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By Irving Wallace - Jun 28, 2020 * eBook Introductory Foods 13th Edition *, introductory foods introductory foods in its 13 th edition has been written and revised to give beginning college students an understanding of the basic fundamental principles of food preparation and to alert them to many

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Student Sometimes Ask features with interesting facts that strengthen the connection between students and the content. Also available with MasteringMeteorology. MasteringMeteorology is an online homework, tutorial, and assessment product designed to improve results by helping students quickly master concepts. Students benefit from self-paced activities that feature immediate wrong-answer feedback and hints that emulate the office-hour experience to help keep students on track. With a wide range of interactive, engaging, and assignable activities, students are encouraged to actively learn and retain tough course concepts.

This book is the third in a series evaluating underexploited African plant resources that could help broaden and secure Africa's food supply. The volume describes 24 little-known indigenous African cultivated and wild fruits that have potential as food- and cash-crops but are typically overlooked by scientists, policymakers, and the world at large. The book assesses the potential of each fruit to help overcome malnutrition, boost food security, foster rural development, and create sustainable landcare in Africa. Each fruit is also described in a separate chapter, based on information provided and assessed by experts throughout the world. Volume I describes African grains and Volume II African vegetables.

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Flavonoids are abundant secondary metabolites found in plants and fungi that have various roles in these organisms, including pigmentation, cell signalling, plant defence and inter-organism communication. Due to their abundance in nature, flavonoids are

also important components of the human diet, and the last four decades have seen an intense study focused on the structure characterization of flavonoids and on their roles in mammal metabolism. This book reviews most of the well-established activities of flavonoids, and we also present more recent research studies on the area of flavonoids, including the chemical aspects of structure characterization of flavonoids, the biosynthesis of flavonoids in model plants as well as their role in abiotic stress situations and in agriculture, the role of flavonoids in metabolism and health and their importance in foods, from consumption to their use as bioactive components.

This latest edition of the most internationally respected reference in food chemistry for more than 30 years, Fennema ' s Food Chemistry, 5th Edition once again meets and surpasses the standards of quality and comprehensive information set by its predecessors. All chapters reflect recent scientific advances and, where appropriate, have expanded and evolved their focus to provide readers with the current state-of-the-science of chemistry for the food industry. This edition introduces new editors and contributors who are recognized experts in their fields. The fifth edition presents a completely rewritten chapter on Water and Ice, written in an easy-to-understand manner suitable for professionals as well as undergraduates. In addition, ten former chapters have been completely revised and updated, two of which receive extensive attention in the new edition including Carbohydrates (Chapter 3), which has been expanded to include a section on Maillard reaction; and Dispersed Systems: Basic considerations (Chapter 7), which includes thermodynamic incompatibility/phase separation concepts. Retaining the straightforward organization and accessibility of the original, this edition begins with an examination of major food components such as water, carbohydrates, lipids, proteins, and enzymes. The second section looks at minor food components including vitamins and minerals, colorants, flavors, and additives. The final section considers food systems by reviewing basic considerations as well as specific information on the characteristics of milk, the postmortem physiology of edible muscle, and postharvest physiology of plant tissues.

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