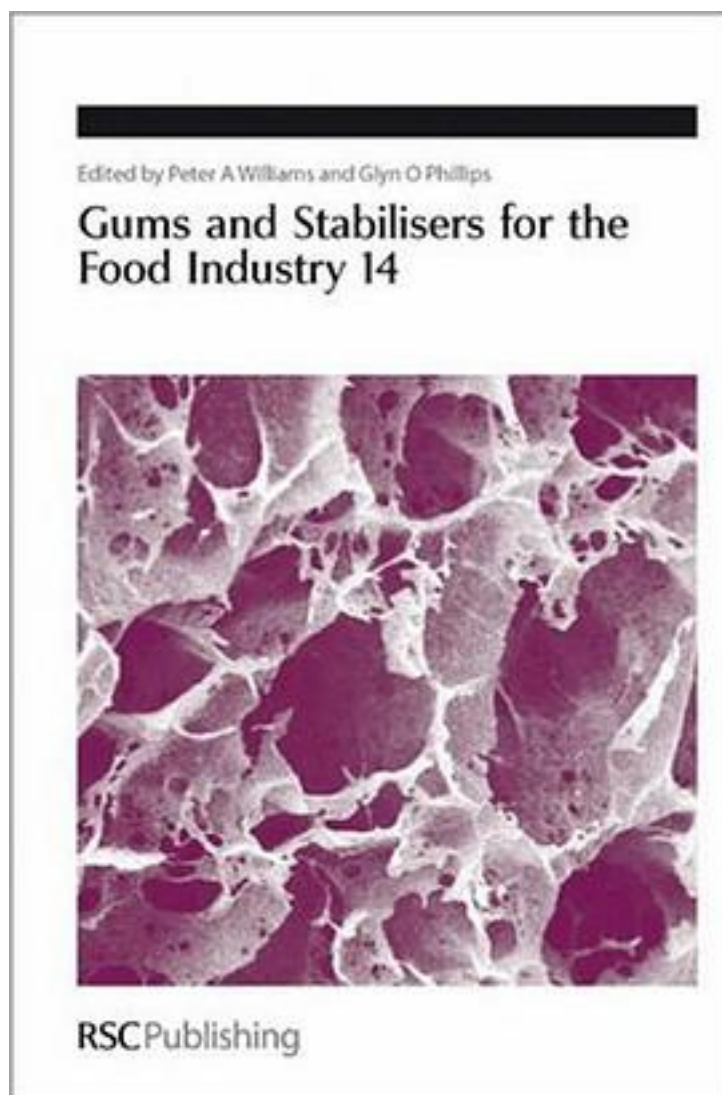


Gums and Stabilisers for the Food Industry 14



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The science and technology of hydrocolloids used in food and related systems has seen many new developments and advances over recent years. This book presents the latest research from leading experts in the field. Some of the topics covered within this book include biochemical characterisation, the use of antibodies, immunostaining and enzyme hydrolysis, chemical and physicochemical characterization, engineering food microstructure, the role of biopolymers in the formation of emulsions and foams, hydrocolloids and health aspects. This book will be a useful reference for researchers and other professionals in industry and academia, particularly those involved directly with food science.

作者介绍:

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