
Contents

<i>Contributors</i>	vii
<i>Preface</i>	ix
1 Thermal Properties and Ice Crystal Development in Frozen Foods	1
Paul Nesvadba	
2 Effects of Freezing on Nutritional and Microbiological Properties of Foods	26
Mark Berry, John Fletcher, Peter McClure, Joy Wilkinson	
3 Modelling of Freezing Processes	51
Q. Tuan Pham	
4 Specifying and Selecting Refrigeration and Freezer Plant	81
Andy Pearson	
5 Emerging and Novel Freezing Processes	101
Kostadin Fikiin	
6 Freezing of Meat	124
Steve James	
7 Freezing of Fish	151
Ola M. Magnussen, Anne K. T. Hemmingsen, Vidar Hardarsson, Tom S. Nordtvedt, Trygve M. Eikevik	
8 Freezing of Fruits and Vegetables	165
Cristina L.M. Silva, Elsa M. Gonçalves, Teresa R. S. Brandão	
9 Freezing of Bakery and Dessert Products	184
Alain LeBail, H. Douglas Goff	
10 Developing Frozen Products for the Market and the Freezing of Ready-Prepared Meals	205
Ronan Gormley	
11 Frozen Storage	224
Noemi E. Zaritzky	

12	Freeze Drying	248
	Andy Stapley	
13	Frozen Food Transport	276
	Girolamo Panozzo	
14	Frozen Retail Display	303
	Giovanni Cortella	
15	Consumer Handling of Frozen Foods	325
	Onrawee Laguerre	
	<i>Index</i>	347