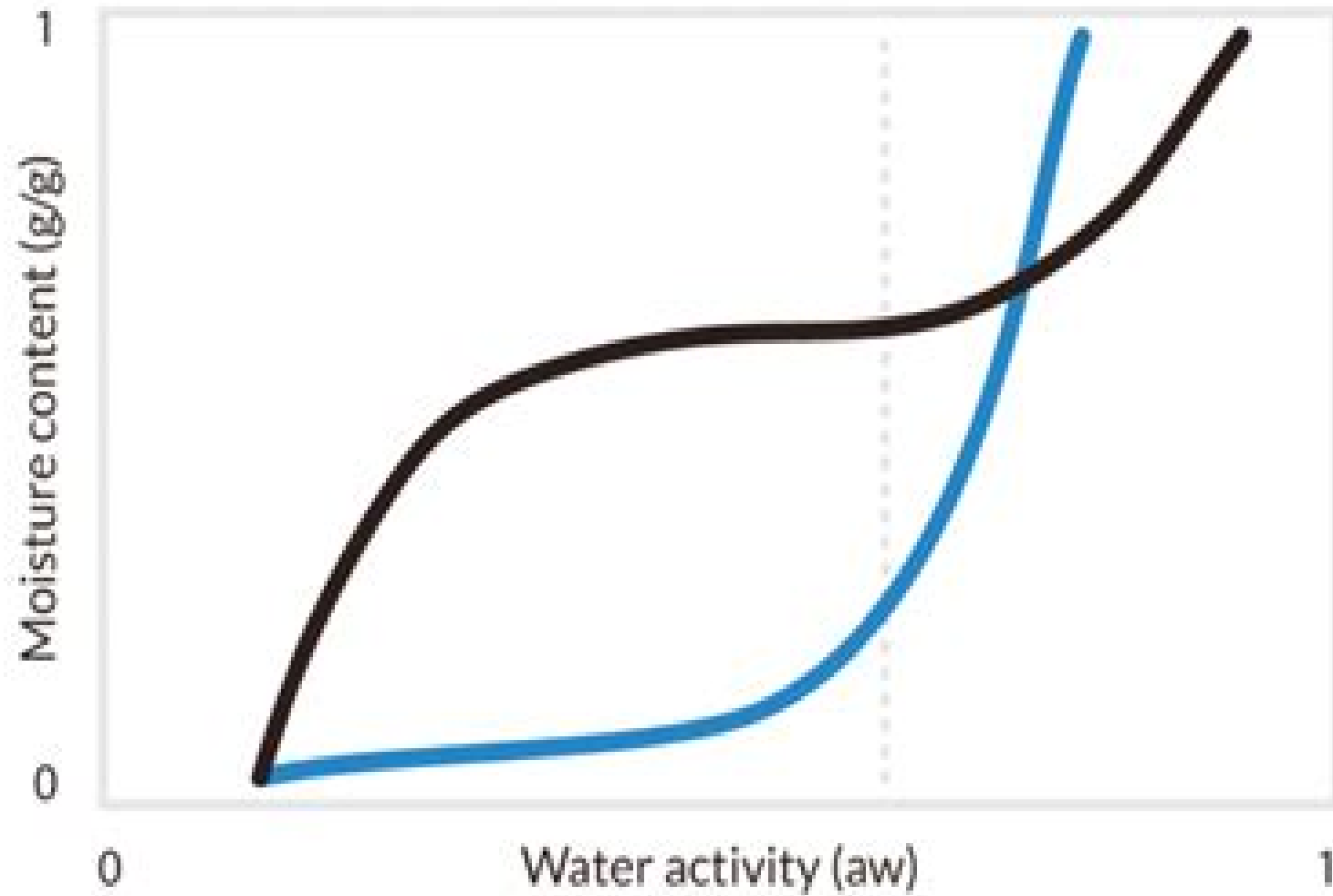


ADSORPTION ISOTHERMS



Sorption Isotherms And Water Activity Of Food Materials

**Jan Velisek, Richard Koplik, Karel
Cejpek**



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Sorption Isotherms and Water Activity of Food Materials W. Wolf, W. E. L. Spiess, 1985 **Handbook of Food**

Isotherms: Water Sorption Parameters For Food And Food Components Hector Iglesias, 2012-12-02 Handbook of Food Isotherms Water Sorption Parameters for Food and Food Components is the first English handbook entirely devoted to water vapor sorption data of foods and food components It contains more than 1 000 isotherms with the mathematical description of over 800 of these isotherms The water sorption isotherms of foods show the equilibrium relationship between the moisture content of foods and the water activity at constant temperatures and pressures Composed of three chapters this book initially discusses the main types of changes in foods affected by water activity It goes on describing the principal methods of water activity determination namely gravimetry manometry and hygrometry Data presented as plots of moisture content versus water activity are given The last chapter presents several mathematical equations for describing water sorption isotherms of food materials It emphasizes a statistical analysis on fitting abilities of various two parameter equations as applied to each experimental isotherm collected It contains tables of parameters for mathematical description of food isotherms

Supplementary texts on nonlinear regression program used for determination of statistical parameters in this text are also provided *Sorption Isotherms and Water Activity of Food Materials* W. Wolf, 1985 **Water Activity in Foods** Gustavo V. Barbosa-Cánovas, Anthony J. Fontana, Jr., Shelly J. Schmidt, Theodore P. Labuza, 2020-05-14 This second edition of Water Activity in Foods furnishes those working within food manufacturing quality control and safety with a newly revised guide to water activity and its role in the preservation and processing of food items With clear instructional prose and illustrations the book's international team of contributors break down the essential principles of water activity and water food interactions delineating water's crucial impact upon attributes such as flavor appearance texture and shelf life The updated and expanded second edition continues to offer an authoritative overview of the subject while also broadening its scope to include six newly written chapters covering the latest developments in water activity research Exploring topics ranging from deliquescence to crispness these insightful new inclusions complement existing content that has been refreshed and reconfigured to support the food industry of today

Water Activity and Food John Troller, 2012-12-02 Water Activity and Food explores the role of water activity in the water relations of microorganisms and in food processing packaging and storage It reviews the literature and provides numerous examples demonstrating the use of water activity to predict the reactions of microorganisms or the stability of food components It also highlights cases where water activity is not a reliable predictor of events and considers some interesting interactions with other environmental parameters Comprised of 11 chapters this volume begins with an overview of water in foods and solutions water activity values for foods and water relations of enzyme activity It then discusses lipid oxidation enzyme reactions and non enzymatic browning and several other food related factors The reader is also introduced to water relations of microbial growth the effects of water on microbial survival the spoilage

and preservation of foods at various levels of water activity the water relations of food borne pathogens such as Salmonella and toxigenic molds the importance of water activity in non microbiological aspects of food processing and storage and the influence of atmospheric relative humidity on sanitation and the protection of food products This book is an important source of information for researchers in food microbiology and microbial water relations **Water Activity in Foods** Gustavo V. Barbosa-Cánovas,Anthony J. Fontana, Jr.,Shelly J. Schmidt,Theodore P. Labuza,2020-05-12 This second edition of Water Activity in Foods furnishes those working within food manufacturing quality control and safety with a newly revised guide to water activity and its role in the preservation and processing of food items With clear instructional prose and illustrations the book s international team of contributors break down the essential principles of water activity and water food interactions delineating water s crucial impact upon attributes such as flavor appearance texture and shelf life The updated and expanded second edition continues to offer an authoritative overview of the subject while also broadening its scope to include six newly written chapters covering the latest developments in water activity research Exploring topics ranging from deliquescence to crispness these insightful new inclusions complement existing content that has been refreshed and reconfigured to support the food industry of today *Transport Phenomena of Foods and Biological Materials* Vassilis Gekas,2017-10-02 Transport Phenomena of Foods and Biological Materials provides comprehensive coverage of transport phenomena modeling in foods and other biological materials The book is unique in its consideration of models ranging from rigorous mathematical to empirical approaches including phenomenological and semi empirical models It examines cell structure and descriptions of other non traditional models such as those based on irreversible thermodynamics or those focused on the use of the chemical and electrochemical potential as the driving forces of transport Other topics discussed include the source term important for the coupling transport phenomena reaction or other intentional unintentional phenomena and the connections between transport phenomena modeling and design aspects Some 100 tables provide useful summaries of the characteristics of each model and provide data about the transport properties of an extensive variety of foods Transport Phenomena of Foods and Biological Materials will benefit a broad audience of chemists biochemists biotechnologists and other scientists in the academic and industrial realm of foods and biological materials **Handbook of Food Engineering** Dennis R. Heldman,Daryl B. Lund,Cristina Sabliov,2018-12-19 As the complexity of the food supply system increases the focus on processes used to convert raw food materials and ingredients into consumer food products becomes more important The Handbook of Food Engineering Third Edition continues to provide students and food engineering professionals with the latest information needed to improve the efficiency of the food supply system As with the previous editions this book contains the latest information on the thermophysical properties of foods and kinetic constants needed to estimate changes in key components of foods during manufacturing and distribution Illustrations are used to demonstrate the applications of the information to process design Researchers should be able to use the information to pursue new directions in process

development and design and to identify future directions for research on the physical properties of foods and kinetics of changes in the food throughout the supply system Features Covers basic concepts of transport and storage of liquids and solids heating and cooling of foods and food ingredients New chapter covers nanoscale science in food systems Includes chapters on mass transfer in foods and membrane processes for liquid concentration and other applications Discusses specific unit operations on freezing concentration dehydration thermal processing and extrusion The first four chapters of the Third Edition focus primarily on the properties of foods and food ingredients with a new chapter on nanoscale applications in foods Each of the eleven chapters that follow has a focus on one of the more traditional unit operations used throughout the food supply system Major revisions and or updates have been incorporated into chapters on heating and cooling processes membrane processes extrusion processes and cleaning operations

The Chemistry of Food Jan Velisek, Richard Koplik, Karel Cejpek, 2020-09-28 Wiley's landmark food chemistry textbook that provides an all in one reference book revised and updated The revised second edition of The Chemistry of Food provides a comprehensive overview of important compounds constituting of food and raw materials for food production The authors highlight food's structural features chemical reactions organoleptic properties nutritional and toxicological importance The updated second edition reflects the thousands of new scientific papers concerning food chemistry and related disciplines that have been published since 2012 Recent discoveries deal with existing as well as new food constituents their origin reactivity degradation reactions with other compounds organoleptic biological and other important properties The second edition extends and supplements the current knowledge and presents new facts about chemistry legislation nutrition and food safety The main chapters of the book explore the chemical structure of substances and subchapters examine the properties or uses This important resource Offers in a single volume an updated text dealing with food chemistry Contains complete and fully up to date information on food chemistry from structural features to applications Features several visual aids including reaction schemes diagrams and tables and nearly 2 000 chemical structures Written by internationally recognized authors on food chemistry Written for upper level students lecturers researchers and the food industry the revised second edition of The Chemistry of Food is a quick reference for almost anything food related as pertains to its chemical properties and applications

Engineering Properties of Foods M.A. Rao, Syed S.H. Rizvi, Ashim K. Datta, 2014-10-31 Ten years have passed since this reference's last edition making Engineering Properties of Foods Third Edition the must have resource for those interested in food properties and their variations Defined are food properties and the necessary theoretical background for each Also evaluated is the usefulness of each property i

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