



Food engineering innovation: new technologies and new products(Chinese Edition)

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paperback. Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment. Paperback. Pub Date: 2013 Pages: 528 Language: Chinese Publisher: China Light Industry Press Food Engineering innovation: new technologies and new products in the first part will be a new technology in the food industry are described. Consider the importance of heat treatment in the food industry. so we are naturally non-heat-treated as in food preservation food engineering innovation: the start of the new technologies and new products. the chapter. Therefore. the first chapter of the high-pressure processing, pulsed electric field and ultrasound theory. potential applications. and the challenges faced by the discussion. The second chapter focuses on the new technology aspects of the food industry's fastest-growing bakery product discussed technology as a low temperature in these products to meet consumer convenience. health and quality requirements means have been studied extensively. The third chapter deals with the natural flavor compounds in biological extraction technology and analytical tools to distinguish between natural and synthetic products. The fourth chapter covers the further application of biotechnology in the food industry. focuses on the solid-state fermentation technology. which is an efficient use of agricultural and...



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