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Food Hydrocolloids for Health | 2667-0259 | Elsevier
2021 — Volumes 110-113. Volume 113 In progress (April 2021). Volume 112 March 2021

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One of the key functional roles of food hydrocolloids is in the preparation of emulsions and in the control of emulsion shelf-life. Product applications include carbonated soft drinks , ice-cream , and sauces and dressings (Sikora, Badrie, Deisingh, & Kowalski, 2008). Most hydrocolloids can act as stabilizers (stabilizing agents) of oil-in ...

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Food consumption patterns are affected by factors of convenience in current fast-paced lifestyles and consumer demand for healthy natural food products. This development had triggered a lot of research on resistant starch, its health implications, and methods of analysis as a dietary fiber for appropriate food labeling purposes.

Dietary Fiber - an overview | ScienceDirect Topics
Journal of Agriculture and Food Chemistry 44, 1314-1320. Accepted for oral presentation in CAFEi2014 (December 1-3, 2014 â€“ Kuala Lumpur, Malaysia) as paper 206. Scheme (Q.J130000.2544.06H39) and Fundamental Research Grant Scheme (R.J130000.7844.4F447).

Hydrocolloids are among the most widely used ingredients in the food industry. They function as thickening and gelling agents, texturizers, stabilisers and emulsifiers and in addition have application in areas such as edible coatings and flavour release. Products reformulated for fat reduction are particularly dependent on hydrocolloids for satisfactory sensory quality. They now also find increasing applications in the health area as dietary fibre of low calorific value. The first edition of Handbook of Hydrocolloids provided professionals in the food industry with relevant practical information about the range of hydrocolloid ingredients readily and at the same time authoritatively. It was exceptionally well received and has subsequently been used as the substantive reference on these food ingredients. Extensively revised and expanded and containing eight new chapters, this major new edition strengthens that reputation. Edited by two leading international authorities in the field, the second edition reviews over twenty-five hydrocolloids, covering structure and properties, processing, functionality, applications and regulatory status. Since there is now greater emphasis on the protein hydrocolloids, new chapters on vegetable proteins and egg protein have been added. Coverage of microbial polysaccharides has also been increased and the developing role of the exudate gums recognised, with a new chapter on Gum Ghatti. Protein-polysaccharide complexes are finding increased application in food products and a new chapter on this topic as been added. Two additional chapters reviewing the role of hydrocolloids in emulsification and their role as dietary fibre and subsequent health benefits are also included. The second edition of Handbook of hydrocolloids is an essential reference for post-graduate students, research scientists and food manufacturers. Extensively revised and expanded second edition edited by two leading international authorities Provides an introduction to food hydrocolliods considering regulatory aspects and thickening characteristics Comprehensively examines the manufacture, structure, function and applications of over twenty five hydrocolloids

Hydrocolloids

The book introduces the definition, classification, source and structure of hydrocolloids and provides a comprehensive description of their functionalities and food-related applications. The emphasis is put on the basic concepts and mechanisms underlying functionalities, and the new developments in fundamental knowledge and practice. The book would be useful for students or professionals working in the fields of food science & technology, and biopolymers etc. It would help to organize hydrocolloids knowledge in a more systematic framework and enlighten further profound investigations.

Food Structure and Functionality helps users further understand the latest research related to food structuring and de-structuring, with an emphasis on structuring to achieve improved texture, taste perception, health and shelf-stability. Topics covered address food structure, nanotechnology and functionality, with an emphasis on the novel experimental and modeling approaches used to link structure and functionality in food. The book also covers food structure design across the lifespan, as well as design for healthcare and medical applications. Dairy matrices for oral and gut functionality is also discussed, as is deconstructing dairy matrices for the release of nutrient and flavor components. This book will benefit food scientists, technologists, engineers and physical chemists working in the whole food science field, new product developers, researchers, academics and professionals working in the food industry, including nutritionists, dieticians, physicians, biochemists and biophysicists. Covers recent trends related to non-thermal processes, nanotechnology and modern food structures in the food industry Begins with an introduction to the structure/function of food products and their characterization methods Addresses biopolymer composites, interfacial layers in food emulsions, amyloid-like fibrillary structures, self-assembly in foods, lipid nano-carriers, microfluidics, rheology and function of hydrocolloids Discusses applications and the effects of emerging technologies on process,

structure and function relationships

This volume is a record of a conference, which was the fourth in a series held at NWEI, in Wrexham. It brought together scientists with interests in the broadly based subject of ion exchange, with the aim to cover aspects of its application as well as advances in the theory of ion exchange.

Bioactive Polysaccharides offers a comprehensive review of the structures and bioactivities of bioactive polysaccharides isolated from traditional herbs, fungi, and seaweeds. It describes and discusses specific topics based on the authors' rich experience, including extraction technologies, practical techniques required for purification and fractionation, strategies and skills for elucidating the fine structures, in-vitro and in-vivo protocols, and methodologies for evaluating the specific bioactivities, including immune-modulating activities, anti-cancer activities, anti-oxidant activities, and others. This unique book also discusses partial structure-functionality (bioactivities) relationships based on conformational studies. This comprehensive work can be used as a handbook to explore potential applications in foods, pharmaceuticals, and nutraceutical areas for commercial interests. Serves as a comprehensive review on extraction technologies, and as a practical guide for the purification and fractionation of bioactive polysaccharides Brings step-by-step strategies for elucidating the fine structures and molecular characterizations of bioactive polysaccharides Includes detailed experimental design and methodologies for investigation bioactivities using both in-vitro and in-vivo protocols Clarifies how to extract, purify, and fractionate bioactive polysaccharides, also exploring health benefits Useful as a guide to explore the commercial potentials of bioactive polysaccharides as pharmaceuticals, medicine, and functional foods

Traditionally a source of nutrition, proteins are also added to foods for their ability to form gels and stabilise emulsions, among other properties. The range of specialised protein ingredients used in foods is increasing. Handbook of food proteins provides an authoritative overview of the characteristics, functionalities and applications of different proteins of importance to the food industry in one convenient volume. The introductory chapter provides an overview of proteins and their uses in foods. The following chapters each focus on a particular protein ingredient or group of ingredients covering their origins, production, properties and applications. The proteins discussed are caseins, whey proteins, gelatin and other meat-derived protein ingredients, seafood proteins, egg proteins, soy proteins, pea and other legume proteins, mycoprotein, wheat gluten, canola and other oilseed proteins, algal proteins and potato protein. A chapter on texturised vegetable proteins completes the volume. Innovative products and potential methods for improving nutrition and diet using these proteins are described. With its distinguished editors and international team of expert contributors Handbook of food proteins is an invaluable reference tool for professionals using food protein ingredients for both food and other applications. An authoritative overview of the characteristics, functionalities and applications of different proteins of importance to the food industry Chapters each focus on a particular protein ingredient or group of ingredients Innovative products and potential methods for improving nutrition and diet using proteins is also described

Nanoencapsulation Technologies for the Food and Nutraceutical Industries is a compendium which collects, in an easy and compact way, state-of-the-art details on techniques for nanoencapsulation of bioactive compounds in food and nutraceutical industries. The book addresses important modern technologies, including biopolymer based nano-particle formation techniques, formulation based processes, such as nano-liposomes and nano-emulsions, process based nano-encapsulation, such as electro-spinning and nano-spray drying, natural nano-carrier based processes, like casein and starch nano-particles, and other recent advances. This definitive reference manual is ideal for researchers and industry personnel who want to learn more about basic concepts and recent developments in nanotechnology research. Serves as a compendium of recent techniques and systems for nanoencapsulation of bioactive compounds Brings together basic concepts and the potential of nanoencapsulation technologies, also including their novel applications in functional foods and nutraceutical systems Includes biopolymer based nano-particle formation techniques, formulation based processes, process based nanoencapsulation, and nano-carrier based process

Gluten-Free Cereal Products and Beverages is the only book to address gluten-free foods and beverages from a food science perspective. It presents the latest work in the development of gluten-free products, including description of the disease, the detection of gluten, and the labeling of gluten-free products as well as exploring the raw materials and ingredients used to produce gluten-free products. Identifying alternatives to the unique properties of gluten has proven a significant challenge for food scientists and for the 1% of the world's population suffering from the immune-mediated entropathy reaction to the ingestion of gluten and related proteins, commonly known as Celiac Disease. This book includes information on the advances in working with those alternatives to create gluten free products including gluten-free beer, malt and functional drinks. Food scientists developing gluten-free foods and beverages, cereal scientists researching the area, and nutritionists working with celiac patients will find this book particularly valuable. Written by leading experts, presenting the latest developments in gluten-free products Addresses Coeliac Disease from a food science perspective Presents each topic from both a scientific and industrial point of view

Based on the proceedings of the eleventh international Cellucon conference held in Tsukuba, Japan, this book offers a comprehensive overview of important research undertaken into all aspects of environmentally compatible polymers. It deals with natural and synthetic polymer materials such as gels, fibres, pulp and paper, films, foams, blends and composites and shows how environmental compatibility such as biodegradability and recyclability can be developed by utilising natural polymers such as polysaccharides and polyphenols. Based on the proceedings of the eleventh international Cellucon conference held in Tsukuba, Japan Offers a comprehensive overview of important research undertaken into all aspects of environmentally compatible polymers Deals with natural and synthetic polymer materials such as gels, fibres, pulp and paper, films, foams, blends and composites