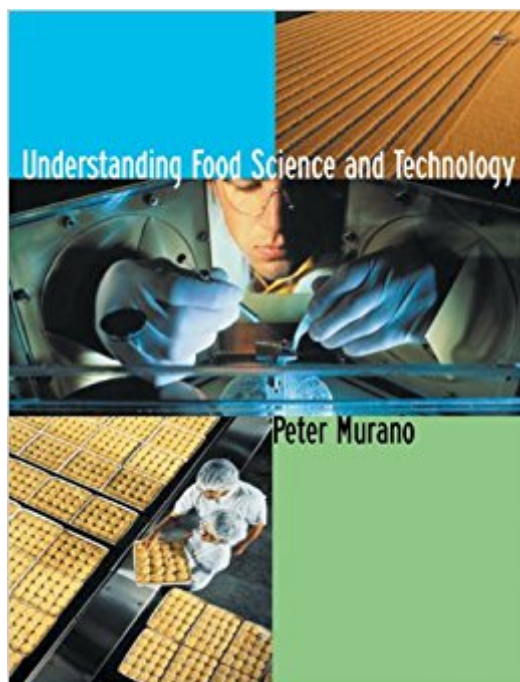


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Understanding Food Science And Technology (with InfoTrac)



Synopsis

UNDERSTANDING FOOD SCIENCE AND TECHNOLOGY is a comprehensive introductory level text that provides thorough up-to-date coverage of a broad range of topics in food science and technology. The text begins with an explanation of the interdisciplinary nature of food science (including biology, engineering, chemistry, and physics) and describes avenues of advanced study in the field. The text explores key food commodities and food composition with an emphasis on the functional properties of each commodity. Three chapters on food chemistry cover the chemical and physical properties of foods through the use of many easy to understand figures, tables, and illustrated concepts. Next the text includes an overview of food law that provides historical perspective as well as the latest information on nutrition labeling and food regulation. Thorough coverage of processing methods is included in all major food commodities as well as a background in microbiology and fermentation, food handling and safety, food contamination, HACCP principles and toxicology. The final chapters cover food engineering concepts and applications, biotechnology and the field of sensory evaluation and food product development with coverage of marketing principles.

Book Information

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Customer Reviews

Purchased book for a high school student. I read it first and it claims to be suitable for the first two years of college. Either I got smarter or kids got dumber. This is an easy read for anybody with an 8th grade education. The book is very informative but not a hard read. I liked it a lot as it was well

organized and covered a multitude of subjects relating to food science. This is even more meaningful because the book also provides a historical perspective.

The book is printed overseas and is actually a size smaller than the one offered in the bookstore. The print quality is terrible, it looks like a glorified photocopy, some of the print was illegible. Also.... the book was warped, yes warped. The book actually had a huge offset curve in it as if it got caught in-between two heavy parcels, got bent, and had to endure this for the 18 hour trip from overseas. There was no invoice in the package; I mean the bag it came in, yes bag. The book was wrapped in a thin UPS freight bag, then repackaged in another thin bag from another courier, then delivered. No Invoice, no return shipping label, no return instructions, no contact info. Needless to say I lost the money on this book as I threw it out the same day, I didn't feel the hassle of trying to return this piece of garbage was worth the effort. I guess you get what you pay for as this book was ~\$80 compared to the real book for \$200 at the bookstore. DO NOT BUY FROM TextbookXpres. Oh... btw... the real book is quite informative, its flat and I can read it.

I had to purchase this textbook for an Introduction to Food Science college level course. It is a great introduction, with explanations to help understand otherwise fairly tough material. Highly recommended if you are taking an intro to food science course or if you want to learn more about the subject!

No issues with the delivery of the book or the quality of the book. Book looked as if it were new. Would recommend retailer and would purchase other books from them in the future.

As far as food/nutrition texts go, this book is optimal for one interested in the material. However, the pages are rather bland and more imagery would be appreciated.

book is useful. I took the cheap route and bought a highly damaged version. Don't make my mistakes... Invest in a good condition textbook. You will be glad you did.

Received the book on time and in good condition. It was a required read for a class and it met the requirements.

Book wasn't in great condition, but it does the job. Binding was way off. All in all I was satisfied.

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