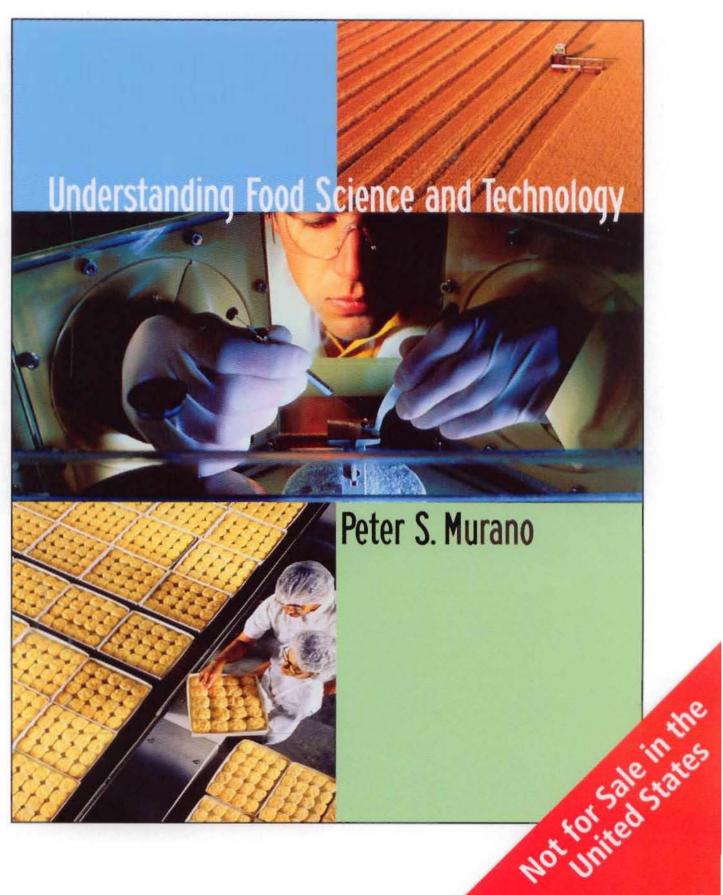
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CONTENTS

CHAPTER 1

Introduction to Food Science and Technology 1

1.1 The Dimensions of Food Science 2

Food Science and Nutrition 3 Biology and Food Science 4 Chemistry and Food Science 4 Physics and Food Science 5 Engineering and Food Science 5

1.2 The Food Processing Industry 5

History of the Food Industry 6 The Work of the Food Scientist Today 8

1.3 Major Classes of Food Components 10

The Food Guide Pyramid 10

1.4 Food Science Education 11

Earning a Food Science Degree 11 Food Science FAQ 13

Key Points, Study Questions, References, Additional Resources, Web Sites 15

Challenge! Reading the Research 17

CHAPTER 2

Food Categories and Composition 21

2.1 Food Composition Tables 22

Food Categories and the Food Guide Pyramid 23 Serving Sizes 23

2.2 Beverages 24

The Degrees Brix of Beverages 26 The Importance of the °Brix/Acid Ratio 26

2.3 Cereals, Grains, and Baked Products 27

Leavening of Baked Products 28

2.4 Fruits and Vegetables 28

Health Benefits 30
Maturity and Ripeness 31
Quantitative and Qualitative Quality Considerations 31
Dried Fruits 32

2.5 Legumes and Nuts 32

Common Soy Products 33 Tree Nuts 33

2.6 Meat and Meat Products 35

The Structure of Muscle Tissue 35 Meat Emulsions 37

2.7 Seafood 37

Why Are Fish So Perishable? 38

2.8 Eggs 39

Egg Quality 40

2.9 Milk and Dairy Products 41

The Varieties of Milk 42
The Milk Proteins: Casein and Whey 42
Ice Cream—A Complex Colloidal System 44
Butter and Margarine 44
Cheese 45

2.10 Chocolate and Confectionery 46

Noncrystalline and Crystalline Confectionery 47

Key Points, Study Questions, References, Additional Resources, Web Sites 48

Challenge! Phytochemicals as Food Components 51

CHAPTER 3

Human Nutrition and Food 57

3.1 Proper Nutrition—Making the Right Food Choices 58

The Dietary Guidelines and the Food Guide Pyramid 58 Digestion, Absorption, and Transport of Food 60 Regulating Digestion and Absorption 61 Reading Food Labels 62

3.2 The Nutritional Role of the Macronutrients 64

Water, Water, Everywhere 64 Carbohydrates—Our Basic Fuel 66 Lipids—Those Essential Fatty Acids 68 Proteins—Essential Body Builders 73

3.3 The Micronutrients—Vitamins and Minerals 75

Vitamins 75
Essential Minerals 75

3.4 Substitutions for Sugar and Fat 77

Alternative Sweeteners 77 Fat Replacers 79

3.5 Energy Metabolism 82

3.6 Ergogenic Substances 84

Key Points, Study Questions, References, Additional Resources, Web Sites 85

Challenge! Can a High-Protein, High-Fat Diet Work? 88

CHAPTER 4

Food Chemistry I: Functional Groups and Properties, Water, and Acids 91

4.1 The Nature of Matter 92

Chemical Symbols, Formulas, and Equations 92

Contents ix

Electron Orbits and Chemical Bonds 93 Chemical Bonds in Foods 94

4.2 Chemical Reactions in Foods 96

Enzymatic Reactions 96 Nonenzymatic Reactions 98

4.3 Functional Groups 99

Alcohol Group 99
Aldehyde Group 100
Amino Group 100
Carboxylic Acid Group 100
Ester Group 101
Ketone Group 101
Methyl Group 101
Phosphate Group 101

Sulfhydryl Group 102 Ionic Groups 102

4.4 The Chemical and Functional Properties of Water 102

Water Molecule Structure 102 Solvation and Dispersing Action 103 Water Activity and Moisture 103 Water as a Component of Emulsions 104 Water and Heat Transfer 105 Water as an Ingredient 105 Water as a Plasticizer 105

4.5 The Chemical and Functional Properties of Food Acids 106

Food Acid Structure 106 Acid Strength 106 Furnaric Acid and Dough Softening 107 Salts of Organic Acids 107 Buffers 108 Leavening 108

4.6 Food Acidity 110

pH and the pH Scale 110 Titratable Acidity 110 pH and Acid Foods 111

Key Points, Study Questions, References, Additional Resources, Web Sites 112

Challenge! Food Systems 115

CHAPTER 5

Food Chemistry II: Carbohydrates, Lipids, Proteins 120

5.1 Food Carbohydrates 121

The Structures of Sugars 121
The Functional Properties of Sugars 122
The Functional Properties of Polysaccharides 126

5.2 Food Lipids 133

Structures and Types of Lipids 133 Chemical Reactions of Lipids 137 The Functional Properties of Lipids 140 x Contents

5.3 Food Proteins 143

The Structure of Proteins 143

The Chemical Reactions and Functional Properties of Proteins 145

Key Points, Study Questions, References, Additional Resources, Web Sites 148

Challenge! Milk Protein Chemistry 151

CHAPTER 6

Food Chemistry III: Color, Flavor, and Texture 154

6.1 Food Color Chemistry 155

What Is Color? 155

Pigment Molecules 156

The Color Chemistry of Red Meat 156

The Color Chemistry of Fruits and Vegetables 158

The Color Chemistry of Food Colorants 160

6.2 Food Flavor Chemistry 162

Chemical Structure and Taste 162

Process and Reaction Flavors 164

Flavor Enhancers 166

The Chemistry of Flavor Deterioration 166

6.3 Food Texture 167

Texture Classification 168

The Influence of Chemical Forces in Water and Fat Systems on Texture 168

The Chemistry of Food Texturizing Agents 169

Key Points, Study Questions, References, Additional Resources, Web Sites 172

Challenge! The Chemistry of Sweeteners and Sweetness 175

CHAPTER 7

Food Additives, Food Laws, and Dietary Supplements 178

7.1 What Is a Food Additive? 179

The Uses of Food Additives 180

The Major Types of Food Additives 180

7.2 Food Laws and Regulations in the United States 183

Differentiating Laws and Regulations 183

Early Events and Legislation 184

The 1938 FFDCA and Amendments 185

Other Legislation and Significant Regulatory Actions 187

7.3 The Enforcers of Food Laws 190

International Food Agencies 190

National Food Agencies 190

7.4 The Approval Process for Food Additives 193

Testing Additive Safety 194

The Ames Test 194

Contents xi

7.5 The Nutrition Labeling and Education Act of 1990 195

The Nutrition Facts Label 196 General Product Labeling 197 Nutrition Content Descriptors 197 Health Claims 198

7.6 The Dietary Supplement Health and Education Act of 1994 200

Safety Testing of Dietary Supplements 201 Dietary Supplement or Drug? 201

Key Points, Study Questions, References, Additional Resources, Web Sites 202

Challenge! Regulation of Functional Foods, Bioengineered Foods, and Organic Foods 205

CHAPTER 8

Understanding Dimensions of Food Processing and Preservation: Animal Products 210

8.1 Food Processing—From Field and Farm to Consumers 211

The Unit Operations of Food Processing 212 The Basic Principles of Food Processing 214

8.2 What is Heat Transfer? 219

Heat Transfer in a Retort Canner 219 Heat Transfer Within a Can 219 Vacuum Canning 220

8.3 Food Preservation—Preventing Food Spoilage 220

Thermal Processing for Food Preservation 220 Traditional Nonthermal Processing for Food Preservation 223 Innovative Nonthermal Methods of Food Preservation 223

8.4 Dairy Products Processing 225

Milk 225 Cheese 226 Ice Cream 226 Yogurt 227

8.5 Egg Processing 227

Egg Product Processing 228 Egg Substitute 230

8.6 Meat Processing 230

Meat Quality 230 Meat Preservation and Processing 231 Red Meat Processing 232 Fish Processing 235 Poultry Processing 236

Key Points, Study Questions, References, Additional Resources, Web Sites 237

Challenge! Food Irradiation 241

CHAPTER 9

Understanding Fat, Sugar, Beverage, and Plant Product Processing 249

9.1 Processing of Fats and Oils 250

Processing of Specific Fats 252 Chemical and Physical Testing of Fats 253

9.2 Sugar Processing 253

Extraction 254
Neutralization and Clarification 254
Concentration and Crystallization 254
Separation and Drying 255
Sugar Refining 255

9.3 Beverage Processing 255

Water Beverages 255 Soft Drink Beverages 256 Special Beverage Categories 258

9.4 Processing of Cereal Grains 258

Wheat Milling 259
Breadmaking 260
Breakfast Cereal 261
Pasta Processing 262
Snack Foods 262

9.5 Fruit and Vegetable Processing 262

Ripening 263
Processing 264
Packaging 265
Storage 266
Freezing 266
Manufacture of Fruit Juice 267
Canning 267
Pickling 268
Dehydration 269
Hot-Break/Cold-Break Processing 269

9.6 Soybean Processing 270

9.7 Chocolate Processing 272

Key Points, Study Questions, References, Additional Resources, Web Sites 275

Challenge! Enzymes in Food Processing—What Are Protein Hydrolysates? 279

CHAPTER 10

Food Microbiology and Fermentation 282

10.1 What Are Microorganisms? 283

10.2 Factors Affecting Microbial Growth 285

Nutrient Availability 285 Water Activity 285 Acidity/Alkalinity 286

Contents xiii

Oxygen 286 Temperature 287 Food Effects 287 Using the Hurdle Concept 288

10.3 Foodborne Microorganisms 288

Sources of Microorganisms 288 Types of Microorganisms Found in Food 289

10.4 Food Spoilage by Microorganisms 291

Metabolizing or Producing Carbohydrates 291 Metabolizing Proteins 292 Mold Growth 292

10.5 Microbial Fermentation 292

The Fermentation of Milk 293
The Fermentation of Meat 295
Fermenting Fruit and Vegetable Products 296
Fermenting Cereal Grains 297

Key Points, Study Questions, References, Additional Resources, Web Sites 298

Challenge! Microbial Sampling to Verify Food Quality 301

CHAPTER 11 Food Safety 303

11.1 What is Foodborne Illness? 304

11.2 Types of Biological Hazards in Food 305

Bacterial Causes 305 Mycotoxins from Molds 306 Virus Transmission 307 Ingestion of Parasites 307

11.3 The Most Common Biological Hazards in Food 308

Bacteria—The Main Culprits 308 Molds—Ergotism and Aleukia 311 Viruses in Foods 312 Parasites—Protozoa and Worms 313

11.4 What Is Mad Cow Disease? 315

Transmissible Spongiform Encephalopathies (TSEs) 315 Causes of TSEs 316 Is PrPsc Transmitted to Humans Through Consumed Beef? 316

11.5 Preventing Foodborne Illness 317

Preventing Food Contamination 317 Preventing Proliferation of Foodborne Microorganisms 318 Eliminating or Reducing Biological Hazards 320

11.6 HACCP—A Preventive Approach 320

Principles of a HACCP System 321 GMPs and SOPs 322

Key Points, Study Questions, References, Additional Resources, Web Sites 323

Challenge! Risk Assessment for Biological Hazards 327

xiv

CHAPTER 12 Food Toxicology 329

12.1 What Is a Food Toxicant? 330

12.2 Risk Assessment for Chemical Hazards 331

Modes of Action of Toxicant 332 Assessing Dose-Response 332 Carcinogen Testing 333

12.3 Endogenous Toxicants 334

Flavonoids in Fruits and Vegetables 334
Goitrogens in Cruciferous Vegetables 335
Coumarins in Citrus 335
Cyanide Compounds 335
Herbal Extracts 336
Toxic Mushrooms 338

12.4 Naturally Occurring Toxicants 340

Marine Toxins 340 Microbial Toxins 341

12.5 Synthetic Toxicants 343

Antimicrobial Agents 343 Growth Promotants 345 Pesticides 346

Key Points, Study Questions, References, Additional Resources, Web Sites 350

Challenge! Food Allergies and Food Intolerances 353

CHAPTER 13

Food Engineering 356

13.1 Food Engineering—Basic Terms and Principles 357

Characteristics of Temperature and Heat 357 Conservation of Mass 362 Thermodynamics 363 Heat Exchangers 364

13.2 Deep-fat Frying—An Illustration of Heat Transfer, Mass Transfer, and Boundary Layers 365

Changes to Frying Food and Frying Oil 365 Mass Transfer 365

13.3 Food Materials Science—A Physicochemical Approach 365

Physicochemical States, Glass Transition, and Water Mobility 366 Mobility of Food Molecules and Ingredients 367

13.4 Food Microstructure—Influencing Physical and Sensory Qualities 368

13.5 Psychrometrics—Looking at Air and Food Processing 369

Latent and Sensible Heating and Cooling 370 Psychrometric Charts 370 Food Dehydration and Psychrometry 373

13.6 Rheology—Studying Flow and Deformation 374

Mechanical and Rheological Measurements 375 Stresses, Elastic Solids, and Plastic Solids 375

Contents

XV

Newtonian and Non-Newtonian Foods 376 Viscosity in Food and in Processing 377

13.7 Extrusion Technology in the Food Industry 379

Extrusion and Extruded Products 379 How an Extruder Works 379

Key Points, Study Questions, References, Additional Resources, Web Sites 381

Challenge! Food Packaging 385

CHAPTER 14

Food Biotechnology 392

14.1 What Is Food Biotechnology? 393

Surmounting the Species Barrier 393 The Benefits of Food Biotechnology 394

14.2 Genetic Engineering 395

Protein Synthesis 396 Manipulating DNA in Food Production 396

14.3 Regulations Controlling the Application of Food Biotechnology 400

FDA Policy 401

Determining the Safety of Biotechnology-Derived Foods 403

14.4 Improving Plant Products Through Biotechnology 405

Insect-, Virus-, and Drought-Resistant Plants 405 Crop Improvement 400

14.5 Improving Animal Products Through Biotechnology 407

14.6 Improving Food Processing Aids Through Biotechnology 408

Amino Acids Used in Food Production 409 Gums Used in Food Production 409 Enzymes Used in Food Production 409 Microorganisms Used in Food Production 409

14.7 Applying Biotechnology-Derived Foods in Food Safety 410

Nisin: Antimicrobial Agent 410 Diagnostic Biotechnology 410

14.8 Major Concerns About Biotechnology-Derived Foods 410

Concern 1: Are Biotech Foods Harmful? 410

Concern 2: Do Biotech Foods Harm the Ecosystem Balance? 411

Concern 3: Will Big Companies Dictate Food Biotech Practices? 411

Concern 4: Does Genetic Engineering Create Unnatural Consequences? 411

Some Answers 411

The International Food Biotechnology Council 412

The StarLink Controversy 412

Key Points, Study Questions, References, Additional Resources, Web Sites 413

Challenge! Bioengineering of β -lactoglobin 416

xvi Contents

CHAPTER 15

Sensory Evaluation and Food Product Development 419

15.1 What Is Sensory Evaluation? 420

A Scientific Method 420

A Quantitative Science 421

Sensory Science in the Food Industry 421

15.2 Sensory Odor, Flavor, and Mouthfeel Perception 422

Taste 422

Transduction and Sensitivity 423

Odor 423

Flavor 423

Mouthfeel 423

15.3 Sensory Texture and Color Perception 425

Sensory Texture 425

Sensory Interactions 426

Color 427

15.4 Responses Contributing to Sensory Perception 428

Objectivity and Subjectivity 429

Intensity 429

Threshold 430

15.5 Sensory Tests 430

Classification of Test Methods 430

Affective Test Methods 430

Discrimination Test Methods 431

Descriptive Test Methods 431

Selection of Test Method 432

15.6 The Role of the Sensory Evaluation Specialist in Product Development 432

The Sensory Specialist 433

The Sensory Environment 434

15.7 Product Development 434

The Scientific Method in Product Development 435

The Stages of Product Development 435

15.8 The Role of Marketing in Food Product Development 438

Marketing Steps 438

Meeting Market Need and Product Marketability 440

15.9 Product Probability, Life Cycle, and ANN 440

Product Probability 440

Product Life Cycle 441

Artificial Neural Network? 441

Key Points, Study Questions, References, Additional Resources, Web Sites 442

Challenge! Experimental Design in Product Development 445

GLOSSARY G-1

INDEX I-1