

Hydrocolloid applications - gum technology in the food and other industries

Blackie Academic & Professional - Hydrocolloid Applications: Gum Technology in the Food and Other Industries by A. Nussinovitch

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Specialized, less conventional capsules e.

Hydrocolloid Applications: Gum Technology in the Food and Other Industries

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Hydrocolloid Applications: Gum technology in the food and other industries: Nussinovitch: 9780412621208: public-docs.talentcoach.ir: Books

Box 12, Rehovot 7610001, ISRAEL Tel: +972 - 0 8-9489385 Fax: +972 - 0 8-9363208 Email Address: Curriculum Vitae Amos Nussinovitch was born in Kibbutz Megiddo, Israel. It introduces sources, structures, properties, and food uses, and describes gums in non-food areas, their applications and their multi-disciplinary contribution to these fields, as well as examples of their uses. To know more about guar gum please visit: Cassia Gum as Hydrocolloid Unlike the guar gum, the use of cassia is largely limited to pet-food production.

Hydrocolloid Applications : Gum Technology in the Food and Other Industries by A. Nussinovitch (1998, Hardcover) for sale online

The second part includes a thorough description of gums in food and non-food areas, their applications and their multi-disciplinary contribution to these fields, as well as examples of their uses. The first is devoted to a few important gelling and non-gelling gums, their sources, the raw materials from which they are manufactured, their structures, functions and properties, followed by their food applications. The first part serves as an

introduction covering sources, structures, properties, and food uses.

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The text is also accompanied by a detailed index, designed to help the reader locate information easily. It also retains moistures in frozen foods. Methods for size reduction f.

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