

# **Food Processing**

## **Principles and Applications**

**Edited by**

J. Scott Smith and Y. H. Hui



**Blackwell**  
Publishing

# Contents

*Contributors*, vii

*Preface*, xi

## **Part I Principles**

1. Principles of Food Processing, 3  
*Y. H. Hui, Miang-Hoog Lim, Wai-Kit Nip, J. Scott Smith, P. H. F. Yu*
2. Food Dehydration, 31  
*Robert Driscoll*
3. Fermented Product Manufacturing, 45  
*Wai-Kit Nip*
4. Fundamentals and Industrial Applications of Microwave and Radio Frequency in Food Processing, 79  
*Yi-Chung Fu*
5. Food Packaging, 101  
*Lisa J. Mauer, Banu F. Ozen*
6. Food Regulations in the United States, 133  
*Peggy Stanfield*
7. Food Plant Sanitation and Quality Assurance, 151  
*Y. H. Hui*

## **Part II Applications**

8. Bakery: Muffins, 165  
*Nanna Cross*
9. Bakery: Yeast-leavened Breads, 183  
*Ruthann B. Swanson*
10. Beverages: Nonalcoholic, Carbonated Beverages, 203  
*Daniel W. Bena*
11. Beverages: Alcoholic, Beer Making, 225  
*Sean Francis O'Keefe*
12. Grain, Cereal: Ready-to-Eat Breakfast Cereals, 239  
*Jeff D. Culbertson*
13. Grain, Paste Products: Pasta and Asian Noodles, 249  
*James E. Dexter*
14. Dairy: Cheese, 273  
*Samuel E. Beattie*
15. Dairy: Ice Cream, 287  
*Karen A. Schmidt*

16. Dairy: Yogurt, 297  
*Ramesh C. Chandan*
  17. Dairy: Milk Powders, 319  
*Marijana Carić*
  18. Fats: Mayonnaise, 329  
*Susan E. Duncan*
  19. Fats: Vegetable Shortening, 343  
*Lou Ann Carden, Laura K. Basilo*
  20. Fats: Edible Fat and Oil Processing, 353  
*Ingolf U. Grün*
  21. Fruits: Orange Juice Processing, 361  
*Y. H. Hui*
  22. Meat: Hot Dogs and Bologna, 391  
*Ty Lawrence, Richard Mancini*
  23. Meat: Fermented Meats, 399  
*Fidel Toldrá*
  24. Poultry: Canned Turkey Ham, 417  
*Edith Ponce-Alquicira*
  25. Poultry: Poultry Nuggets, 433  
*Alfonso Totosaus, Maria de Lourdes Pérez-Chabela*
  26. Poultry: Poultry Pâté, 439  
*Maria de Lourdes Pérez-Chabela, Alfonso Totosaus*
  27. Seafood: Frozen Aquatic Food Products, 447  
*Barbara A. Rasco, Gleyn E. Bledsoe*
  28. Seafood: Processing, Basic Sanitation Practices, 459  
*Peggy Stanfield*
  29. Vegetables: Tomato Processing, 473  
*Sheryl A. Barringer*
- Index, 491*