



Functional Additives For Bakery Foods

Sakamon Devahastin



Functional Additives For Bakery Foods:

Functional Additives for Bakery Foods Clyde E. Stauffer, 1990 Abstract This publication is a detailed reference source which surveys the functions and applications of additives used in baked foods at relatively low levels Written for a wide range of bakery professionals the text explains how each class of additives functions and relates the action of each additive to the ultimate purpose of the baker making high quality baked products The additives discussed in this volume include oxidants reductants emulsifiers and surfactants enzymes chemical leavenings yeast vital wheat gluten and gums *Bakery Products* Y. H. Hui, Harold Corke, Ingrid De Leyn, Wai-Kit Nip, Nanna A. Cross, 2008-02-28 While thousands of books on baking are in print aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking In *Bakery Products Science and Technology* nearly 50 professionals from industry government and academia contribute their perspectives on the state of baking today The latest scientific developments technological processes and engineering principles are described as they relate to the essentials of baking Coverage is extensive and includes raw materials and ingredients from wheat flours to sweeteners yeast and functional additives the principles of baking such as mixing processes doughmaking fermentation and sensory evaluation manufacturing considerations for bread and other bakery products including quality control and enzymes special bakery products ranging from manufacture of cakes cookies muffins bagels and pretzels to dietetic bakery products gluten free cereal based products and specialty bakery items from around the world including Italian bakery foods Blending the technical aspects of baking with the freshest scientific research *Bakery Products Science and Technology* has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students **The Technology of Cake Making** A.J. Bent, E.B. Bennion, G.S.T. Bamford, 2013-03-09 The popularity of the 1973 fifth edition of *The Technology of Cake Making* has continued in many of the English speaking countries throughout the world This sixth edition has been comprehensively revised and brought up to date with new chapters on Cream butter and milkfat products Lactose Yeast aeration Emulsions and emulsifiers Water activity and Reduced sugar Eggs and egg products Baking fats and lower fat goods The chapters on Sugars Chemical aeration Nuts in confectionery Chocolate Pastries Nutritional value and Packaging have been completely rewritten The increased need for the continuous development of new products does not of necessity mean that new technology has to be constantly introduced Many of the good old favourites may continue to be produced for many years and they form suitable bench marks for new product development The sixth edition introduces the use of relative density to replace specific volume as a measure of the amount of aeration in a cake batter the use of relative density is in line with international agreement Specific volume is kept as a measurement of baked product volume since the industry is comfortable with the concept that subject to an upper limit an increase in specific volume coincides with improvement in cake quality

Food Additives Data Book Jim Smith, Lily Hong-Shum, 2011-04-20 The use of additives in food is a dynamic one as

consumers demand fewer additives in foods and as governments review the list of additives approved and their permitted levels Scientists also refine the knowledge of the risk assessment process as well as improve analytical methods and the use of alternative additives processes or ingredients Since the first edition of the Food Additives Databook was published there have been numerous changes due to these developments and some additives are no longer permitted some have new permitted levels of use and new additives have been assessed and approved The revised second edition of this major reference work covers all the must have technical data on food additives Compiled by food industry experts with a proven track record of producing high quality reference work this volume is the definitive resource for technologists in small medium and large companies and for workers in research government and academic institutions Coverage is of Preservatives Enzymes Gases Nutritive additives Emulsifiers Flour additives Acidulants Sequestrants Antioxidants Flavour enhancers Colour Sweeteners Polysaccharides Solvents Entries include information on Function and Applications Safety issues International legal issues Alternatives Synonyms Molecular Formula and mass Alternative forms Appearance Boiling melting and flash points density purity water content solubility Synergists Antagonists and more with full and easy to follow up references Reviews of the first edition Additives have their advantages for the food industry in order to provide safe and convenient food products It is therefore essential that as much information as possible is available to allow an informed decision on the selection of an additive for a particular purpose This data book provides such information consisting of over 1000 pages and covering around 350 additives This data book does provide a vast amount of information it is what it claims to be Overall this is a very useful publication and a good reference book for anyone working in the food and dairy industry International Journal of Dairy Technology Volume 59 Issue 2 May 2006 This book is the best I have ever seen a clear winner over all other food additive books a superb edition SAAFOST South African Association for Food Science and Technology

Bakery Products Science and Technology Weibiao Zhou, Y. H. Hui, 2014-06-04 Baking is a process that has been practiced for centuries and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake While currently there are many books available aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking In this book professionals from industry government and academia contribute their perspectives on the state of industrial baking today The second edition of this successful and comprehensive overview of bakery science is revised and expanded featuring chapters on various bread and non bread products from around the world as well as nutrition and packaging processing quality control global bread varieties and other popular bakery products The book is structured to follow the baking process from the basics flour and other ingredients to mixing proofing and baking Blending the technical aspects of baking with the latest scientific research Bakery Products Science and Technology Second Edition has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students Gluten-free Bread Technology Shabir

Ahmad Mir,Manzoor Ahmad Shah,Afshan Mumtaz Hamdani,2021-10-08 Market trend and the increasing diagnoses of celiac disease have encouraged extensive research into the development of gluten free breads Generally the development of bread without gluten involves the use of diverse ingredients and additives aimed at imitating the viscoelastic properties of gluten and consequently obtaining quality bread products However developing gluten free bread remains a technological challenge due to the key role of gluten in the breadmaking process Gluten Free Bread Technology provides an overview of all fundamental issues and key factors associated with gluten free bread technology with the emphasis on the most recent findings on the subject The promising results of the reviewed studies indicate that the gluten free breads developed possess similar or better sensory attributes than those of control formulations and some are even comparable to their wheat gluten based counterparts Chapters of this book focus on the role of additives dough handling and the physical structural sensory and nutritional properties of the gluten free bread The science of gluten intolerance is explained as well With all relevant literature gathered and summarized in one place this text will be an essential resource for both food scientists and industry professionals pursuing gluten free formulations

Fats in Food Technology Kanes K. Rajah,2002 Fats in Food Technology presents an overview at the professional and research level of the uses and technologies of fats in a broad range of foodstuffs In addition to the coverage of animal and vegetable fats the book considers added milk fat dairy fat and butter Drawn from throughout the world the contributing authors provide a broad scope of ideas and experience

Carbohydrates in Food Ann-Charlotte Eliasson,1996-01-02 This work offers comprehensive coverage of the chemical analysis structure functional properties and nutritional relevance of monosaccharides disaccharides and polysaccharides used in food It presents current information on the significance of carbohydrates in diet and furnishes both chemical and biochemical methods for carbohydrate analysis

Baked Goods Freshness Ronald Hebeda,1996-04-30 This work offers comprehensive coverage of the staling process that occurs upon ageing in baked goods It covers in detail the technologies for maintaining freshness including the use of crumb softeners enzymes packaging and preservatives and models the theory of staling on the basis of molecular configuration The work presents current methods for determining the degree of staling by instrumental and organoleptic testing addresses regulatory and labelling requirements for antistaling ingredients and more

Advances in Cereals Processing Technologies Gopal Kumar Sharma,Anil Dutt Semwal,Dev Kumar Yadav,2021-12-22 The present book presents its reader with comprehensive knowledge related to cereals processing It is imperative to have sound knowledge of food laws and regulations with an Indian perspective as these play a pivotal role in commercializing food products as well as fresh produce which are aptly covered in this book It includes recent trends in technology of cereals based products technological updates in legumes and pulses based convenience processed foods various aspects of evolution of bakery and confectionery technology and technological evaluation of milling Since age s process of fermentation was employed for preserving the cereals based food by using general and specified micro flora and micro fauna the science and technology

involved is well explained in the chapter titled Fermented Food Based on Cereal and Pulses The most important quality attributes related to cereals processing are rheological and thermal changes which occur when extrinsic factors such as moisture and temperature are ebbed and flowed This subject was sensibly covered under Rheological and Thermal Changes Occurring During Processing Sugarcane and the sugar industry have the largest contribution to the industrial development Various unit operations and technology involved are explained as recent updates in sugar honey jaggery and salt processing Shelf life stability of the products with respect to various chemical parameters attributed to the oxidative changes in processed foods is also aptly covered Note T F does not sell or distribute the hardback in India Pakistan Nepal Bhutan Bangladesh and Sri Lanka This title is co published with NIPA Enzymes in Food Processing Tilak Nagodawithana,Gerald Reed,2013-10-22 In the past 35 years the use of commercial enzymes has grown from an insignificant role in the food industry to an important aspect of food processing This Third Edition of Enzymes in Food Processing explores recent and extensive changes in the use of enzymes as well as the discovery of new enzymes and their uses Included in the book is a history of the role of enzymes in food processing enzyme characterization a discussion of different classes of enzymes including lipases and proteases commercial enzyme production and the processing of particular foods such as meat vegetables fruit baked goods milk products and beer Unlike earlier editions it provides basic information on enzymes and their uses not adequately described in the current literature Food technologists will find in this edition a description of the properties of those enzymes that are important in food processing as well as a description of the properties of those enzymes that are important in food processing as well as a description of the many applications of enzymes in the foods processing industry The book is intended for food technologists and will be of value to the microbiologist and enzyme chemist as well This treatise provides a comprehensive treatment of enzymes used in food processing Covers genetic modification of enzymes in the food industry Discuss enzyme function and dependence on environmental parameters Explores practical applications of food enzymes in industry Sugar: User's Guide To Sucrose Neil L. Pennington,Charles W. Baker,1990-10-31 Covers sugar manufacturing from both beet and cane plants and sugar utilization in dairy products breakfast cereals beverages preserves and jellies confectionery processed foods and microwave oven products Also discusses non food applications of sugar its general properties and the impact of sugar on human health Includes a listing of the industry s American and Canadian companies and important associations world wide Annotation copyrighted by Book News Inc Portland OR **Technology of Breadmaking** Stanley Cauvain,2015-02-17 This practical comprehensive guide illuminates all aspects of breadmaking to give bakers scientists technologists and students a thorough understanding of the many new developments shaping the industry This book bridges the gap between scientific and practical accounts by providing technical coverage of the complex processes that link together to make bread and fermented products Chapters cover the nature of bread products the role of the ingredients in determining their quality processing methods and their control and

equipment functions Emphasis is on exploring the contributions of individual components and processing stages to final bread quality reviewing the current state of technical knowledge on breadmaking This third edition reviews the new knowledge which has become available in the last 10 years and considers how the global trends of increased availability and wider range of fermented products around the world impact on current and future technological challenges for bakers Stanley P Cauvain is the Director and Vice President of Research and Development activities at BakeTran and Professor at the International Institute of Agri Food Security Curtin University Perth Western Australia

Adhesion in Foods Amos Nussinovitch, 2017-01-17 To the layman adhesion is a simple matter of how well two different materials stick together and adhesion measurements provide some indication of the force required to separate them However a more detailed look at adhesion shows that it is a very important feature of food throughout its manufacturing packaging and storage Chapters are fully devoted to the fascinating topic of adhesion in foods Key features of the book include but are not limited to definition and nomenclature of adhesion adhesion mechanisms and measurements stickiness in various foods and its relation to technological processes perception of stickiness hydrocolloids as adhesive agents for foods adhesion phenomena in coated battered breaded and fried foods electrostatic adhesion in foods multilayered adhered food products and adhesion of substances to packaging and cookware *Adhesion in Foods Fundamental Principles and Applications* is dedicated not only to the academic community but also to the broader population of industrialists and experimentalists who will find it to be not only a source of knowledge but also a launching pad for novel ideas and inventions In particular this book is expected to be of interest to personnel involved in food formulation food scientists food technologists industrial chemists and engineers and those working in product development

Food Science Norman N. Potter, Joseph H. Hotchkiss, 1998 Now in its fifth edition *Food Science* remains the most popular and reliable text for introductory courses in food science and technology This new edition retains the basic format and pedagogical features of previous editions and provides an up to date foundation upon which more advanced and specialized knowledge can be built This essential volume introduces and surveys the broad and complex interrelationships among food ingredients processing packaging distribution and storage and explores how these factors influence food quality and safety Reflecting recent advances and emerging technologies in the area this new edition includes updated commodity and ingredient chapters to emphasize the growing importance of analogs macro substitutions fat fiber and sugar substitutes and replacement products especially as they affect new product development and increasing concerns for a healthier diet Revised processing chapters include changing attitudes toward food irradiation greater use of microwave cooking and microwaveable products controlled and modified atmosphere packaging and expanding technologies such a extrusion cooking ohmic heating and supercritical fluid extraction new information that addresses concerns about the responsible management of food technology considering environmental social and economic consequences as well as the increasing globalization of the food industry Discussions of food safety an consumer protection including newer

phychochromotropic pathogens HACCP techniques for product safety and quality new information on food additives pesticides and hormones and the latest information on nutrition labeling and food regulation An outstanding text for students with little or no previous instruction in food science and technology Food Science is also a valuable reference for professionals in food processing as well as for those working in fields that service regulate or otherwise interface with the food industry

Food Microstructure and Its Relationship with Quality and Stability Sakamon Devahastin, 2017-12-20 Food Microstructure and Its Relationship with Quality and Stability is a comprehensive overview of the effects that the properties of the underlying structures of food have on its perceived quality to the consumer The book's first section consists of chapters outlining the fundamentals of food microstructure food composition molecular mobility of various food constituents and their relationships with food quality and stability The role of various processing technologies in the production of specific microstructures for enhanced quality and stability is outlined The second part of the book consists of various chapters devoted to microstructures constituents and their relationship with quality functionality and stability of selected foods for example food hydrocolloids frozen seafood dried foods extruded products and dietary fibers This information is of paramount importance for both academic researchers in the areas of food quality preservation and stability as well as for food developers and processors Brings together leading experts from around the world to provide the latest information on a topic essential to the quality of food products Includes dedicated chapters covering the microstructure of specific products and its relationship to quality and stability making this book ideal for those working in industry Provides a single reference source for a topic of great importance to a number of fields within both academic and industrial food sciences food quality stability processing and engineering

Food Shelf Life Stability Michael Eskin, David S. Robinson, 2000-09-19 Food Shelf Life Stability provides a unique approach to understanding this critical subject by examining physical chemical and biochemical factors affecting food quality The first section emphasizes the effects that water activity glass transition and plasticization have on temperature water content and time dependant phenomena affecting

Essentials and Applications of Food Engineering C. Anandharamakrishnan, S. Padma Ishwarya, 2019-03-15 Essentials Applications of Food Engineering provides a comprehensive understanding of food engineering operations and their practical and industrial utility It presents pertinent case studies solved numerical problems and multiple choice questions in each chapter and serves as a ready reference for classroom teaching and exam preparations The first part of this textbook contains the introductory topics on units and dimensions material balance energy balance and fluid flow The second part deals with the theory and applications of heat and mass transfer psychrometry and reaction kinetics The subsequent chapters of the book present the heat and mass transfer operations such as evaporation drying refrigeration freezing mixing and separation The final section focuses on the thermal non thermal and nanotechnology based novel food processing techniques 3D food printing active and intelligent food packaging and fundamentals of CFD modeling Features 28 case studies to provide a substantial understanding of

the practical and industrial applications of various food engineering operations Includes 178 solved numerical problems and 285 multiple choice questions Highlights the application of mass balance in food product traceability and the importance of viscosity measurement in a variety of food products Provides updated information on novel food processing techniques such as cold plasma 3D food printing nanospray drying electrospraying and electrospinning The textbook is designed for undergraduate and graduate students pursuing Food Technology and Food Process Engineering courses This book would also be of interest to course instructors and food industry professionals

Seafood Proteins Z. Sikorski, 2012-12-06 Fish and marine invertebrates are important sources of nutrients for the world's population and many species have exceptionally high market value because of their exquisite sensory properties Both the utilization of the available catch in different forms and the market price are affected by the quality of the fish Proteins and nonprotein nitrogenous compounds play a crucial role in the nutritional value and sensory quality of seafoods as well as in the suitability of different species to various forms of processing preservation and use in other branches of the food industry This role of proteins results from their basic chemical and biochemical properties and functions in different tissues A presentation of the actual state of knowledge on seafood nitrogenous compounds in one volume may contribute to a better understanding of the involvement of these components in all stages of handling and processing fish It has been possible to prepare this text thanks to the cooperative effort of an international group of specialists The editors of the book are greatly indebted to all colleagues who have willingly contributed to this volume sharing their knowledge and experience as well as to all persons who have granted permission to use their previously published materials viii Preface ix A large part of the book has been prepared during my sabbatical in the Department of Marine Food Science National Taiwan Ocean University NTOU in Keelung Taiwan

Bread Making Stanley P. Cauvain, 2003-08-31 There has been a wealth of recent research on the complex changes involved in bread making and how they influence the many traits consumers use to define quality Bread making improving quality sums up this key research and what it means for improved process control and a better more consistent product After an introductory review of bread making as a whole part one discusses wheat and flour quality Chapter 3 summarises current research on the structure of wheat providing the context for chapters on wheat proteins chapters 5 and 6 and starch chapter 7 There are also chapters on ways of measuring wheat and flour quality and improving flour for bread making Part two reviews dough formation and its impact on the structure and properties of bread It includes chapters on the molecular structure of dough foam formation and bread aeration together with discussion of the role of key ingredients such as water A final group of chapters then discusses other aspects of quality such as improving taste and nutritional properties as well as preventing moulds and mycotoxin contamination With its distinguished editor and international team of contributors Bread making improving quality is a standard work both for industry and the research community

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Table of Contents Functional Additives For Bakery Foods

1. Understanding the eBook Functional Additives For Bakery Foods
 - The Rise of Digital Reading Functional Additives For Bakery Foods
 - Advantages of eBooks Over Traditional Books
2. Identifying Functional Additives For Bakery Foods
 - Exploring Different Genres
 - Considering Fiction vs. Non-Fiction
 - Determining Your Reading Goals
3. Choosing the Right eBook Platform
 - Popular eBook Platforms
 - Features to Look for in an Functional Additives For Bakery Foods
 - User-Friendly Interface
4. Exploring eBook Recommendations from Functional Additives For Bakery Foods
 - Personalized Recommendations
 - Functional Additives For Bakery Foods User Reviews and Ratings
 - Functional Additives For Bakery Foods and Bestseller Lists
5. Accessing Functional Additives For Bakery Foods Free and Paid eBooks
 - Functional Additives For Bakery Foods Public Domain eBooks
 - Functional Additives For Bakery Foods eBook Subscription Services
 - Functional Additives For Bakery Foods Budget-Friendly Options
6. Navigating Functional Additives For Bakery Foods eBook Formats

- ePub, PDF, MOBI, and More
- Functional Additives For Bakery Foods Compatibility with Devices
- Functional Additives For Bakery Foods Enhanced eBook Features
- 7. Enhancing Your Reading Experience
 - Adjustable Fonts and Text Sizes of Functional Additives For Bakery Foods
 - Highlighting and Note-Taking Functional Additives For Bakery Foods
 - Interactive Elements Functional Additives For Bakery Foods
- 8. Staying Engaged with Functional Additives For Bakery Foods
 - Joining Online Reading Communities
 - Participating in Virtual Book Clubs
 - Following Authors and Publishers Functional Additives For Bakery Foods
- 9. Balancing eBooks and Physical Books Functional Additives For Bakery Foods
 - Benefits of a Digital Library
 - Creating a Diverse Reading Collection Functional Additives For Bakery Foods
- 10. Overcoming Reading Challenges
 - Dealing with Digital Eye Strain
 - Minimizing Distractions
 - Managing Screen Time
- 11. Cultivating a Reading Routine Functional Additives For Bakery Foods
 - Setting Reading Goals Functional Additives For Bakery Foods
 - Carving Out Dedicated Reading Time
- 12. Sourcing Reliable Information of Functional Additives For Bakery Foods
 - Fact-Checking eBook Content of Functional Additives For Bakery Foods
 - Distinguishing Credible Sources
- 13. Promoting Lifelong Learning
 - Utilizing eBooks for Skill Development
 - Exploring Educational eBooks
- 14. Embracing eBook Trends
 - Integration of Multimedia Elements
 - Interactive and Gamified eBooks

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