

CONTENTS

AUTHORS' NOTES	5
Chapter I INTRODUCTION	7
(a) The Emergence of Food Science	
(b) Education and Research	
(c) Food Spoilage	
Chapter II CHEMISTRY AND BIOCHEMISTRY	14
(a) Food Constituents	
(b) Carbohydrates	
(c) Proteins	
(d) Fats	
(e) Vitamins	
(f) Other Components	
Chapter III RELATED ASPECTS-NUTRITION	
MICROBIOLOGY	56
(a) The Main Functions of Food	
(b) The Nutrients	
(c) Nutritional Requirement	
(d) Recommended Daily Allowances	
(e) Nutrient Contribution of Different Foods	
Chapter IV FOOD RAW MATERIALS	
Some Chemical and Biological Aspects	73
(a) Cereals	
(b) Oils and Fats	
(c) Milk and Eggs	
(d) Meat	
(e) Fish	
(f) Vegetables and Fruit	
(g) Tea, coffee and cocoa	
(h) Pickles and Sauces	

Chapter V	FOOD PROCESSING AND PRESERVATION	105
	(a) Drying and Dehydration	
	(b) Heat Sterilisation	
	(c) Refrigeration and Quick Freezing	
	(d) Other methods of Preservation	
	(e) Irradiation	
	(f) Future Developments	
Chapter VI	HIGHER EDUCATION	122
	(a) Further Education	
	(b) University Degree and Equivalent Courses	
	(c) Other Advanced Courses	
	(d) Higher Degrees and Research	
	APPENDIX I	139
	APPENDIX II	143
	THE AUTHORS	145
	PICTORIAL SECTION	146
	INDEX	159