
Contents

PART S

Food Categories

Chapter 148

Bakery Products 148-1

Hsi-Mei Lai and Tze-Ching Lin

Chapter 149

Chocolate 149-1

Nina Ann Tanabe and Randall Hofberger

Chapter 150

Mozzarella and Scamorza Cheese 150-1

Scott A. Rankin, Carol M. Chen, Dean Sommer, and Arcangelo Esposito

Chapter 151

Processed Cheese 151-1

Marijana Caric' and Spasenija Milanovic'

Chapter 152

Yogurt 152-1

K.R. Nauth

Chapter 153

Egg Biology 153-1

Gita Cherian

Chapter 154

Ice Cream and Frozen Desserts 154-1

H.D. Goff and R.W. Hartel

Chapter 155

Edible Fats and Oils Processing and Applications 155-1

Richard D. O'Brien

Chapter 156

Fat Hydrogenation in Food Processing 156-1

Jan Sajbidor

Chapter 157

Manufacture of Asian (Oriental) Noodles 157-1

Shün Lu and Wai-Kit Nip

| | |
|--|-------|
| Chapter 170 | |
| Vegetable: Horticulture and Processing. | 170-1 |
| <i>J. Shi and T.Q. Zhang</i> | |
| Chapter 171 | |
| Chemistry and Technology of Tofu Making | 171-1 |
| <i>Sam K.C. Chang</i> | |
| Chapter 172 | |
| Biochemistry and Fermentation of Beer | 172-1 |
| <i>Ronnie Willaert</i> | |
| Chapter 173 | |
| Chinese Wines: Jiu | 173-1 |
| <i>Faxin Huang, David Tiande Cai, and Wai-Kit Nip</i> | |
| Chapter 174 | |
| The Tailoring of Designer Grapevines and Microbial Starter Strains for a Market-Directed and Quality-Focused Wine Industry | 174-1 |
| <i>Isak S. Pretorius, Eveline J. Bartowsky, Miguel de Barros Lopes, Florian F. Bauer, Maret du Toit, Pierre van Rensburg, and Melané A. Vivier</i> | |
| Chapter 175 | |
| Manufacture of Whisky | 175-1 |
| <i>Takefumi Yoneya</i> | |
| PART T | |
| Food Fermentation | |
| Chapter 176 | |
| Fermentation: Principles and Microorganisms | 176-1 |
| <i>Ken-Yuon Li</i> | |
| Chapter 177 | |
| Fermented Food and Starter Cultures | 177-1 |
| <i>Jytte Josephsen and Lene Jespersen</i> | |
| Chapter 178 | |
| Manufacture of Fermented Product. | 178-1 |
| <i>Wai-Kit Nip</i> | |
| Chapter 179 | |
| Sour Cream and Crème Fraîche | 179-1 |
| <i>Lisbeth Meunier Goddik</i> | |
| Chapter 180 | |
| Quality Control and Sanitation of Cheese. | 180-1 |
| <i>Søren Lillevang</i> | |

| | |
|---|-------|
| Chapter 192 | |
| Water: Chemistry and Analysis. | 192-1 |
| <i>Manus Mitchell</i> | |
| Chapter 193 | |
| Beverage Plant Sanitation. | 193-1 |
| <i>Daniel W. Bena</i> | |
| PART W | |
| Food Safety and Security | |
| Chapter 194 | |
| Contaminants. | 194-1 |
| <i>Douglas L. Marshall and James S. Dickson</i> | |
| Chapter 195 | |
| Personal Hygiene | 195-1 |
| <i>Kenneth W. McMillin</i> | |
| Chapter 196 | |
| Cleaning a Processing Plant | 196-1 |
| <i>Gianna M. Durán and Douglas L. Marshall</i> | |
| Chapter 197 | |
| Sanitation of Food Processing Equipment. | 197-1 |
| <i>Nanna Cross</i> | |
| Chapter 198 | |
| Frozen Food Plant Sanitation | 198-1 |
| <i>Nanna Cross</i> | |
| Chapter 199 | |
| Sanitation and Safety for a Fats and Oils Processing Plant | 199-1 |
| <i>Richard D. O'Brien</i> | |
| Chapter 200 | |
| US FDA Guidances for Food Security | 200-1 |
| <i>Nanna Cross</i> | |
| Chapter 201 | |
| USDA Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products | 201-1 |
| <i>Nanna Cross</i> | |
| Index | I-1 |