

CONTENTS

CHAPTER	PAGE
1. INTRODUCTION: DEFINING FOOD SCIENCE	1
2. MAGNITUDE, DIVISION, AND INTERDEPENDENT ACTIVITIES OF THE FOOD INDUSTRY	15
3. CONSTITUENTS OF FOODS: PROPERTIES AND SIGNIFICANCE	36
4. NUTRITIVE ASPECTS OF FOOD CONSTITUENTS	59
5. UNIT OPERATIONS OF THE FOOD INDUSTRY	81
6. QUALITY FACTORS AND HOW THEY ARE MEASURED	105
7. DETERIORATIVE FACTORS AND THEIR CONTROL	131
8. HEAT PRESERVATION AND PROCESSING	156
9. COLD PRESERVATION AND PROCESSING	187
10. FOOD DEHYDRATION AND CONCENTRATION	238
11. FOOD IRRADIATION AND MICROWAVE HEATING	298
12. FOOD FERMENTATIONS	329
13. MILK AND MILK PRODUCTS	346
14. MEAT, POULTRY, AND EGGS	391
15. SEAFOODS	424
16. FATS, OILS, AND THEIR PRODUCTS	440
17. CEREAL GRAINS AND THEIR PROCESSING	463
18. VEGETABLES, FRUITS AND JUICES	488
19. BEVERAGES	518
20. CONFECTIONERY AND CHOCOLATE PRODUCTS	551
21. FOOD PACKAGING	567
22. WATER AND WASTE	603
23. FOOD ADDITIVES, WHOLESOMENESS, AND CONSUMER PROTECTION	622
24. IMPROVING NUTRITIONAL QUALITY: NUTRITIONAL LABELING	652
25. WORLD FOOD NEEDS	666
INDEX	689