Surimi and Surimi Seafood, Third Edition

By Jae W. Park

Originating in Japan in the twelfth century, surimi is refined fish myofibrillar proteins produced through various processes.

The development of the surimi product crabstick in Japan in the 1970s played a major role in globalizing surimi and expanding surimi seafood consumption to the United States, Europe, and Russia. Commercial surimi production has also changed significantly. Surimi and Surimi Seafood, Third Edition covers the resources,
production, technology, and nutrition of surimi and surimi seafood. Like the previous editions, this reference serves as a global surimi and surimi seafood industry guide. Revised and expanded, this new edition adds the most up-to-date information on the science of surimi and surimi seafood, with an increase from 17 to 23 chapters coauthored by 63 scientists and industry leaders. Presenting broader, more in-depth content, highlights include historical reviews of the surimi technology and industry, comminution technology and application, coproduct utilization, and nutrition and health benefits. The text examines topics related to surimi and fish proteins, including gelation chemistry, proteolytic enzymes, and stabilization of proteins. This edition covers the production of various surimi seafood products: seafood paste, crabsticks, kamaboko, chikuwa, tempura, fish balls, and fish sausage. It discusses quality and production aspects, such as waste management, microbiology and pasteurization, ingredient technology, color measurement and colorants, seafood flavors, and sensory science applications.

It also contains a chapter on research and development that can serve as a tool for insights on new product development.

**Surimi and Surimi Seafood**-Jae Won Park 2016

"Surimi and surimi seafood products were originated in Japan several hundred years ago, and their modern production technology has been professionally documented since the 1950s. The book covers the basic science of surimi (fish proteins) and contains updates on fisheries and the market. It reviews a wide range of surimi seafood manufacturing technologies. It discusses quality assessment/quality control, development, and nutrition technology"--

**Surimi and Surimi Seafood**-Jae W. Park 2005-03-29 Written by internationally recognized experts, Surimi and Surimi Seafood, Second Edition provides a wealth of up-to-the-minute information on all aspects of the production of surimi and surimi seafood. To accommodate the
fast-paced surimi and surimi seafood industry, this revised and updated edition has been expanded to include five new chapters. M

**Textural Characteristics of World Foods** - Katsuyoshi Nishinari 2020-03-09
A complete guide to the textural characteristics of an international array of traditional and special foods. It is widely recognized that texture has an intrinsic relationship to food preference. A full understanding of its functions and qualities is, therefore, of crucial importance to food technologists and product developers, as well as those working towards the treatment of dysphagia. Textural Characteristics of World Foods is the first book to apply a detailed set of criteria and characteristics to the textures of traditional and popular foods from across the globe. Structuring chapters by region, its authors chart a journey through the textural landscapes of each continent’s cuisines, exploring the complex and symbiotic relationships that exist between texture, aroma, and taste. This innovative text: Provides an overview of the textural characteristics of a wide range of foods Includes descriptions of textures and key points of flavor release Examines the relationships between the texture, taste, and aroma of each food presented Is structured by geographic region Rich with essential insights and important research, Textural Characteristics of World Foods offers all those working in food science and development a better picture of texture and the multifaceted role it can play.

**Seafoods: Chemistry, Processing Technology and Quality** - Fereidoon Shahidi 2012-12-06
Seafoods are important sources of nutrients for humans. Proteins and non protein nitrogenous compounds play an important role in the nutritional value and sensory quality of seafoods. Consumption of fish and marine oils is also actively encouraged for the prevention and treatment of cardio vascular diseases and rheumatoid arthritis. Highly unsaturated long-chain omega-3 fatty acids are regarded as the
active components of marine oils and seafood lipids. The basic chemical and biochemical properties of seafood proteins and lipids, in addition to flavour-active components, their microbiological safety and freshness quality, are important factors to be considered. A presentation of the state-of-the-art research results on seafoods with respect to their chemistry, processing technology and quality in one volume was made possible by cooperative efforts of an international group of experts. Following a brief overview, the book is divided into three sections. In Part 1 (chapters 2 to 8) the chemistry of seafood components such as proteins, lipids, flavorants (together with their properties and nutritional significance) is discussed. Part 2 (chapters 9 to 13) describes the quality of seafoods with respect to their freshness, preservation, microbiological safety and sensory attributes. The final section of the book (chapters 14 to 16) summarizes further processing of raw material, underutilized species and processing discards for production of value added products.

**Jane Brody's Good Seafood Book**-Jane E. Brody 1994 A well-known nutritionist offers a seafood primer and cookbook, explaining all the rudiments of selecting, cleaning, and storing fish and collecting recipes for a wide variety of hors d'oeuvres, appetizers, soups, salads, and entrees. Tour.

**Fish and Fishery Products**-Barry Leonard 2011-08 This guidance will assist processors of fish and fishery products in the development of their Hazard Analysis Critical Control Point (HACCP) plans. Processors of fish and fishery products will find info. that will help them identify hazards that are associated with their products, and help them formulate control strategies. It will help consumers understand commercial seafood safety in terms of hazards and their controls. It does not specifically address safe handling practices by consumers or by retail estab., although the concepts contained
in this guidance are applicable to both. This guidance will serve as a tool to be used by federal and state regulatory officials in the evaluation of HACCP plans for fish and fishery products. Illustrations. This is a print on demand report.

**Maximising the Value of Marine By-Products** - Fereidoon Shahidi 2006-11-30 Despite declining stocks, a major portion of the harvest of fish and marine invertebrates is discarded or used for the production of low value fish meal and fish oil. Marine by-products, though, contain valuable protein and lipid fractions as well as vitamins, minerals and other bioactive compounds which are beneficial to human health. Devising strategies for the full utilization of the catch and processing of discards for production of novel products is therefore a matter of importance for both the fishing industry and food processors. Maximising the value of marine by-products provides a complete review of the characterisation, recovery, processing and applications of marine-by products. Part one summarises the physical and chemical properties of marine proteins and lipids and assesses methods for their extraction and recovery. Part two examines the various applications of by-products in the food industry, including health-promoting ingredients such as marine oils and calcium, as well as enzymes, antioxidants, flavourings and pigments. The final part of the book discusses the utilization of marine by-products in diverse areas such as agriculture, medicine and energy production. With its distinguished editor and international team of authors, Maximising the value of marine by-products is an invaluable reference for all those involved in the valorisation of seafood by-products. Learn how to devise strategies for the full utilisation of the catch. Understand the importance of marine by-products to human health. Explores the use of marine by-products in diverse areas such as agriculture, medicine and energy production.

**Fish Processing Technology** - Dr. G. M. Hall
1992 Updates knowledge on the traditional methods of processing fish for food—freezing, canning, smoking, drying, and salting—and describes new technologies—such as processes based on fish mince and surimi, the membrane recovery and use of waste-water proteins, and the use of lactic acid bacteria in preservation. For managers and engineers in the industry.

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**Handbook of Food Science, Technology, and Engineering** - Yiu H. Hui 2006

**Innovative Technologies in Seafood Processing** - Yesim Ozogul 2019-09-04

While conventional technologies such as chilling and freezing are used to avoid deteriorative processes like autolytic and microbial spoilage of seafood, innovative technologies have also been developed as a response to economic and environmental demands. Innovative Technologies in Seafood Processing gives information on advances in chilling, freezing, thawing, and packaging of seafood and also updates knowledge of novel process technologies (high-pressure processing, irradiation, ultrasound, pulsed electric field, microwave and radio frequency, sous vide technology, novel thermal sterilization technologies, ozone and nanotechnological applications, and other innovative technologies such as cold plasma, ohmic heating, infrared heating supercritical carbon dioxide, and high-intensity pulsed light) for the seafood industry. Features

- Reviews novel process technologies applied in the seafood industry
- Highlights processing effects on product quality and safety of treated seafood
- Focuses on the development of safe and effective natural antimicrobials and additives
- Assesses alternative techniques to utilize fish discards and waste as high value products
- Further it highlights aspects related to quality of seafood treated with these innovative technologies, effect on food constituents, possible risk, security/safety both of seafood and consumers,
the environmental impact, and the legislative aspects. The book also addresses the growing international environmental concern for fish discards and fish waste generated in the seafood processing industries by including a chapter, Advances in Discard and By-Products Processing, which assesses alternative techniques to utilize fish discards and waste as high value products. This book will be of value to researchers and technicians in the food technology area, especially those dealing with seafood.

Evaluation of Seafood Freshness Quality-J. R. Botta 1996-12-17 Determination and prediction of seafood quality is a hot topic because of the increase in international markets for fresh fish products and the growing aquaculture industry. More fish is being transported long distances than ever before, and means of evaluating freshness are required to help predict end-user quality. There is a need for a good statistical treatment and critique of sensory evaluation methods and their appropriate implementation.

This book meets the need. Seafood Quality describes the latest practical methods of assessing, measuring, and predicting the quality of seafood. Written by an expert in the field, who has nearly twenty years of experience in evaluating the quality of seafood. This volume is ideal for researchers in government, academia, industry and workers in seafood processing plants.

Seafood Processing-Vazhiyil Venugopal 2005-11-01 With global fish production falling behind demand, the aquaculture of selected species has become an effective method to augment fish availability. Unlike natural species, however, cultured fish have limited consumer appeal. Value addition techniques can not only help satisfy the rising consumer demand for processed fishery products but also enhanc

Practical Notions on Fish Health and Production-Maria Manuela Castilho Monteiro de
Oliveira 2016-06-30 Maintaining ideal fish health and production, both of farmed and wild fish populations, requires continuous infrastructural and process upgrades to avoid significant losses as well as to facilitate seafood safety. Aquaculture is multidisciplinary in nature, combining knowledge from biology, veterinary medicine and food technology. Practical Notions on Fish Health and Production brings an integrated approach concerning practical aspects of ichthyology, fish health and aquaculture systems. The textbook will give readers a better understanding of issues related to the management of fish health and production, seafood processing, security, quality and safety. The book is organized in three sections which cover 1) general aspects of fish biology and development, 2) fish diseases and veterinary medicine, and 3) aquaculture and marine food supply chain management. Practical Notions on Fish Health and Production is an essential text for students, food industry professionals and novice fish farmers undertaking courses or training programs in veterinary medicine, aquaculture, and marine food processing systems.

Seafood Handbook-The Editors of Seafood Business 2009-03-10 "Seafood Handbook, Second Edition remains the only professional seafood reference guide. Easy to use and comprehensive, this book covers the sourcing, cooking, nutrition, product forms, names, and global supply information for more than 100 types of finfish and shellfish"--Publisher.

Third Annual International Seafood Conference- 1980

Oxidative Stability and Shelf Life of Foods Containing Oils and Fats-Min Hu 2016-01-19 Oxidative Stability and Shelf Life of Foods Containing Oils and Fats focuses on food stability and shelf life, both important factors in the improvement and development of food products.
This book, relevant for professionals in the food and pet food industries, presents an evaluation of methods for studies on the oxidative stability and shelf life of bulk oils/fats, fried oils and foods, food emulsions, dried foods, meat and meat products, and seafood in food and pet food.

Focuses on the application of various evaluation methods to studies of oxidative stability and shelf life in oils and fats and oils and fats-containing foods in the food and pet food industries.

Discusses oxidative stability and shelf life of low-moisture (dry) food, including dry pet food.

Discusses lipid co-oxidation with protein because a number of food products contain both lipids and proteins. Directed mainly toward readers working in the food and pet food industries.

**Quality Control & Quality Assurance for Seafood** - Gilbert Sylvia 1994

**Antimicrobials in Food, Third Edition** - P. Michael Davidson 2005-04-28 Twelve years have passed since its last edition - making Antimicrobials in Foods, Third Edition the must-have resource for those interested in the latest information on food antimicrobials. During that time, complex issues regarding food preservation and safety have emerged. A dozen years ago, major outbreaks of Escherichia coli O157:H7 and Listeria monocytogenes had not yet occurred, consumer and regulatory demands for improved food safety were just surfacing, the use of naturally occurring antimicrobials was in its infancy, and lysozyme, lactoferrin, ozone, and several other compounds were not approved for use in or on foods in the United States. The editors have addressed these contemporary topics by synthesizing information from internationally recognized authorities in their fields. Five new chapters have been added in this latest release, including the most recent details on lysozyme, naturally occurring antimicrobials from both animal and plant sources, hurdle technology approaches, and mechanisms of action, resistance, and stress adaptation. Existing chapters have been extensively revised to reflect...
the most relevant research and information available on antimicrobials. Complementing these topics is information on the progress that has been made in determining the effects and mechanisms of action involved in a number of naturally occurring antimicrobials.

**Seafood Safety, Processing, and Biotechnology** - Fereidoon Shahidi 2020-08-19
Research and development of seafood continues to be productive in terms of new and improved products for both food and non-food purposes. The use of biotechnology, microbiology, computer modeling and advanced analytical techniques has led to improvements in processing and product safety. This recent book provides extensive new information on these developments. The 25 reports were prepared by food scientists specializing in seafood. The reports are well illustrated with numerous schematics and some micrographs. Extensive reference data is provided in tables and graphs.

**Code of Practice for Fish and Fishery Products** - Food and Agriculture Organization of the United Nations 2020-10-09
The Codex Alimentarius, “the food code”, has a fundamental role in protecting consumers all around the world and ensuring fair practices in food trade. The Code of Practice for Fish and Fishery Products is the essential reference point for technical guidance on the harvesting, processing, transport and sale of fish and fishery products.

**American Fisheries Act Amendments 61/61/13/8- 2002**

This book presents an analysis on the interdependency of food, energy, water, land, and biological resources.

**Handbook of Frozen Food Processing and**
Packaging - Da-Wen Sun 2005-11-14 Frozen foods make up one of the biggest sectors in the food industry. Their popularity with consumers is due primarily to the variety they offer and their ability to retain a high standard of quality. Thorough and authoritative, the Handbook of Frozen Food Processing and Packaging provides the latest information on the art and science of cor

Handbook of Brewing, Second Edition - Graham G. Stewart 2006-02-22 It has been ten years since its first edition, making the Handbook of Brewing, Second Edition the must have resource on the science and technology of beer production. It recounts how during this time, the industry has transformed both commercially and technically and how many companies have been subsumed into large multinationals while at the other extreme, microbreweries have flourished in many parts of the world. It also explains how massive improvements in computer power and automation have modernized the brewhouse while developments in biotechnology have steadily improved brewing efficiency, beer quality, and shelf life. In addition to these topics, the book, written by an international team of experts recognized for their contributions to brewing science and technology, also covers traditional beer styles as well as more obscure beverages such as chocolate- or coffee-flavored beers. It includes the many factors to be considered in setting up and operating a microbrewery as well as the range of novel beers and beer-related products currently being considered by the brewing industry. It also describes new avenues that challenge the brewer’s art of manufacturing a quality beverage from barley-based raw materials. Thorough and accessible, the Handbook of Brewing, Second Edition provides the essential information for those who are involved or interested in the brewing industry.

Trends in Fish Processing Technologies - Daniela Borda 2017-10-30 The high market
demand based on consumers’ trust in fish as a healthy and nutritious food resource made fish processing a very dynamic industry, spurring many innovations in processing and packaging methods. Trends in Fish Processing Technologies not only reflects what is currently new in fish processing but also points out where things are heading in this area. This book provides an overview of the modern technologies employed by the industry. It details the advances in fish processing, including high pressure processing (HPP), pulsed electric field (PEF) treatment and minimally heat processing combined with microwave (MW) and radio-frequency (RF). It provides references to food safety management systems and food safety & quality indicators for processed fish in order to achieve an adequate level of protection. Quality aspects and molecular methods for the assessment of fish and fish products integrity are introduced. Fish products reformulation trends based on sustainability principles that tackles the reduction of salt content and the use of natural antimicrobials are presented. Innovative packaging solutions for fish products are explored, detailing intelligent packaging with freshness and time-temperature indicators, applications of modified packaging atmosphere, antimicrobial bio-nanocomposite packaging materials and biodegradable edible films used as primary fish packaging. In addition to covering the current advancements in fish processing the book discusses fraud, adulteration, fair trade practices, traceability and the need for added value, clean and sustainable processing in the fish chain.

Fish Processing—George M. Hall 2011-06-13
This book seeks to address the challenges facing the international seafood industry via a two pronged approach: by offering the latest information on established technologies and introducing new ideas and technologies. An introductory chapter sets the tone for the book by presenting the background against which fish processing will exist in the near future. Chapter two looks at the environmental and sustainability issues relating to conventional fish processing,
including processing efficiency and better use of the outputs currently considered wastes. The impact of mechanisation and computerisation on environmental sustainability is also addressed. Subsequent chapters examine the latest developments in established fish processing technologies such as canning, curing, freezing and chilling, with an emphasis on the environmental aspects of packaging and the process itself. In addition, quality and processing parameters for specific species, including new species, are described. The second part of the book gives authors the opportunity to introduce the potential technologies and applications of the future to a wider audience. These include fermented products and their acceptance by a wider audience; the utilisation of fish processing by-products as aquaculture feeds; and the use of by-products for bioactive compounds in biomedical, nutraceutical, cosmetic and other applications.

Fishery Products-Hartmut Rehbein 2009-11-16

Food quality and safety issues continue to dominate the press, with most food companies spending large amounts of money to ensure that the food quality and assessment procedures in place are adequate and produce good and safe food. This holds true for companies and laboratories responsible for the processing of fish into various products, those responsible for researching safe new products, and departments within other companies supporting these functions. Fishery Products brings together details of all the major methodologies used to assess the quality of fishery products in the widest sense. Subject coverage of this important book includes chapters on assessment of authenticity, and several chapters on quality assessment using various methods, such as: Texture measurement Electronic nose and tongue NMR Colour measurement This timely volume will serve as a vital tool for all those working in the processing of fishery and aquaculture products: including laboratory personnel working in regulatory bodies, food quality control personnel, food scientists, food
technologists, nutritionists, seafood trade bodies, seafood labelling regulatory bodies, government food protection agencies and environmental health personnel. Libraries in research establishments and universities where food science, food technology, nutrition, aquaculture, fisheries and biological sciences are studied and taught should have copies of this important publication on their shelves.

**Food Industries Manual**-Christopher G.J. Baker 2012-12-06 It is a measure of the rapidity of the changes The work has been revised and updated, and taking place in the food industry that yet another following the logic of the flow sheets there is some edition of the Food Industries Manual is required simplification and rearrangement among the chap after a relatively short interval. As before, it is a ters. Food Packaging now merits a separate pleasure to be involved in the work and we hope chapter and some previous sections dealing mainly that the results will continue to be of value to with

storage have been expanded into a new readers wanting to know what, how and why the chapter covering Food Factory Design and Opera food industry does the things which it does. tions. For this edition we have made a major depa There is one completely new chapter, entitled ture from the style of earlier editions by compl Alcoholic Beverages, divided into Wines, Beers tely revising the layout of many of the chapters, and Spirits. There is a strain of thought which Previously the chapters were arranged as a series does not yet consider the production of those of notes on specific topics, set out in alphabetical drinks to be a legitimate part of the food industry, order in the manner of an encyclopaedia.

**Dairy Science and Technology, Second Edition**-P. Walstra 2005-09-29 Building upon the scope of its predecessor, Dairy Science and Technology, Second Edition offers the latest information on the efficient transformation of milk into high-quality products. It focuses on the
principles of physical, chemical, enzymatic, and microbial transformations. The authors, highly regarded educators and researchers, divide the content of this book into four parts. Part I, Milk, discusses the chemistry, physics, and microbiology of milk. In addition to providing knowledge of milk properties, this section forms the basis for understanding what happens during processing, handling, and storage. Part II, Processes, illustrates the main unit operations used to manufacture milk products and highlights the influence certain product and process variables have on resulting products. In Part III, Products, the book integrates information on raw materials and processing as they relate to the manufacture of products. This section also explains the procedures necessary to ensure consumer safety, product quality, and process efficiency. Part IV, Cheese, describes the processes and transformations (physical, biochemical, and microbial) relating to the manufacture and ripening of cheese, starting with generic aspects and later discussing specific groups of cheeses. An important resource, Dairy Science and Technology, Second Edition provides a thorough understanding of milk’s composition and properties and the changes that occur in milk and its products during processing and storage.

**Ingredient Interactions** - Anilkumar G. Gaonkar

2016-04-19 Understanding interactions among food ingredients is critical to optimizing their performance and achieving optimal quality in food products. The ability to identify, study, and understand these interactions on a molecular level has greatly increased due to recent advances in instrumentation and machine-based computations. Leveraging this knowledge allows for new and unique opportunities for the developers of food products. Ingredient Interactions: Effects on Food Quality, Second Edition is an incisive and convenient reference that presents the latest technical information available on food ingredient interactions. This text contains chapters written by internationally renowned experts in their fields who concentrate
on the examination of real foods as well as model food systems. It discusses rheological concepts and the application of microscopic techniques to study ingredient interactions. The book also describes the transformations mediated by water and the structure-function relationship of starches with different chemical classes of ingredients, as well as interactions involving sweeteners, proteins, enzymes, lipids, emulsifiers, and flavor components. Ingredient Interactions: Effects on Food Quality, Second Edition is a comprehensive single-source guide that explains how major food ingredients such as water, starches, sweeteners, lipids, proteins, and enzymes interact with other constituents and affect food quality.

**Handbook of Food Science, Technology, and Engineering - 4 Volume Set**
*Y. H. Hui*
2005-12-19 Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The

**Vitamins In Foods**
*George F.M. Ball*
2005-11-01 To achieve and maintain optimal health, it is essential that the vitamins in foods are present in sufficient quantity and are in a form that the body can assimilate. Vitamins in Foods: Analysis, Bioavailability, and Stability presents the latest information about vitamins and their analysis, bioavailability, and stability in foods. The contents of the book is divided into two parts to facilitate accessibility and understanding. Part I, Properties of Vitamins, discusses the effects of food processing on vitamin retention, the physiology of vitamin absorption, and the physiochemical properties of individual vitamins. Factors affecting vitamin bioavailability are also discussed in detail. The second part, Analysis of Vitamins, describes the principles of analytical methods and provides detailed methods for
depicting individual vitamins in foods. Analytical topics of particular interest include the identification of problems associated with quantitatively extracting vitamins from the food matrix; assay techniques, including immunoassays, protein binding, microbiological, and biosensor assays; the presentation of high-performance liquid chromatography (HPLC) methodology illustrated in tables accompanied by step-by-step details of sample preparation; the explanation of representative separations (chromatograms) taken from original research papers are reproduced together with ultraviolet and florescence spectra of vitamins; the appraisal of various analytical approaches that are currently employed. Comprehensive and complete, Vitamins in Foods: Analysis, Bioavailability, and Stability is a must have resource for those who need the latest information on analytical methodology and factors affecting vitamin bioavailability and retention in foods.

**Food Biotechnology**-Anthony Pometto 2005-10-11 Revised and updated to reflect the latest research and advances available, Food Biotechnology, Second Edition demonstrates the effect that biotechnology has on food production and processing. It is an authoritative and exhaustive compilation that discusses the bioconversion of raw food materials to processed products, the improvement of food

**Encapsulated and Powdered Foods**-Charles Onwulata 2005-05-26 Encapsulated and Powdered Foods is a practical guide to the characterization and applications of the powdered form of foods. It details the uses of food powder as well as the physical, chemical, and functional properties of particular food powders, such as milk, cocoa, salts, and sugars. The author describes the powder manufacturing processes and a range of related topics, including drying technologies; storage, moisture, lumping, and bridging in the bin; and the blending and segregation of powders. The book concludes with
discussions on the creation of specialty ingredients and engineered powders.

**Surimi Technology**-Tyre C. Lanier 1992-02-24

**Third Industrial Master Plan, 2006-2020**-Malaysia 2006

**The Seafood Industry**-Linda Ankenman Granata 2012-05-01 The Seafood Industry: Species, Products, Processing, and Safety, Second Edition is a completely updated and contemporary revision of Flick and Martin’s classic publication, The Seafood Industry. Covering all aspects of the commercial fish and shellfish industries – from harvest through consumption – the book thoroughly describes the commercial fishery of the western hemisphere. The international audience will also find the coverage accessible because, although species and regulations may differ, the techniques described are similar worldwide., The second edition contains a significant expansion of the material included in the first edition. Examples include: high pressure processing; inclusion of additional major crustacean species of commerce; fishery centers and development programs; handling methods on fishing vessels; and new chapters on Toxins, Allergies, and Sensitivities; Composition and Quality; and Risk Management and HACCP; and Processing Fin Fish. The Seafood Industry: Species, Products, Processing, and Safety, comprehensive in scope and current with today’s issues, will prove to be a great asset to any industry professional or seafood technologist working in the field.

**Handbook of Food Enzymology**-John R. Whitaker 2002-12-05 Discussing methods of enzyme purification, characterization, isolation, and identification, this book details the chemistry, behavior, and physicochemical properties of enzymes to control, enhance, or inhibit enzymatic activity for improved taste,
texture, shelf-life, nutritional value, and process tolerance of foods and food products. The book covers

**Aflatoxin and Food Safety** - Hamed K. Abbas

2005-11-01 Aflatoxins are responsible for damaging up to 25% of the world's food crops, resulting in large economic losses in developed countries and human and animal disease in under-developed ones. In addition to aflatoxins, the presence of other mycotoxins, particularly fumonisins, brings additional concerns about the safety of food and field supplies. The