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Emulsifiers are essential components of many industrial food recipes, whether they be added for the purpose of water/oil emulsification in its simplest form, for textural and organoleptic modification, for shelf life enhancement, or as complexing or stabilising agents for other components such as starch or protein.

Each chapter in this volume considers one of the main chemical groups of food emulsifiers. Within each group the structures of the emulsifiers are considered, together with their modes of action. This is followed by a discussion of their production / extraction and physical characteristics, together with practical examples of their application. Appendices cross-reference emulsifier types with applications, and give E-numbers, international names, synonyms and references to analytical standards and methods.

This is a book for food scientists and technologists, ingredients suppliers and quality assurance personnel.