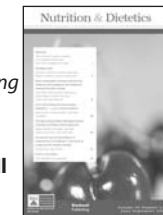
**Editor-in-Chief Linda Tapsell**

*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



**Maternal and Child Nutrition**

Edited by **Victoria Hall Moran** and **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](http://www.blackwellfood.com/mcn)

**Nutrition Bulletin**

PUBLISHED ON BEHALF OF THE  
BRITISH NUTRITION  
FOUNDATION

Edited by **Judith Buttriss** and  
**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](http://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](http://www.blackwellfood.com/obr)



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PUBLISHED IN ASSOCIATION WITH THE SOCIETY FOR EXPERIMENTAL BIOLOGY  
AND THE ASSOCIATION OF APPLIED BIOLOGISTS

Print ISSN 1467-7644 | Online ISSN 1467-7652 | Published Bimonthly |  
[www.blackwellfood.com/pbi](http://www.blackwellfood.com/pbi)

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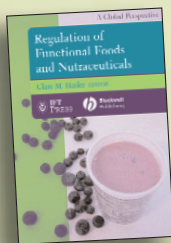


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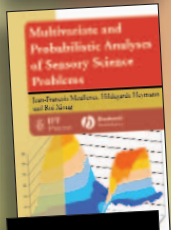
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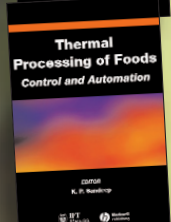
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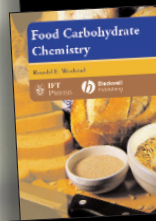
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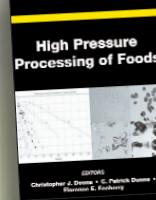
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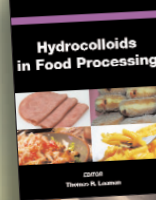
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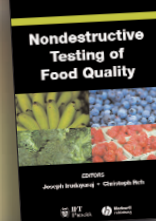
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