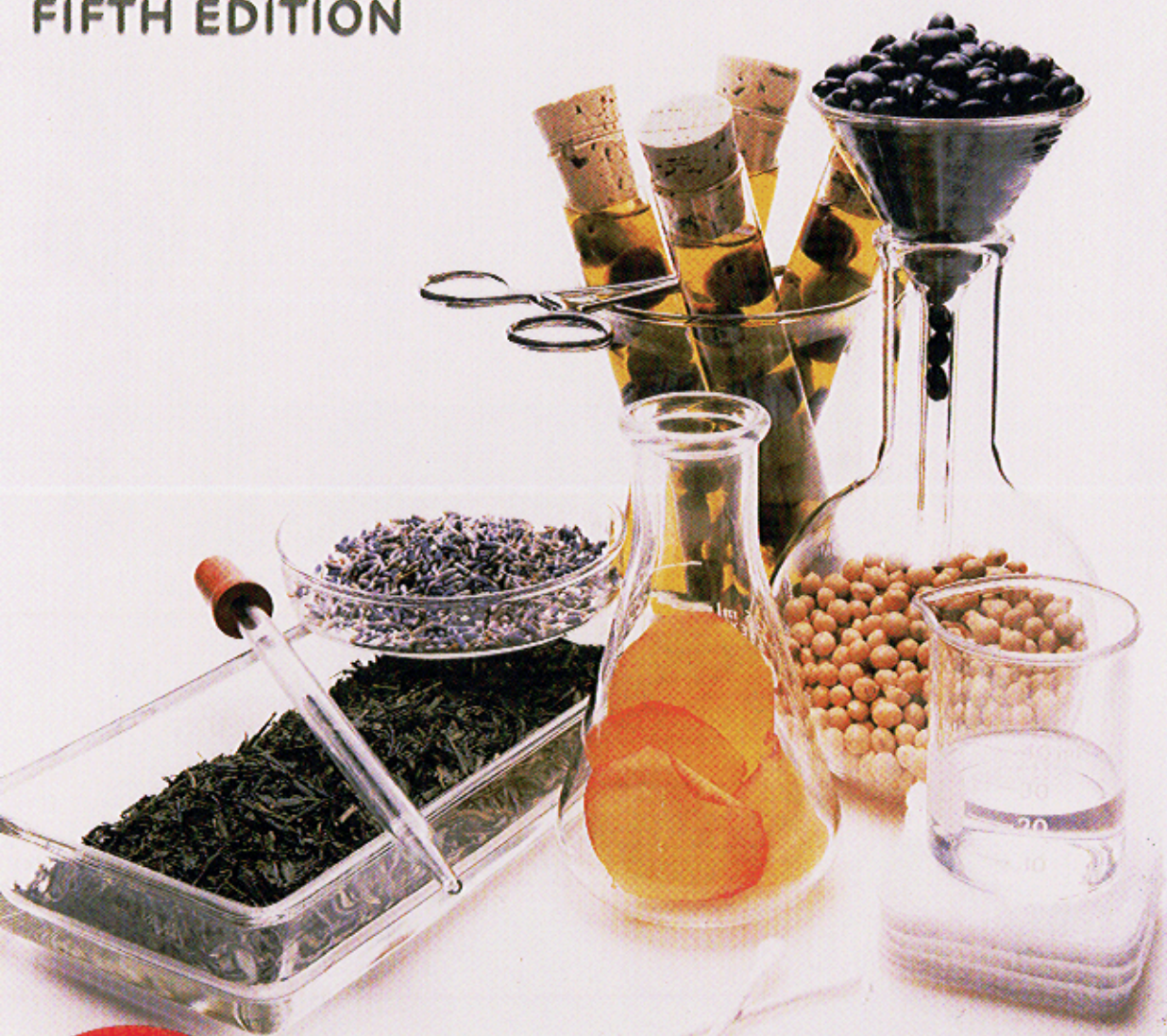


FOODS

experimental perspectives

FIFTH EDITION



For Sale
in

Asia Only

Margaret
McWilliams

Contents

Preface	xv
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1 RESEARCH PERSPECTIVES	1
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Chapter 1 Dimensions of Food Studies	3
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OVERVIEW	3
THE FOOD MARKETPLACE	4
CONSUMERS: EXPECTATIONS AND CONCERNS	4
CAREER OPPORTUNITIES	9
EXPERIMENTING WITH FOOD	11
SUMMARY	18
STUDY QUESTIONS	19
WEB INSITES	19
BIBLIOGRAPHY	20

Chapter 2 The Research Process	23
---------------------------------------	-----------

PLANNING EXPERIMENTS	23
CONDUCTING THE EXPERIMENT	31
INTERPRETING AND REPORTING RESULTS	32
SUMMARY	37
STUDY QUESTIONS	38
WEB INSITES	38
BIBLIOGRAPHY	38

Chapter 3 Sensory Evaluation	41
-------------------------------------	-----------

THE IMPORTANCE OF EVALUATION	41
PHYSIOLOGICAL BASES OF SENSORY EVALUATION	42
SENSORY CHARACTERISTICS OF FOOD	46
SENSORY PANELS	51
ENVIRONMENT FOR SENSORY EVALUATION	54
SAMPLE PREPARATION AND PRESENTATION	55
TYPES OF TESTS	55
SCORECARDS	58
SUMMARY	65

STUDY QUESTIONS	66
WEB INSITES	66
BIBLIOGRAPHY	66

Chapter 4 Objective Evaluation **71**

GENERAL GUIDELINES	72
PHYSICAL METHODS	73
CHEMICAL METHODS	89
SUMMARY	93
STUDY QUESTIONS	94
WEB INSITES	94
BIBLIOGRAPHY	95

2 PHYSICAL PERSPECTIVES **97**

Chapter 5 Water **99**

A CLOSER LOOK AT WATER	99
STATES OF WATER	99
WATER ACTIVITY	106
WATER IN FOOD PREPARATION	109
SUMMARY	110
STUDY QUESTIONS	110
WEB INSITES	111
BIBLIOGRAPHY	111

Chapter 6 Physical Aspects of Food Preparation **113**

ENERGY AND FOOD	113
THE STATE OF MATTER	120
DISPERSIONS	123
SUMMARY	133
STUDY QUESTIONS	135
WEB INSITES	135
BIBLIOGRAPHY	136

3 CARBOHYDRATES **137**

Chapter 7 Overview of Carbohydrates **139**

MONOSACCHARIDES	140
DISACCHARIDES	141
OLIGOSACCHARIDES	143

POLYSACCHARIDES	143
SUMMARY	147
STUDY QUESTIONS	148
WEB INSIGHTS	148
BIBLIOGRAPHY	148
Chapter 8 Monosaccharides, Disaccharides, and Sweeteners	151
PHYSICAL PROPERTIES OF SUGARS	152
CHEMICAL REACTIONS	153
FUNCTIONAL PROPERTIES OF SUGARS	156
FOOD APPLICATIONS	157
CHOOSING SWEETENERS	165
SUBSTITUTING SWEETENERS	172
SUMMARY	173
STUDY QUESTIONS	175
WEB INSITES	175
BIBLIOGRAPHY	176
Chapter 9 Starch	179
STRUCTURE	179
FUNCTIONAL PROPERTIES OF STARCH	183
EXAMINING STARCHES	192
RICE AND ITS STARCH	202
SUMMARY	203
STUDY QUESTIONS	204
WEB INSITES	204
BIBLIOGRAPHY	205
Chapter 10 Fiber and Plant Foods	209
EDIBLE FLOWERS	210
HERBS	210
FRUITS AND VEGETABLES—STRUCTURE	211
FIBER	213
DIETARY SUPPLEMENTS	217
GUMS	218
CARBOHYDRATE STRUCTURAL CONSTITUENTS	224
POSTHARVEST CHANGES AND STORAGE	230
TEXTURAL CHANGES DURING PREPARATION	232
PIGMENTS	234
FLAVOR	246

SUMMARY	249
STUDY QUESTIONS	249
WEB INSITES	250
BIBLIOGRAPHY	250

4 LIPIDS **255**

Chapter 11 Overview of Fats and Oils	257
CHEMISTRY	257
STRUCTURES OF FATS IN FOODS	260
CRYSTALLINITY OF SOLID FATS	261
CHEMICAL DEGRADATION	265
SUMMARY	269
STUDY QUESTIONS	270
WEB INSITES	270
BIBLIOGRAPHY	271
Chapter 12 Fats and Oils in Food Products	273
STEPS IN MANUFACTURING FOOD FATS	273
CHEMICAL MODIFICATIONS	276
FATS AND OILS IN THE MARKETPLACE	278
FUNCTIONAL ROLES OF FATS	284
FAT REPLACEMENTS	290
SUMMARY	293
STUDY QUESTIONS	293
WEB INSITES	294
BIBLIOGRAPHY	294

5 PROTEINS **299**

Chapter 13 Overview of Proteins	301
COMPOSITION	301
TYPES OF PROTEINS	305
ELECTRICAL CHARGES	306
HYDROLYSIS	307
DENATURATION AND COAGULATION	307
FUNCTIONAL ROLES	311
SUMMARY	312
STUDY QUESTIONS	313

WEB INSITES	313
BIBLIOGRAPHY	314

Chapter 14 Milk and Milk Proteins 317

COMPONENTS	317
PROCESSING	323
PRODUCTS	321
PHYSICAL AND CHEMICAL EFFECTS ON MILK PRODUCTS	340
EFFECTS OF HEAT ON CHEESE PRODUCTS	342
FOAMS	342
INGREDIENTS FROM DAIRY FOODS	344
SUMMARY	344
STUDY QUESTIONS	346
WEB INSITES	346
BIBLIOGRAPHY	346

Chapter 15 Meat, Fish, and Poultry 351

CLASSIFICATION	351
STRUCTURE	352
PIGMENTS	360
FACTORS AFFECTING QUALITY	364
IDENTIFYING MEAT CUTS	366
MARKETING	367
PREPARATION	370
MODIFIED MEAT PRODUCTS	378
SOY PROTEIN	380
GELATIN	383
SUMMARY	387
STUDY QUESTIONS	389
WEB INSITES	389
BIBLIOGRAPHY	390

Chapter 16 Eggs 397

FORMATION	397
STRUCTURE	398
COMPOSITION	399
PROTEINS	400
EGGS BY DESIGN	402
EGG QUALITY	403
SAFETY	404

PRESERVATION	406
FUNCTIONAL PROPERTIES	408
EGG SUBSTITUTES	418
SUMMARY	419
STUDY QUESTIONS	420
WEB INSITES	420
BIBLIOGRAPHY	421

Chapter 17 Dimensions of Baking **425**

WHEAT FLOUR	425
ROLES OF INGREDIENTS	443
LEAVENING	446
SUMMARY	454
STUDY QUESTIONS	455
WEB INSITES	456
BIBLIOGRAPHY	456

Chapter 18 Baking Applications **461**

QUICK BREADS	461
YEAST BREADS	467
FOAM CAKES	474
SHORTENED CAKES	480
PASTRY	489
COOKIES	491
SUMMARY	492
STUDY QUESTIONS	494
WEB INSITES	494
BIBLIOGRAPHY	495

6 FOOD SUPPLY PERSPECTIVES **499**

Chapter 19 Food Safety: Concerns and Controls **501**

DEFINING THE PROBLEM	501
MICROBIOLOGICAL HAZARDS	502
CONTAMINANTS AND NATURAL TOXICANTS IN FOODS	512
CONTROLLING FOOD SAFETY	514
SOME COMMERCIAL APPROACHES TO EXTEND SHELF LIFE	516
SUMMARY	518
STUDY QUESTIONS	519
WEB INSITES	519

BIBLIOGRAPHY	520
Chapter 20 Food Preservation	523
METHODS OF PRESERVATION (COMMERCIAL AND HOME)	523
SUMMARY	542
STUDY QUESTIONS	543
WEB INSITES	543
BIBLIOGRAPHY	544
Chapter 21 Food Additives	547
OVERVIEW	547
RATIONALE	549
INTENTIONAL ADDITIVES	552
SUMMARY	560
STUDY QUESTIONS	560
WEB INSITES	561
BIBLIOGRAPHY	561
Glossary	563
Index	581