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Food Processing Technology: Principles and Practice, Fourth Edition, has been updated and extended to include the many developments that have taken place since the third edition was published. The new edition includes an overview of the component subjects in food science and technology, processing stages, important aspects of food industry management not otherwise considered (e.g. financial management, marketing, food laws and food industry regulation), value chains, the global food industry, and over-arching considerations (e.g. environmental issues and sustainability). In addition, there are new chapters on industrial cooking, heat removal, storage, and distribution, along with updates on all the remaining chapters. This updated edition consolidates the position of this foundational book as the best single-volume introduction to food manufacturing technologies available, remaining as the most adopted standard text for many food science and technology courses. Updated edition completely revised with new developments on all the processing stages and aspects of food industry management not otherwise considered (e.g. financial management, marketing, food laws, and food industry regulation), and more Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process, including the equipment used and the effects of processing on micro-organisms that contaminate foods Describes post-processing operations, including packaging and distribution logistics Includes extra textbook elements, such as videos and calculations slides, in addition to summaries of key points in each chapter

Widely regarded as a standard work in its field, this book introduces the range of processing techniques that are used in food manufacturing. It explains the principles of each process, the processing equipment used, operating conditions and the effects of processing on micro-organisms that contaminate foods, the biochemical properties of foods and their sensory and nutritional qualities. The book begins with an overview of important basic concepts. It describes unit operations that take place at ambient temperature or involve minimum heating of foods. Subsequent chapters examine operations that heat foods to preserve them or alter their eating quality, and explore operations that remove heat from foods to extend their shelf life with minimal changes in nutritional quality or sensory characteristics. Finally, the book reviews post-processing operations, including packaging and distribution logistics. The third edition has been substantially rewritten, updated and extended to include the many developments in food technology that have taken place since the second edition was published in 2000. Nearly all unit operations have undergone significant developments, and these are reflected in the large amount of additional material in each chapter. In particular, advances in microprocessor control of equipment, ' minimal ' processing technologies, genetic modification of foods, functional foods, developments in ' active ' or ' intelligent ' packaging, and storage and distribution logistics are described. Developments in technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time.

Current discoveries and research into bioactive naturalproducts Medicinal Chemistry of Bioactive Natural Products provides amuch-needed survey of bioactive natural products and theirapplications in medicinal chemistry. This comprehensive referencefeatures articles by some of the world's leading scientists in thefield on discovery, structure elucidation, and elegant syntheticstrategies--developed for natural products--with an emphasis on thestructure activity relationship of bioactive natural products. Thetopics have been carefully chosen on the basis of relevance tocurrent research and to importance as clinically usefulagents. Rather than attempting to be a comprehensive encyclopedia ofbioactive natural products, Medicinal Chemistry of BioactiveNatural Products guides the reader to the key developments in thefield. By providing not only practical detail but a historicalperspective on the chemistry and biology of the compounds underconsideration, the book serves as a handy resource for researchersin their own work developing pharmaceuticals, and as an inspiringintroduction for young scientists to the dynamic field of bioactivenatural products research. Enhanced by examples with updated research results, the discussioncovers such topics as: \* The chemistry and biology of epothilones \* Vancomycin and other glycopeptide antibiotic derivatives \* Antitumor and other related activities of Taxol and itsanalogs \* The antimalarial properties of the traditional Chinese medicine,Quinghaosu (artemisinin) \* Huperzine A: A natural drug for the treatment of Alzheimer'sdisease \* The medicinal chemistry of ginkgolides from Ginkgo biloba \* Recent progress in Calophyllum coumarins as potent anti-HIVagents \* Plant-derived anti-HIV agents and analogs \* Chemical synthesis of annonaceous acetogenins and theirstructurally modified mimics

Reescrita e ampliada, esta 4ª edição aborda a Tecnologia do processamento de alimentos: princípios e prática combina teoria e aplicação de processos de alimentos com o resultado de estudos científicos e práticas comerciais. Abrangente, a obra apresenta um panorama da maioria das operações, oferecendo detalhes dos métodos e equipamentos de processo, condições de operação e os efeitos do processamento tanto nos microrganismos que contaminam ou deterioram os alimentos como nas propriedades físico-químicas, nutricionais e sensoriais dos alimentos. Os conteúdos são divididos em cinco partes: a Parte I descreve conceitos básicos importantes, incluindo composição dos alimentos, propriedades físicas e bioquímicas, qualidade e segurança dos alimentos, monitoramento e controle do processo e princípios de engenharia. As Partes II a IV agrupam as operações unitárias de acordo com o tipo de transferência de calor que ocorre, e a Parte V descreve operações pós-processamento, ou seja, embalagem, armazenagem e logística de distribuição.

This second edition of the classic title on practical energy provision for isolated houses and remote locations has now been updated with a new chapter. Pumps as Turbine is a practical handbook for engineers and technicians involved in designing and installing small water-power schemes. It concerns the use of standard pump units as a low-cost alternative to conventional turbines to provide stand-alone electricity generation for isolated houses and remote communities. This second edition has been updated and extended to include a case study from a recent scheme installed in collaboration with ITDG Kenya. The pump selection process is described through this step-by-step example, where the site head would have been too low for a Pelton turbine. The case study demonstrates that now, possibly more than ever before, the use of pumps as turbines offers a reliable, low-cost option for rural electrification. Arthur Williams has been involved in micro-hydro research and development since 1987. While completing his PhD he worked with ITDG to set up successful pump-as-turbine demonstration schemes in the UK and Pakistan. He is now a senior lecturer at the Nottingham Trent University where he continues to work on micro- and pico-hydro power.

Pterosaurs, the first vertebrates to evolve powered flight, are undergoing a long-running scientific renaissance that has seen sustained, and even elevated interest, from several generations of palaeontologists. These incredible reptiles are known from every continent, flew the Mesozoic skies for at least 160 million years, diversified into more than a dozen major clades and well over 100 species, and included the largest flying animals of all time. This volume brings together leading pterosaur researchers from around the globe to discuss new and cutting-edge research into various aspects of pterosaur palaeobiology and presents diverse papers to deliver new insights on flying reptile palaeoecology, flight, ontogeny, skeletal and soft-tissue anatomy, temporal and spatial distribution and evolution, as well as revisions of their taxonomy and interrelationships.

Principles and Practices for the Safe Processing of Foods presents information on the design, construction, and sanitary maintenance of food processing plants. This book also provides guidelines for establishing and implementing the Hazard Analysis Critical Control Points (HACCP) System and for training personnel in hygienic practices. This text is divided into 13 chapters and begins with the assessment of corporate policies concerning the controlled production of clean, wholesome foods in a sanitary manner. The next chapters deal with some of the requirements for safe food processing, including the establishment and implementation of HACCP rules, building status, sanitation, and personnel. A chapter briefly covers the structure of some microorganisms that affect safe food, such as viruses, bacteria, and fungi. This topic is followed by discussions of the biological factors underlying food safety, preservation, and stability; the principles and application of microbiological control methods; pathogenicity and pathogen profiles; and enzymes and their importance in food spoilage. The last chapters examine the aspects of microbiological safety in food preservation technologies and the criteria for ingredients and finished products. This book will prove useful to food manufacturers, policy makers, and public health workers.