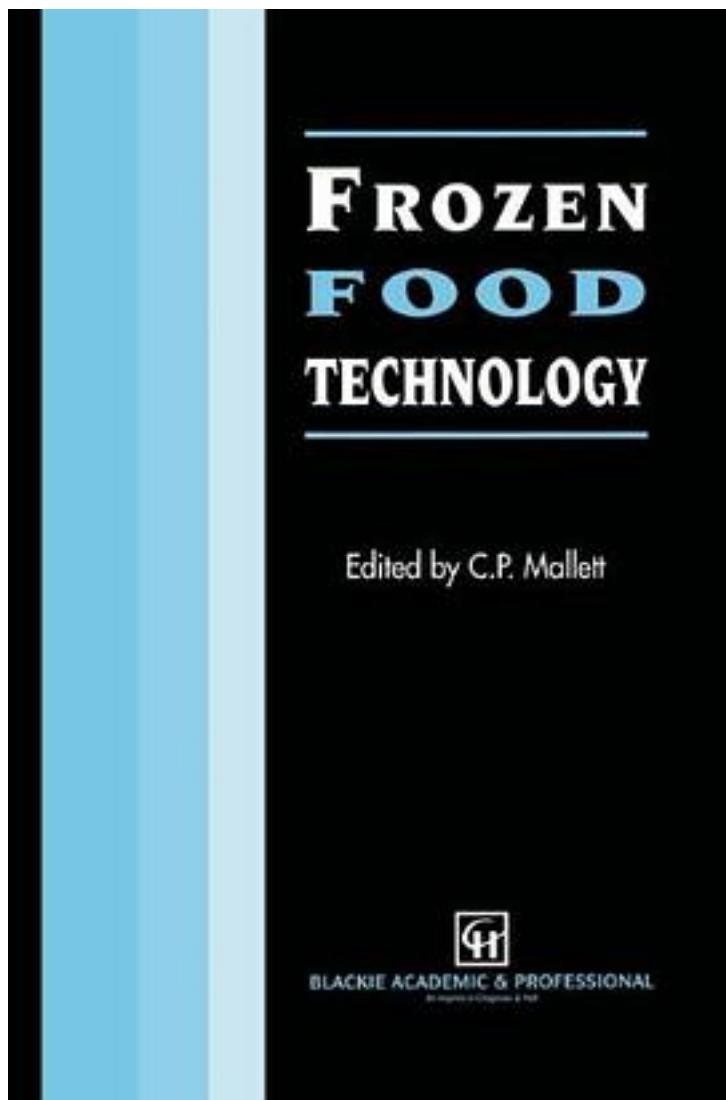


Frozen Food Technology



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This is written for the professional food technologist in the frozen food industry, although it will also serve as an essential reference source for academic and research institutions. The book is divided into two parts, the first covering the basic aspects of the industry that are important to all the specialized sectors. The contributors discuss the physics and chemistry of freezing, mechanical and cryogenic freezing methods, product safety and hygiene, packaging, and the use by the consumer of frozen food (particularly the growth of microwave re-heating). This section concludes with a chapter on new product development. The second part is organized on a product category basis and starts with coverage of the traditional areas of freezing such as fruit and vegetables, meat and poultry, and fish and shellfish. The book concludes with chapters on the major growth areas during the last few years, namely meals and snacks, and cereal and bakery products.

作者介绍:

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