Microbial Quality And Proximate Composition Of Dried

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Current Advantages and Challenges
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Summary Report of and Papers Presented at the Tenth Session of the Working Party on Fish Technology and Marketing
A Comprehensive Review
Industrial Exploitation of Microorganisms

RICHARD KELLEY

FAO Fisheries Report BoD – Books on Demand
Modern marketing arrangements are increasingly being implemented to assure improved food quality and safety. However, it is not well known how these modern marketing arrangements perform in early stages of roll-out. We study this issue in the case of rural-urban milk value chains in Ethiopia, where modern processing companies – selling branded pasteurized milk – and modern retail have expanded rapidly in recent years. We find overall that the adoption levels of hygienic practices and practices leading to safer milk by dairy producers in Ethiopia are low and that there are no significant differences between traditional and modern milk value chains. While suppliers to modern processing companies are associated with more formal milk testing, they do not obtain price premiums for the adoption of improved practices nor do they obtain higher prices overall. Rewards to suppliers by modern processing companies are mostly done through non-price mechanisms. At the urban retail level, we surprisingly find that there are no price differences between branded pasteurized and raw milk and that modern retailers sell pasteurized milk at lower prices, ceteris paribus. Modern value chains to better reward hygiene and food safety in these settings are therefore called for.
Root, Tuber and Banana Food System Innovations CRC Press
Given the inherent complexity of food products, most instrumental techniques employed for quality and authenticity evaluation (e.g., chromatographic methods) are time demanding, expensive, and involve a considerable amount of manual labor. Therefore, there has been an increasing interest in simpler, faster, and reliable analytical methods for assessing food quality attributes. Spectroscopic Methods in Food Analysis presents the basic concepts of spectroscopic methods, together with a discussion on the most important applications in food analysis. The determination of product quality and authenticity and the detection of adulteration are major issues in the food industry, causing concern among consumers and special attention among food manufacturers. As such, this book explains why spectroscopic methods have been extensively employed to the analysis of food products as they often require minimal or no sample preparation, provide rapid and on-line analysis, and have the potential to run multiple tests on a single sample (i.e., non-

destructive). This book consists of concepts related to food quality and authenticity, that are quite broad, given the different demands of the manufacturer, the consumer, the surveillance and the legislative bodies that ultimately provide healthy and safe products.

Value Creation for Inclusive Outcomes John Wiley & Sons

Advances in Food Research

Tilapia Culture CRC Press

New and Future Developments in Microbial Biotechnology and Bioengineering: Microbial Biomolecules: Properties, Relevance and Their Translational Applications presents a concise review on microbial biotechnology, along with impacts and recent results from research centers, small companies and large enterprises. The book brings the most relevant information on how we can use resources—in this case from microorganisms—and technology to develop solutions in fields like biofuels, food, cosmetics and medicine. It covers case studies of start-ups in the field and explains how scientists have moved their ideas into profitable bio-based products that are necessary for our current living standards. In addition, the book describes strategic governmental programs designed to exploit biomass in a sustainable way, along with detailed information on research in several high-impact, worldwide laboratories. It gives concrete examples of ongoing research from molecules to methods, such as L-asparaginase, extremophiles, new diagnostics tools and the analytical methods that have raised the quality of the data obtained, thereby boosting the so-called bioeconomy. Comprises a unique source of information on the various applications of microbial biomolecules Provides resourceful material for new ideas and strong rational/application-oriented stories Discusses biotech companies in various areas (biofuel, food, medicine, etc.) who are actively using microbial biomolecules Outlines scientific discoveries and their translation into profitable products Gives an insight perspective of institutional and governmental strategic research programs aiming to preserve, explore and generate benefits from microbial biomolecules

Mahé, Seychelles, 29 September-2 October 1997 Elsevier

This volume presents a wide range of new approaches aimed at improving the safety and quality of food products and agricultural commodities. Each chapter provides in-depth information on new and emerging food preservation techniques including those relating to decontamination, drying and dehydration, packaging innovations and the use of botanicals as natural preservatives for fresh animal and plant products. The 28 chapters, contributed by an international team of experienced researchers, are presented in five sections, covering: Novel decontamination techniques Novel preservation techniques Active and atmospheric packaging Food packaging Mathematical modelling of food preservation processes Natural preservatives This title will be of great interest to food scientists and engineers based in food manufacturing and in research establishments. It will also be useful to advanced students of food science and technology.

Ethnic Fermented Foods and Beverages of India: Science History and Culture CRC Press

The harvesting, processing and consumption of edible insects is one of the main keys to the sustainability of food chains on the African continent. Insects are the largest and most successful group of animals on the planet and it is estimated that they comprise 80% of all animals. This makes edible insects extremely important to the future survival of large populations across Africa and the world. Insects offer a complete animal protein that includes all 9 essential amino acids and are very competitive with other protein sources. They are also a good source of beneficial unsaturated fats, and many insects have a perfect Omega 3:6 balance. African Edible Insects As Alternative Source of Food, Oil, Protein and Bioactive Components comprehensively outlines the importance of edible insects as food and animal feed and the processing of insects in Africa. The text also highlights indigenous knowledge of edible insects and shows the composition and nutritional value of these insects, plus presents reviews of current research and developments in this rapidly expanding field. All of the main types of edible insects are covered, including their nutritional value, chemical makeup, and harvesting and processing details. The various preparation technologies are covered for each insect, as are their individual sensory qualities and safety aspects. A key aspect of this work is its focus on the role of insects in edible oils and gelatins. Individual chapters focus on entomophagy in Africa and the various key aspects of the continent's growing edible insect consumption market. As it becomes increasingly clear that the consumption of insects will play a major role in the sustainability of food chains in Africa, this work can be used as a comprehensive and up-to-date singular source for researchers looking for a complete overview on this crucial topic.

Handbook of Mango Fruit Springer Science & Business Media

This is a cumulative index of Volumes 1-45 of the Advances in Food and Nutrition Research series, established in 1948. This ecclectic serial recognizes the integral relationship between the food and nutritional sciences and brings together outstanding and comprehensive reviews that highlight this relationship. Contributions detail the scientific developments in the broad areas encompassed by the fields of food science and nutrition and are intended to ensure that food scientists in academia and industry, as well as professional nutritionists and dieticians, are kept informed concerning emerging research and developments in these important disciplines. Series established in 1948 Advisory Board consists of 8 respected scientists Unique as it combines food science and nutrition research together

Progress in Food Preservation Academic Press

From time immemorial fermented foods have undoubtedly contributed to the progress of modern societies. Historically, ferments have been present in virtually all human cultures worldwide, and nowadays natives from many ancient cultures still conduct a wide variety of food fermentations using deep-rooted recipes and processes. Within the last four centuries, scientific research has started to unravel many aspects of the biological process behind fermentations, which has contributed to the improvement of many industrial processes. During our journey in the research field, we have always been attracted to the development of scientific research around fermentations, especially autochthonous ferments: a natural repository of novel biomolecules and biological processes that will positively impact on many application fields from health, to food, to materials.

Advances in Food and Nutrition Research World Scientific

Food process engineering, a branch of both food science and chemical engineering, has evolved over the years since its inception and still is a rapidly changing discipline. While traditionally the main objective of food process engineering was preservation and stabilization, the focus today has shifted to enhance health aspects, flavour and taste, nutrition, sustainable production, food security and also to ensure more diversity for the increasing demand of consumers. The food industry is becoming increasingly competitive and dynamic, and strives to develop high quality, freshly prepared food products. To achieve this objective, food manufacturers are today presented with a growing array of new technologies that have the potential to improve, or replace, conventional processing technologies, to deliver higher quality and better consumer targeted food products, which meet many, if not all, of the demands of the modern consumer. These new, or innovative, technologies are in

various stages of development, including some still at the R&D stage, and others that have been commercialised as alternatives to conventional processing technologies. Food process engineering comprises a series of unit operations traditionally applied in the food industry. One major component of these operations relates to the application of heat, directly or indirectly, to provide foods free from pathogenic microorganisms, but also to enhance or intensify other processes, such as extraction, separation or modification of components. The last three decades have also witnessed the advent and adaptation of several operations, processes, and techniques aimed at producing high quality foods, with minimum alteration of sensory and nutritive properties. Some of these innovative technologies have significantly reduced the thermal component in food processing, offering alternative nonthermal methods. Food Processing Technologies: A Comprehensive Review covers the latest advances in innovative and nonthermal processing, such as high pressure, pulsed electric fields, radiofrequency, high intensity pulsed light, ultrasound, irradiation and new hurdle technology. Each section will have an introductory article covering the basic principles and applications of each technology, and in-depth articles covering the currently available equipment (and/or the current state of development), food quality and safety, application to various sectors, food laws and regulations, consumer acceptance, advancements and future scope. It will also contain case studies and examples to illustrate state-of-the-art applications. Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories, e.g., meat, seafood, beverage, dairy, eggs, fruits and vegetable products, spices, herbs among others.
Colombo, Sri Lanka, 4-7 June 1996 Summary Report of and Papers Presented at the Tenth Session of the Working Party on Fish Technology and MarketingColombo, Sri Lanka, 4-7 June 1996
Advances in Dairy Microbial Products presents a thorough reference that explains the makeup of these products in a scientifically sound, yet simple manner. It offers both established and cutting-edge solutions on the numerous challenges commonly encountered in the industrial processing of milk and the production of milk products. It is an ideal resource for researchers and practitioners involved in dairy science, particularly those who wish to gain the most thorough and up-to-date information on dairy microbial products. In addition, it will appeal to beginners seeking to understand how advanced dairy technologies can be used to increase the efficiency of current techniques. Examines the advances of dairy products in healthcare, environment and industry Elaborates upon advanced perspectives, wide applications, traditional uses and modern practices of harnessing potential of microbial products Includes helpful illustrations of recent trends in dairy product research
Fish Processing Technology CRC Press
Summary Report of and Papers Presented at the Tenth Session of the Working Party on Fish Technology and MarketingColombo, Sri Lanka, 4-7 June 1996Food & Agriculture Org.Microbes in Applied ResearchCurrent Advantages and ChallengesWorld Scientific
Microbes in Applied Research John Wiley & Sons
This book covers a range of important topics on dairy and fermented foods and microalgae biotechnologies for food, beverage and bioproduct industries. The topics range from traditionally fermented African foods, fermentation technologies for large-scale industrial enzyme production to microalgae cultivation and nutraceuticals in Africa, etc. The editors provide detailed information on approaches towards harnessing indigenous bioresources for food and nutrition security, climate change adaptation, industrial enzyme production, environmental remediation and healthcare delivery. The book will be useful reference material for scientists and researchers working in the field of dairy and food biotechnology, fermentation technology, enzyme biotechnology, algal biotechnology and cultivation systems, biofuels and other bioproducts from algal biomass and underutilized and novel African food sources. Emphasizes recent advances in biotechnologies that could ameliorate the high-level global food insecurity through fermentation technologies applicable to traditional African indigenous and underutilized novel foods, algal biotechnology and value-added bioproducts Provides detailed information on how to harness indigenous bioresources including microalgae for food and nutrition security, climate change adaptation, industrial enzyme production, environmental remediation and healthcare delivery Introduces new frontiers in the area of large-scale enzyme production using fermentation biotechnologies and their applications in the food and beverage industries Discusses current biotechnologies applicable in the food, beverage and bioproduct industries James Chukwuma Ogbonna, Ph.D., is a Professor of Microbiology and Biotechnology, and Director, National Biotechnology Development Agency, South East Zonal Biotechnology Centre, University of Nigeria, Nsukka, Nigeria. Sylvia Uzochukwu, Ph.D., is a Professor of Food Science and Biotechnology, and Director, Biotechnology Centre, Federal University, Oye-Ekiti, Nigeria. Emeka Godfrey Nwoba, Ph.D., is a research scholar at the Algae Research & Development Centre, Murdoch University, Western Australia. Charles Oluwaseun Adetunji, Ph.D., is an Associate Professor of Microbiology and Biotechnology, and Director of Intellectual Property and Technology Transfer, Edo State University Uzairue, Nigeria. Nwadiuto (Diuoto) Esiobu, Ph.D., is a Professor of Microbiology and Biotechnology at Florida Atlantic University, Boca Raton, FL, USA, and the President and Founder of Applied Biotech Inc. and ABINL, Abuja, Nigeria. Abdulrazak B. Ibrahim, Ph.D., is a Capacity Development Expert at the Forum for Agricultural Research in Africa (FARA), and Associate Professor of Biochemistry, Ahmadu Bello University, Zaria, Nigeria. Benjamin Ewa Ubi, Ph.D., is a Professor of Plant Breeding and Biotechnology and Director, Biotechnology Research and Development Centre, Ebonyi State University, Abakaliki, Nigeria.
Safety and Microbiological Quality World Scientific
The processing of food is no longer simple or straightforward, but is now a highly inter-disciplinary science. A number of new techniques have developed to extend shelf-life, minimize risk, protect the environment, and improve functional, sensory, and nutritional properties. Since 1999 when the first edition of this book was published, it has facilitated readers' understanding of the methods, technology, and science involved in the manipulation of conventional and newer sophisticated food preservation methods. The Third Edition of the Handbook of Food Preservation provides a basic background in postharvest technology for foods of plant and animal origin, presenting preservation technology of minimally processed foods and hurdle technology or combined methods of preservation. Each chapter compiles the mode of food preservation, basic terminologies, and sequential steps of treatments, including types of equipment required. In addition, chapters present how preservation method affects the products, reaction kinetics and selected prediction models related to food stability, what conditions need be applied for best quality and safety, and applications of these preservation methods in different food products. This book emphasizes practical, cost-effective, and safe strategies for implementing preservation techniques for wide varieties of food products. Features: Includes extensive overview on the postharvest handling and treatments for foods of plants and animal origin Describes comprehensive preservation methods using chemicals and microbes, such as fermentation, antimicrobials, antioxidants,

pH-lowering, and nitrite Explains comprehensive preservation by controlling of water, structure and atmosphere, such as water activity, glass transition, state diagram, drying, smoking, edible coating, encapsulation and controlled release Describes preservation methods using conventional heat and other forms of energy, such as microwave, ultrasound, ohmic heating, light, irradiation, pulsed electric field, high pressure, and magnetic field Revised, updated, and expanded with 18 new chapters, the Handbook of Food Preservation, Third Edition, remains the definitive resource on food preservation and is useful for practicing industrial and academic food scientists, technologists, and engineers.

Frontiers and New Trends in the Science of Fermented Food and Beverages CRC Press

This book provides detailed information on the various ethnic fermented foods and beverages of India. India is home to a diverse food culture comprising fermented and non-fermented ethnic foods and alcoholic beverages. More than 350 different types of familiar, less-familiar and rare ethnic fermented foods and alcoholic beverages are traditionally prepared by the country's diverse ethnic groups, and include alcoholic, milk, vegetable, bamboo, legume, meat, fish, and cereal based beverages. Most of the Indian ethnic fermented foods are naturally fermented, whereas the majority of the alcoholic beverages have been prepared using dry starter culture and the 'back-sloping' method for the past 6,000 years. A broad range of culturable and unculturable microbiomes and mycobiomes are associated with the fermentation and production of ethnic foods and alcoholic drinks in India. The book begins with detailed chapters on various aspects including food habits, dietary culture, and the history, microbiology and health benefits of fermented Indian food and beverages. Subsequent chapters describe unique and region-specific ethnic fermented foods and beverages from all 28 states and 9 union territories. In turn the classification of various ethnic fermented foods and beverages, their traditional methods of preparation, culinary practices and mode of consumption, socio-economy, ethnic values, microbiology, food safety, nutritional value, and process optimization in some foods are discussed in details with original pictures. In closing, the book addresses the medicinal properties of the fermented food products and their health benefits, together with corresponding safety regulations.

The III Insurance Fact Book 2005 Gulf Professional Publishing

This book offers the latest scientific research on applied microbiology presented at the IV International Conference on Environmental, Industrial and Applied Microbiology (BioMicroWorld2011) held in Spain in 2011. A wide-ranging set of topics including agriculture, environmental, food, industrial and medical microbiology makes this book interesting not only for microbiologists, but also for anyone who likes to keep up with cutting-edge research in microbiology and microbial biotechnology. Readers will find a major collection of knowledge, approaches, methods and discussions on the latest advances and challenges in applied microbiology in a compilation of 136 chapters written by active researchers in the field from around the world. The topics covered in this single volume include biodegradation of pollutants, water, soil and plant microorganisms, biosurfactants, antimicrobial natural products, antimicrobial susceptibility, antimicrobial resistance, human pathogens, food microorganisms, fermentation, biotechnologically relevant enzymes and proteins, microbial physiology, metabolism and gene expression mainly, although many other subjects are also discussed.

Advances in Dairy Microbial Products MDPI

Written by noted experts in the field, Handbook of Mango Fruit: Production, Postharvest Science, Processing Technology and Nutrition offers a comprehensive resource regarding the production, trade, and consumption of this popular tropical fruit. The authors review the geographic areas where the fruit is grown and harvested, including information on the ever-expanding global marketplace that highlights United States production, imports and exports, and consumption, as well as data on the outlook for the European market. Handbook of Mango Fruit outlines the postharvest handling and packaging techniques and reviews the fruit's processed products and byproducts that are gleaned from the processing of waste. The authors include information on the nutritional profile of the mango and review the food safety considerations for processing and transport of mangoes. This comprehensive resource: Reviews global mango production trends and countries that are the major exporters and importers of mangoes Explores the burgeoning marketplace for mangoes with special emphasis on the US and European marketplace Assesses latest trends in packaging of and shipping of mangoes Provides in depth coverage on value-added processing and by-products utilization Offers vital information on the innovative processing technologies and nutritional profile of popular tropical fruit Written for anyone involved in the production, marketing, postharvest handling, processing and by-products of mangoes, Handbook of Mango Fruit is a vital resource offering the most current information and guidelines on the burgeoning marketplace as well as the safe handling, production, and distribution of mangoes.

Innovative Food Processing Technologies Woodhead Publishing

As with the first edition this book includes chapters on established fish processes and new processes and allied issues. The first five chapters cover fish biochemistry affecting processing, curing, surimi and fish mince, chilling and freezing and canning. These established processes can still show innovations and improved theory although their mature status precludes major leaps in knowledge and technology. The four chapters concerned with new areas relevant to fish processing are directed at the increasing globalisation of the fish processing industry and the demands, from legislation and the consumer, for better quality, safer products. One chapter reviews the methods available to identify fish species in raw and processed products. The increased demand for fish products and the reduced catch of commercially-important species has lead to adulteration or substitu tion of these species with cheaper species. The ability to detect these practices has been based on some elegant analytical techniques in electrophoresis.

Current Advances and Challenges John Wiley & Sons

Dairy Processing and Quality Assurance, Second Edition describes the processing and manufacturing stages of market milk and major dairy products, from the receipt of raw materials to the packaging of the products, including the quality assurance aspects. The book begins with an overview of the dairy industry, dairy production and consumption trends. Next are discussions related to chemical, physical and functional properties of milk; microbiological considerations involved in milk processing; regulatory compliance; transportation to processing plants; and the ingredients used in manufacture of dairy products. The main section of the book is dedicated to processing and production of fluid milk products; cultured milk including yogurt; butter and spreads; cheese; evaporated and condensed milk; dry milks; whey and whey products; ice cream and frozen desserts; chilled dairy desserts; nutrition and health; sensory evaluation; new product development strategies; packaging systems; non-thermal preservation technologies; safety and quality management systems; and dairy laboratory analytical techniques. This fully revised and updated edition highlights the developments which

have taken place in the dairy industry since 2008. The book notably includes: New regulatory developments The latest market trends New processing developments, particularly with regard to yogurt and cheese products Functional aspects of probiotics, prebiotics and synbiotics A new chapter on the sensory evaluation of dairy products Intended for professionals in the dairy industry, Dairy Processing and Quality Assurance, Second Edition, will also appeal to researchers, educators and students of dairy science for its contemporary information and experience-based applications.

Food safety, modernization, and food prices: Evidence from milk in Ethiopia Springer Nature

Soft Chemistry and Food Fermentation, Volume Three, the latest release in the Handbook of Food Bioengineering series is a practical resource that provides significant knowledge and new perspectives in food processing and preservation, promoting renewable resources by applying soft ecological techniques (i.e. soft chemistry). Fermentation represents a simple and very efficient way to preserve food in developing countries where other methods, depending on specialized instruments, are not available. Through processes of soft chemistry and fermentation, food ingredients can be produced with improved properties (such as pharmabiotics) able to promote health. Includes the most recent scientific progress with proven biological, physical and chemical applications of the food engineering process to understand fermentation Presents novel opportunities and ideas for developing and improving technologies in the food industry that are useful to researchers in food bioengineering Provides eco-friendly approaches towards components, materials and technologies developed for improvements in food quality and stability Includes valuable information useful to a wide audience interested in food chemistry and the bioremediation of new foods

Microbial Biomolecules: Properties, Relevance, and Their Translational Applications Springer Nature

The safety and microbiological quality of fermented foods covers complementary aspects of such products. Food fermentation is primary intended to improve food preservation, thereby modifying food properties. However, the management of chemical and microbiological hazards is a leading aspect for innovative processing in this domain. Similarly, microbiological quality in fermented foods is of peculiar importance: all microorganisms with a positive effect, including probiotic bacteria, fermentative bacteria, Saccharomyces and non-Saccharomyces yeasts, can be relevant. The fitness of pro-technological microorganisms impacts nutritional quality, but also sensory properties and processing reliability. This book provides a broad view of factors which determine the safety and microbiological quality of fermented foods. A focus is made on the interconnection between starter properties and the expectations related to a probiotic effect. All chapters underline the involvement of fermented foods towards better resource management and increasing food and nutritional security, especially in developing countries.