



Novel Food Processing: Effects on Rheological and Functional Properties (Electro-Technologies for Food Processing Series)

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Rapid expansion of research on the development of novel food processes in the past decade has resulted in novel processes drawn from fields outside the traditional parameters of food processing. Providing a wealth of new knowledge, **Novel Food Processing: Effects on Rheological and Functional Properties** covers structural and functional changes at the micro level, and their implications at the macro level, in food exposed to new and emerging technologies.

Contributions from an international panel with academic and professional credentials form the backbone of this work. They focus on the functional, rheological, and micro-structural changes that occur in foods when using emerging technologies such as high pressure processing, Ohmic heating, pulse electric fields, and ultraviolet radiation. The book examines new and innovative applications and presents the impact of these research findings on the nutritional aspects of protein and carbohydrate containing foods. It also considers the synergic effects of protein-starch components. Each chapter provides an in-depth analysis of a novel technology and its effect on food structure and function.

New directions in food processing will continue to be influenced by diverse fields and used to respond to consumer concerns about food safety, quality, sensory attributes, and nutrition. Combining coverage of technological applications with the chemistry of food and biomaterials, this book illustrates in a very clear and concise fashion the structure-functionality relationship and how it is affected by newly developed and increasingly popular processing technologies.

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