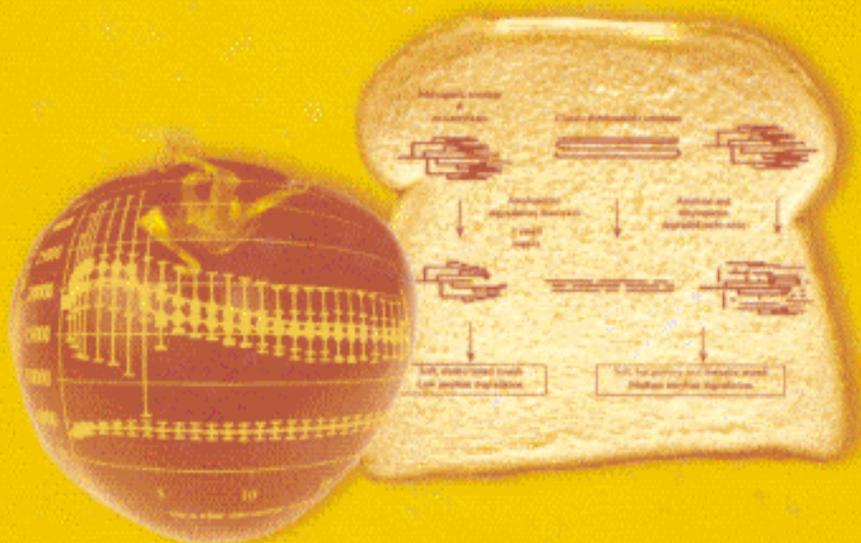


ACS SYMPOSIUM SERIES 836

Freshness and Shelf Life of Foods



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Contents

Preface.....	xi
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Introduction and General Issues

1. The Shelf Life of Foods: An Overview.....	2
Tanoj K. Singh and Keith R. Cadwallader	
2. The Concept of Food <i>Freshness</i> : Uncovering Its Meaning and Importance to Consumers.....	22
A. V. Cardello and H. G. Schutz	
3. Flavor Issues in Maintaining Freshness.....	42
G. A. Reineccius	
4. Biochemical Changes Associated with Fresh-Cut Fruit Processing and Storage.....	52
Olusola Lamikanra and Michael A. Watson	

Flavor Aspects

5. Changes in Key Aroma Compounds during Natural Beer Aging.....	70
P. Schieberle and D. Komarek	
6. SPME–GC/MS Testing for Monitoring Off-Flavors in Processed Milk: Application of Odor Wheel Plots.....	80
R. T. Marsili and N. Miller	
7. Relating Analytical and Sensory Data To Predict Flavor Quality in Dairy Products.....	95
Alexandra E. Boelrijk and Catrienus de Jong	

8. Aroma Characterization of Fresh and Stored Nonfat Dry Milk.....	108
Yonca Karagül-Yüceer, MaryAnne Drake, and Keith R. Cadwallader	
9. Biochemical Manipulation of Flavor in Tomato Fruit.....	124
Fabienne Boukobza and Andrew J. Taylor	
10. Effect of Pre- and Post-Harvest Treatments on Fresh Tomato Quality.....	132
Fabienne Boukobza and Andrew J. Taylor	
11. Aroma of Fresh Field Tomatoes.....	144
Florian Mayer, Gary Takeoka, Ron Buttery, Youngla Nam, Michael Naim, Yair Bezman, and Haim Rabinowitch	
12. Characterization of Aroma Compounds in Fresh and Processed Mandarin Oranges.....	162
P. Schieberle, M. Mestres, and A. Buettner	
13. Relating Sensory and Instrumental Data To Conduct an Accelerated Shelf-Life Testing of Whey-Protein-Coated Peanuts.....	175
S.-Y. Lee, J.-X. Guinard, and J. M. Krochta	
14. Lipid Oxidation in Muscle Foods.....	188
P. A. Morrissey, J. P. Kerry, and K. Galvin	
15. Oxidative Stability of Edible Oils as Affected by Their Fatty Acid Composition and Minor Constituents.....	201
Fereidoon Shahidi	

Texture

16. Food Polymer Science Approach to Studies on Freshness and Shelf Life of Foods.....	214
Louise Slade and Harry Levine	
17. Rehydration of Crispy Cereal Products: A Tentative Explanation of Texture Changes.....	223
Gaëlle Roudaut, Catherine Dacremont, Baltasar Valles Pamies, John R. Mitchell, and Martine Le Meste	

18. Staling of Bread: How To Counteract the Textural Changes and Improve the Flavor Aspects of Bread during Storage.....	235
L. Christiansen, T. Spendler, and J. B. Nielsen	
19. Rheological Methods for Assessment of Food Freshness and Stability.....	248
V. D. Truong and C. R. Daubert	

Methods To Improve Freshness and Shelf Life

20. Argon Packaging and Processing Preserves and Enhances Flavor, Freshness, and Shelf Life of Foods.....	270
Kevin C. Spencer and David J. Humphreys	
21. Processing Technologies To Enhance Fresh Flavor of Citrus Juice.....	292
Robert J. Braddock and Renée M. Goodrich	

Indexes

Author Index.....	305
Subject Index.....	306