

Contents

List of Tables	ix
List of Figures	xiii
1 Food Commodity Chemistry	1
2 Biochemistry of Preserved Foods	45
3 Microbiology of Preserved Foods	83
4 Fermentation	103
5 Food Sanitation and Public Health	127
6 Additives and Contaminants	171
7 Food and Radioactive Fallout	209
8 Waste and Pollution of Food Industries	226
9 Food Storage and Losses	241
10 Trends in Food Utilization	293
11 Trends in Food Marketing	345
12 Food Preservation in a Modern Society	367
13 The World Food Issue	388
General References	455
Appendix A: Abbreviations	458
Appendix B: Conversions	460
Index	463