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Robert J. Whitehurst/Barry A. Law

This book highlights the widespread use of enzymes in food processing improvement and innovation, explaining how they bring advantages. The emphasis is on enzymes produced, formulated and “packaged” for exogenous applications, rather than on manipulation of the indigenous enzymes in food raw materials. The properties of different enzymes are linked to the physical and biochemical events that they influence in food materials and products, while these in turn are related to the key organoleptic, sensory and shelf life qualities of foods. A chapter is included on the culture and manufacture of enzymes in commercial quantities, together with the role that genetic engineering has to play in their further development.

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Production and Packaging of Non-Carbonated Fruit Juices and Fruit Beverages, 2nd. Edition

P. R. Ashurst

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D. Arthey/P. R. Ashurst

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The Orange Book
Ulla Ringblom
The Orange Book follows the complete journey of orange juice. It begins with various types of orange fruit, proceeds through all the processing and packaging Stepps, and ends with distribution of the end product to consumers. Along the way there is a chance to look at market information, juice quality and categories, the trading and shipping of products, and industry standards and regulations. Consideration is given throughout to the factors that influence end-product quality, including the role of flavour and product blending.

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