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Gums and Stabilisers for the Food Industry 8, Glyn Owain Phillips, Peter Anthony Williams, David J. Wedlock, IRL Press at Oxford University Press, 1996, 0199636273, 9780199636273, 458 pages. This eighth volume in the Gums and Stabilisers series places major emphasis on new and innovative processing methods, particularly hydration, high pressure and high temperature processing. It also covers identification of interactions likely to influence production functionality, notably incompatibility and phase separation of biopolymers, and describes in some detail new developments in biopolymer characterisation. Stabilisation of chilled and frozen products is increasingly studied in the scientific arena is given a prominent place in this volume. This book is based on the eighth International Conference on Gums and Stabilisers for the Food Industry, which was held in Wrexham, Wales, in July 1996, organised by the Food Hydrocolloids Trust..

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Food Colloids Interactions, Microstructure and Processing, Eric Dickinson, Royal Society of Chemistry (Great Britain), Jan 1, 2005, Cooking, 497 pages. Suitable for postgraduates and researchers this book provides essential new findings by experts in the field..

Food Hydrocolloids Characteristics, Properties and Structures, Clarence S. Hollingworth, Oct 1, 2009, Technology & Engineering, 309 pages. A hydrocolloid is defined as a colloid system wherein the colloid particles are dispersed in water. A hydrocolloid has colloid particles spread throughout water and depending

Food Flavors and Chemistry Advances of the New Millennium, Arthur M. Spanier, Jan 1, 2001, Science, 654 pages. Food may be nutritious, visually appealing and easy to prepare but if it does not possess desirable flavors, it will not be consumed. Food Flavors and Chemistry: Advances of

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Determination of Food Carbohydrates , D. A. T. Southgate, 1976, Health & Fitness, 178 pages. .

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