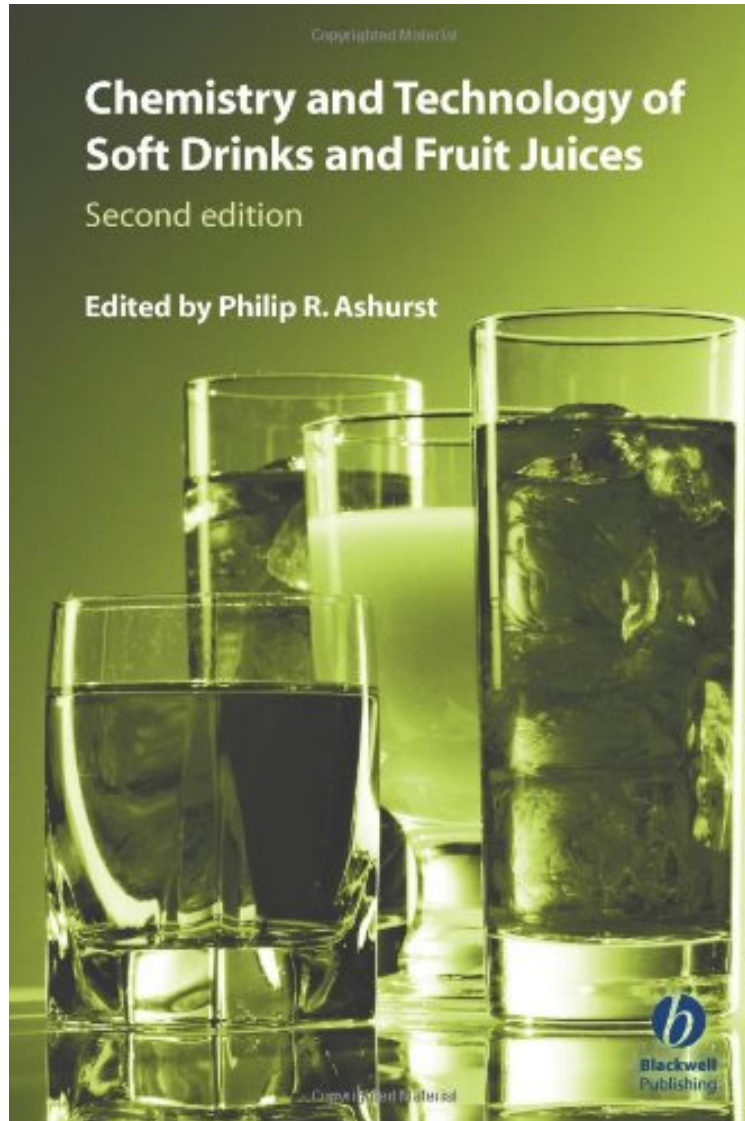


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3 of 3 people found the following review helpful. gives details of the chemistry and processing stepsBy W BoudvilleThe book is a collection of papers by various authors in this field. It gives you an appreciation of the tremendous effort that goes into producing your generic soft drink or fruit juice. The chemistry is nontrivial, and rarely

covered in a general chemistry or biology text. Thus, you have to search for the rare book like this one, that does give technical details of the various processing steps. And not just of the processing. There is also considerable discussion about the packaging. Vital in preserving the contents for as long as possible. The average consumer, of course, has no inkling of all this. But now you do.

Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand, and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Juice Processing, Carbohydrate and Intense Sweeteners, Non-Carbonated Beverages, Carbonated Beverages, and Functional Drinks containing Herbal Extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.

"This new and enlarged edition of the well respected reference book...is to be welcomed. New subjects have been included and the existing chapters in most instances have been updated... I can only congratulate the editor and his contributors in giving us an excellent reference book dealing with this rapidly expanding food product area." Food Hydrocolloids, 2005 ".an excellent source of information for [those] working in food science, food technology, chemistry, food microbiology, food analysis and quality control. This book will not only be useful for the academic but also be useful for research and new product development in the beverage industry." Carbohydrate Polymers, Vol 61, 2005 "This new enlarged edition of the well respected reference book, which was first published 6 years ago, is to be welcomed." "I can only congratulate the editor and his contributors in giving us an excellent reference book dealing with this rapidly expanding food product area." Food Hydrocolloids, 2005 "The book provides the reader with a good insight into the drinks industry and is written in a very readable style. There is a good use of illustrations to enable the reader to follow discussions easily, and the additions of selected key references aid the reader in studying further topics in more detail. The title is relevant to food scientists/technologists, ingredients specialists and process engineers entering into the drinks sector, and could be used as a recommended reading text for food science students." International Journal of Food Science Technology, 41:6, 2006 "This new and enlarged edition of the well respected reference book...is to be welcomed. New subjects have been included and the existing chapters in most instances have been updated... I can only congratulate the editor and his contributors in giving us an excellent reference book dealing with this rapidly expanding food product area." Food Hydrocolloids, 2005 ".an excellent source of information for [those] working in food science, food technology, chemistry, food microbiology, food analysis and quality control. This book will not only be useful for the academic but also be useful for research and new product development in the beverage industry." Carbohydrate Polymers, Vol 61, 2005 "This new enlarged edition of the well respected reference book, which was first published 6 years ago, is to be welcomed." "I can only congratulate the editor and his contributors in giving us an excellent reference book dealing with this rapidly expanding food product area." Food Hydrocolloids, 2005 "The book provides the reader with a good insight into the drinks industry and is written in a very readable style. There is a good use of illustrations to enable the reader to follow discussions easily, and the additions of selected key references aid the reader in studying further topics in more detail. The title is relevant to food scientists/technologists, ingredients specialists and process engineers entering into the drinks sector, and could be used as a recommended reading text for food science students." International Journal of Food Science Technology, 41:6, 2006 From the Back Cover Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand, and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Juice Processing, Carbohydrate and Intense Sweeteners, Non-Carbonated Beverages, Carbonated Beverages, and Functional Drinks containing Herbal Extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.