



Emulsifiers in Food Technology

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Emulsifiers are essential components of many industrial food recipes, whether they be added for the purpose of water/oil emulsification in its simplest form, for textural and organoleptic modification, for shelf life enhancement, or as complexing or stabilising agents for other components such as starch or protein.

Each chapter in this volume considers one of the main chemical groups of food emulsifiers. Within each group the structures of the emulsifiers are considered, together with their modes of action. This is followed by a discussion of their production / extraction and physical characteristics, together with practical examples of their application. Appendices cross-reference emulsifier types with applications, and give E-numbers, international names, synonyms and references to analytical standards and methods.

This is a book for food scientists and technologists, ingredients suppliers and quality assurance personnel.

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Editorial Review

Review

"Although ambitious, the book does live up to its billing. This due to the excellent organization of the material throughout the book. It is authoritative yet clear. The Appendices...on Hydrophic lipophyl balance, E-numbers, Applications (summarized in Table form) and Analytical methods also add to the very useful information given in the book." (*Food Hydrocolloids*, Volume 20, Issue 5, 2006)

"This book brings together the principal emulsifiers used in the food industry, each group being covered by a contributor with practical experience in the topic.

Altogether, this is a consistently well-edited publication... What can be a rather 'dry' topic has been made very approachable, and the book provides a useful source for those involved in product development." (*International Journal of Dairy Technology*, Vol 59(1), 2006)

"...this book is very informative because it provides valuable information to people involved in this field. ...it contains updated information and covers all categories of compounds. Furthermore, it is addressed to a wide range of readership (academic staff, research institutes, students, industrial practitioners) who are expected to find a lot of useful and updated information herein." (*International Journal of Food Science & Technology*, April 2005)

"In summary, this book is a good introduction to the potential of emulsifiers in food technology and should be a useful reference source for scientists, technologists and ingredients suppliers wishing to familiarise themselves with, or update their knowledge of, currently permitted food emulsifiers" (*Chemistry World*, 2005)

"This book provides an account of the chemistry, manufacture, application and legal status of emulsifiers, and is aimed at food scientists, food technologists, ingredients suppliers and quality assurance personnel." (*Food Science and Technology Abstracts*, Volume 36 (11) 2004)

"The book is well written and should provide some very useful information." (*Food Australia*, Official Journal of AIFST Inc, Vol 57, No 12, 2005)

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From the Back Cover

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