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


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.


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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GENERAL FOOD SCIENCE, FOOD TECHNOLOGY AND FOOD SERVICE

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 • 1-4051-0866-1 • 9781405108663 • 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 IFoST, 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 • 0-632-04412-8 • 9780632044121 • 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 AbstractsSM, 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.foodsciencencentral.com.

FSTA – Food Science and Technology AbstractsSM and Food Science CentralTM 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
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 & Janice Simms Hipp

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.

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

Purchasing for Food Service

SECOND EDITION

Lyne 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

Preharvest and Postharvest Food Safety

Edited by Ross C Beier, Richard L Ziprin, Suresh Pillai & Timothy D Phillips

IFT Press Series

While presenting the latest scientific research on the major pathogens associated with meat, poultry, produce, and other foods, Preharvest and Postharvest Food Safety goes beyond other professional reference books by identifying the research needed to assure food safety in the future. A worthy new edition to the IFT Press series of food science and technology titles, it describes what we now know about 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 SAFETY, FOOD MICROBIOLOGY AND QUALITY ASSURANCE

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.

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

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

The Microbiological Safety of Food in Health-Care Settings
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

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

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Environmental Contaminants in Food
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“A cool, authoritative recitation of the state of scientific knowledge in this emotive area” - FOOD SCIENCE AND TECHNOLOGY TODAY
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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

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Or visit our website www.blackwellfood.com
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

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 Pettit & FA Skinner
320 pages • 0-632-02629-4 • 9780632026296 • hb • 1990

Biofilms in the Food Environment
Edited by Hans Blaschek, Hua Wang & Meredith Agile
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

High Pressure Processing of Foods
Edited by Christopher Doona, C Patrick Dunne and Florence E Fearherry
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

Water Activity in Foods
Fundamentals and Applications
Edited by Gustavo V Barbosa-Canovas, 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

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 • 0138111112 • 9780138111116 • hb • November 2005

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Or visit our website www.blackwellfood.com
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

T o o r d e r c a l l + 4 4 ( 0 ) 1 2 3 5 4 6 5 5 0 0 o r f o r N o r t h A m e r i c a c a l l 8 0 0 - 8 6 2 - 6 6 5 7
Or visit our website www.blackwellfood.com
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
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

Phytoxins
Chemistry and Biochemistry
Edited by Luis Botana & Y H Hui
Phytoxins: Chemistry and Biochemistry presents the most updated information available on phytoxins. 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 chemical departments.

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 Flavours 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 • 1-4051-1456-9 • 9781405114569 • 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 • 1-8412-224-8 • 9781841272245 • hb • 2002

Water-Soluble Polymer Applications in Foods
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316 pages • 1-8412-224-8 • 9781841272245 • hb • 2002

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 • 9781841273317 • hb • 2002

Only available for sale outside North America
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<tr>
<th>Title</th>
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<tr>
<td>Design and Technology of Packaging Decoration for the Consumer Market</td>
<td>Geoff A Giles</td>
<td>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.</td>
<td>306 pages • 1-84127-106-3 • 9781841271064 • hb • 2001 Only available for sale outside North America</td>
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<tr>
<td>Materials and Development of Plastics Packaging for the Consumer Market</td>
<td>Geoff A Giles &amp; David R Bain</td>
<td>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.</td>
<td>243 pages • 1-84127-116-0 • 9781841271163 • hb • 2001 Only available for sale outside North America</td>
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<tr>
<td>Technology of Plastics Packaging for the Consumer Market</td>
<td>Geoff A Giles &amp; David R Bain</td>
<td>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.</td>
<td>273 pages • 1-84127-117-9 • 9781841271170 • hb • 2001 Only available for sale outside North America</td>
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<td>Food Packaging Engineering</td>
<td>Scott A Morris</td>
<td>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.</td>
<td>650 pages • 0-8138-1479-0 • 9780813814797 • hb • November 2006</td>
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<tr>
<td>Paper and Paperboard Packaging Technology</td>
<td>Mark Kirwan</td>
<td>Packing 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.</td>
<td>448 pages • 1-4051-2503-9 • 9781405125031 • hb • August 2005</td>
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<tr>
<td>Packaging Closures and Sealing Systems</td>
<td>Nigel Theobald</td>
<td>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.</td>
<td>320 pages • 1-8412-7373-7 • 9781841273732 • hb • July 2006</td>
</tr>
<tr>
<td>Canmaking for Can Fillers</td>
<td>Terence A Turner</td>
<td>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.</td>
<td>416 pages • 1-84127-220-5 • 9781841272207 • hb • 2001 Only available for sale outside North America</td>
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**FOOD LEGISLATION**

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<tr>
<td>Guide to Food Laws and Regulations</td>
<td>Patricia A Curtis</td>
<td>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.</td>
<td>300 pages • 0-8138-1946-6 • 9780813819464 • pb • August 2005</td>
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<tr>
<td>A Practical Guide to Food Safety Regulation</td>
<td>H L Goodwin JR &amp; Janie Simms Hipp</td>
<td>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.</td>
<td>352 pages • 0-8138-1198-8 • 9780813811987 • hb • May 2006</td>
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<td>Regulation of Functional Foods and Nutraceuticals</td>
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<td>A Global Perspective</td>
<td>432 pages • 0-8138-1177-5 • 9780813811772 • hb • 2005 Please see full entry on page 20</td>
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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 growing 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

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 determining 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 for 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 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.

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.

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.

• 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
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

Pectins and their Manipulation
Edited by Graham Seymour & JP Knox
Biological Sciences Series
‘This book is extremely well produced. In particular the editors are to be complimented for ensuring great clarity, and uniformity of style, in the numerous diagrams’

Food Stabilisers, Thickeners and Gelling Agents
Edited by Alan Imeson
The book covers not only the chemical structure, properties, their links to other wall components and 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

MINERALS

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

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

Food Management - Ingredients

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. Its 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

Can’t find the books you want? See the full index on page 27.
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 /
extration 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
cr as well as cutting edge
information*FOOD
BIOCHEMISTRY

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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

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## 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 • 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

## CONFECTIONERY

### 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

### 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

## FERMENTED FOODS AND BEVERAGES

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

**SECOND EDITION**

[Edited by Philip Ashurst](#)

This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Vegetable Juices, drinks containing Herbal Extracts. It is directed at students 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

## Dairy Foods • Bakery and Cereal Science • Confectionery • Fermented Foods and Beverages

### 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

[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. Yet there are relatively few professional publications that cover the science and technology of prebiotics and probiotics 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

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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 feedstuff. 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.

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

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.

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: 0632-05723-8 • 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.

592 pages • 0632-05212-0 • 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.

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.

The book describes the processing of fruits from four perspectives: scientific basis, manufacturing and engineering principles, production techniques, and processing of individual fruits. A scientific knowledge of the horticulture, biology, chemistry, and nutrition of fruits forms the foundation. A presentation of technological and engineering principles involved in processing fruits is a prelude to their commercial production. As examples, the manufacture of several categories of fruit products is discussed. The final part of the book discusses individual fruits, covering their harvest to a finished product in a retail market. As a professional reference book replete with the latest research or as a practical textbook filled with example after example of commodity applications, Handbook of Fruits and Fruit Processing is the current, comprehensive reference guide for the fruit industry.

Camelina
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.

Can’t find the books you want? See the full index on page 27.

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.

320 pages • 1-84076-025-7 • 9781840760255 • hb • June 2007

Only available for sale outside North America

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

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

**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**

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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 Kristinsson

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 • 0-8138-0768-4 • 9780813807683 • hb • August 2006

**Wilson’s Practical Meat Inspection**

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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

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

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

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Nutrition and Dietetics chapter carefully reviews the latest research and in health and disease and carcinogenesis, each subject, have drawn together an impressive list of 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.

Nutrition and Disease: A Case-Based Approach
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.

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.

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.

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.

The Nutrition Society Textbook Series
Series Editor: Michael J Gibney - Trinity College, Dublin, Ireland
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Introduction to Human Nutrition
Edited by Michael J Gibney, Hester H Vorster & Frans J Kok
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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.

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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.

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Edited by Michael J Gibney, Barrie M Margetts, John M Kearney & Lenore Arab
The Nutrition Society Textbook Series
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For further information about the Nutrition Society Textbook Series and Supplementary Material visit www.nutritiontexts.com

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Issues.

Diet, plant foods and health, and socio-economic theories of ageing, diseases of ageing related to oxidants, which are now seen as being critically important in a number of processes. Individual components of the diet might play in health, and the ageing process, focussing on the evidence for the link between diet and medicine, and the new standard for dietary reference tool covering almost all aspects of nutrition and dietetics. Provides a compact, handy, yet comprehensive reference tool covering almost all aspects of nutrition and dietetics. 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

Nutrition and Diet Therapy Reference Dictionary

Rosalinda T Lagua & 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 intake.

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 antioxidants, which are now seen as being critically important in a number of processes.

Contents include diet 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

Advanced Dietary Fibre Technology

Edited by D Barry V McLeary & 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

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 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 form 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

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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
The third edition has been fully revised in terms of content and presentation, and new topics such as obesity and failure to thrive.

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 • 9780813853842 • 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 • 0-8138-2796-1 • 9780813827968 • 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 orthodoxy 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 • hb • January 2006

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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

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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. Nutraceuticals 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 Garrett 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 skilfully 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

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Edited by Louise Wicker
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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.

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