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Food and Industrial Bioproducts and Bioprocessing describes the engineering aspects of bioprocessing, including advanced food processing techniques and bioproduct development. The main focus of the book is on food applications, while

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numerous industrial applications are highlighted as well. The editors and authors, all experts in various bioprocessing fields, cover the latest developments in the industry and provide perspective on new and potential products and processes.

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Challenges and opportunities facing the bioproduct manufacturing industry are also discussed. Coverage is far-reaching and includes: current and future biomass sources and bioprocesses; oilseed processing and refining; starch and protein

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processing; non-thermal food  
processing; fermentation; extraction  
techniques; enzymatic conversions;  
nanotechnology; microencapsulation  
and emulsion techniques;  
bioproducts from fungi and algae;  
biopolymers; and

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biodegradable/edible packaging.  
Researchers and product developers  
in food science, agriculture,  
engineering, bioprocessing and  
bioproduct development will find  
Food and Industrial Bioproducts and  
Bioprocessing an invaluable resource.

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The book describes the most important quality management tools (e.g. QFD, Kano model), methods (e.g. FMEA, Six Sig-ma) and standards (e.g. ISO 9001, ISO 14001, ISO 27001, ISO 45001, SA8000). It reflects recent developments in the



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field. It is considered a must-read for students, academics, and practitioners.

Environmental Biotechnology:  
Principles and Applications, Second  
Edition

White Biotechnology

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## Quality Management

### Yeasts in the Production of Wine

It is well established that certain strains of yeasts are suitable for transforming grape sugars into alcohol,

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while other yeast strains are not suitable for grape fermentations. Recent progress has clearly demonstrated that the sensory profile of a wine is characteristic of each vine

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cultivated, and the quality and technological characteristics of the final product varies considerably due to the strains which have performed and/or dominated the fermentation

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process. Because of their technological properties, wine yeast strains differ significantly in their fermentation performance and in their contribution to the final bouquet and quality

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of wine, such as useful enzymatic activities and production of secondary compounds related both to wine organoleptic quality and human health. The wine industry is greatly interested

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in wine yeast strains with a range of specialized properties, but as the expression of these properties differs with the type and style of wine to be made, the actual trend is in

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the use of selected strains,  
which are more appropriate  
to optimize grape quality.

Additionally, wine quality can  
be influenced by the  
potential growth and activity  
of undesirable yeast species,



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considered spoilage yeasts,  
which cause sluggish and  
stuck fermentation and  
detrimental taste and aroma  
in the wine.

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in industrial processes and  
subjects them to detailed***

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***analysis in order to tease out  
essential lessons for  
industrial managers and for  
government policy makers.  
Flavour is key to the  
acceptance of cheese  
products among consumers***

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***and is therefore a critical issue for professionals in the dairy industry. However, the manufacture of cheeses that are consistently safe and flavourful often eludes scientists. Developments***



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***such as high throughput  
genome sequencing and  
metabolite analysis are  
having a significant impact  
on research, leading to the  
development of new tools to  
control and improve the***

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***flavour of cheese. With  
contributions from an  
international array of  
acclaimed authors,  
Improving the flavour of  
cheese, provides crucial  
reviews of recent research in***

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***the field. The book begins  
with a summary of cheese  
ripening and the compounds  
associated with cheese  
flavour. Part one discusses  
the metabolism of specific  
substrates to flavour***

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***compounds by microbes  
associated with milk and  
cheese. Part two reviews the  
influence of ingredients,  
processing and certain  
chemical and physical  
factors on cheese flavour.***

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***Part three addresses the measurement of cheese flavour. The book concludes with a selection of case studies on specific product types such as hard Italian, brined cheese, as well as low***

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***fat and soft-ripened cheeses.  
Improving the flavour of  
cheese provides a unique  
review of emerging  
techniques and ideas to  
control the flavour of  
cheese. This original book***

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***will be a standard reference  
for those concerned with the  
development and  
manufacture of cheese.  
Discusses the wealth of  
research in the area of  
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*Page 57/79*

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***Produzione, trasferimento e  
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**Though massage is described as a  
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**If an individual desires good health, massage should be incorporated into their everyday routine. In addition, it is invaluable in curing several obstinate and otherwise incurable diseases.**

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**including direct anaerobic  
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half offers practical applications  
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*Yogurt in Health and Disease Prevention examines the mechanisms by which yogurt, an important source of micro- and macronutrients, impacts human nutrition, overall health, and disease. Topics*



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*covered include yogurt  
consumption's impact on  
overall diet quality, allergic  
disorders, gastrointestinal  
tract health, bone health,  
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obesity, weight control,*

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*metabolism, age-related disorders, and cardiovascular health. Modifications to yogurt are also covered in scientific detail, including altering the protein to carbohydrate ratios, adding n-3 fatty acids,*

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*phytochemical enhancements,  
adding whole grains, and  
supplementing with various  
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probiotic, and synbiotic yogurt  
component are also covered to  
give the reader a*

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*comprehensive understanding  
of the various impacts yogurt  
and related products can have  
on human health. Health  
coverage encompasses  
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*and cardiology Examines novel  
and unusual yogurts as well as  
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