

The background of the cover is a photograph of various frozen food items, including blueberries and strawberries, arranged in white trays. The image is slightly blurred and has a cool, blue-toned color palette. The text is overlaid on a dark, textured vertical band on the right side of the cover.

# Frozen Food Science and Technology

Edited by  
Judith A. Evans



**Blackwell**  
Publishing

# Contents

<i>Contributors</i>	vii
<i>Preface</i>	ix
<b>1 Thermal Properties and Ice Crystal Development in Frozen Foods</b> Paul Nesvadba	<b>1</b>
<b>2 Effects of Freezing on Nutritional and Microbiological Properties of Foods</b> Mark Berry, John Fletcher, Peter McClure, Joy Wilkinson	<b>26</b>
<b>3 Modelling of Freezing Processes</b> Q. Tuan Pham	<b>51</b>
<b>4 Specifying and Selecting Refrigeration and Freezer Plant</b> Andy Pearson	<b>81</b>
<b>5 Emerging and Novel Freezing Processes</b> Kostadin Fikiin	<b>101</b>
<b>6 Freezing of Meat</b> Steve James	<b>124</b>
<b>7 Freezing of Fish</b> Ola M. Magnussen, Anne K. T. Hemmingsen, Vidar Hardarsson, Tom S. Nordtvedt, Trygve M. Eikevik	<b>151</b>
<b>8 Freezing of Fruits and Vegetables</b> Cristina L.M. Silva, Elsa M. Gonçalves, Teresa R. S. Brandão	<b>165</b>
<b>9 Freezing of Bakery and Dessert Products</b> Alain LeBail, H. Douglas Goff	<b>184</b>
<b>10 Developing Frozen Products for the Market and the Freezing of Ready-Prepared Meals</b> Ronan Gormley	<b>205</b>
<b>11 Frozen Storage</b> Noemi E. Zaritzky	<b>224</b>

<b>12</b>	<b>Freeze Drying</b> Andy Stapley	<b>248</b>
<b>13</b>	<b>Frozen Food Transport</b> Girolamo Panozzo	<b>276</b>
<b>14</b>	<b>Frozen Retail Display</b> Giovanni Cortella	<b>303</b>
<b>15</b>	<b>Consumer Handling of Frozen Foods</b> Onrawee Laguerre	<b>325</b>
	<i>Index</i>	<b>347</b>