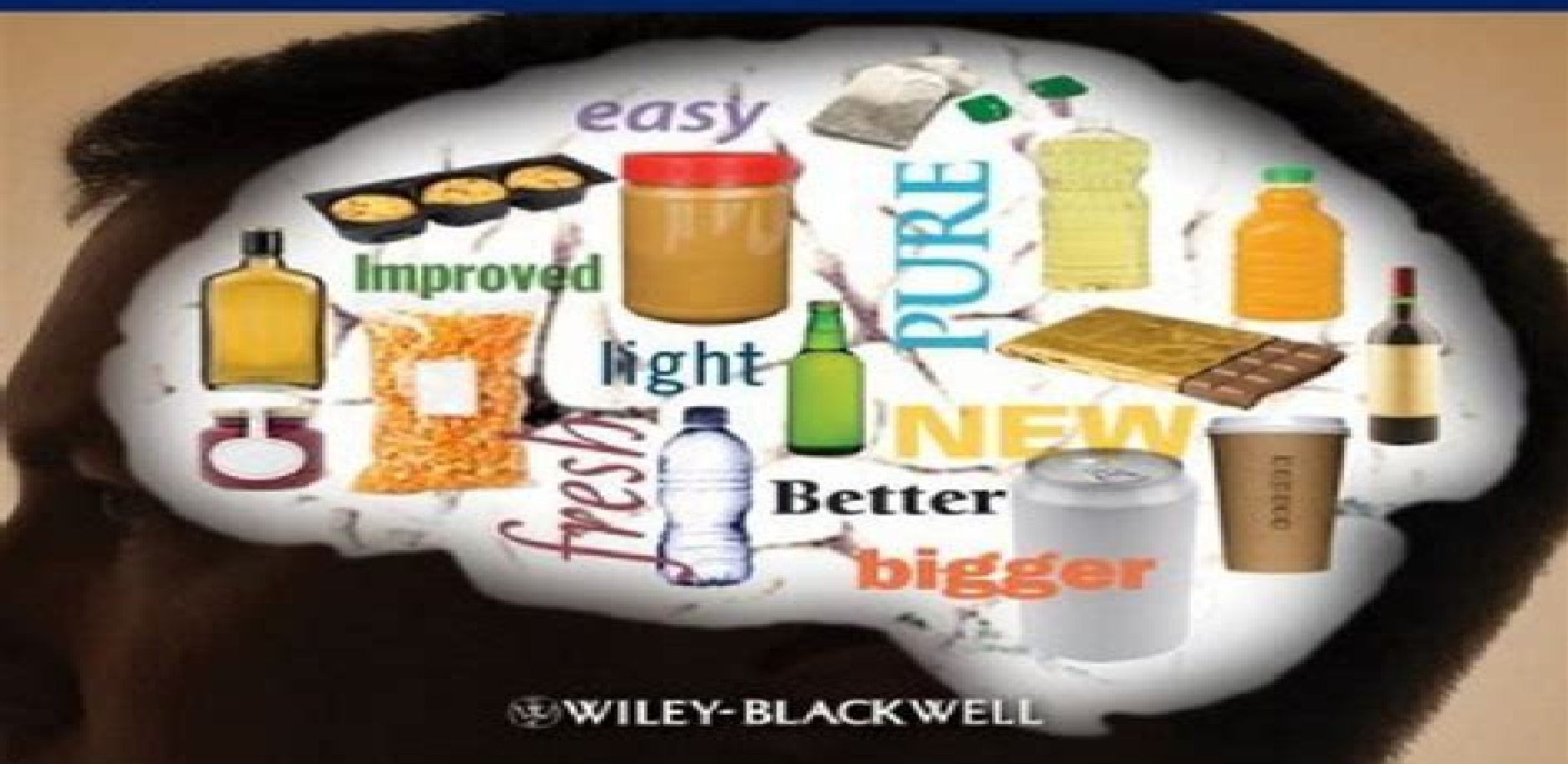


Packaging Research in Food Product Design and Development

Howard Moskowitz, Michele Reisner,
John Ben Lawlor and Rosires Deliza



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Packaging Research in Food Product Design and Development Howard R. Moskowitz, Michele Reisner, John Benedict Lawlor, Rosires Deliza, 2009-08-07 Packaging Research in Food Product Design and Development is the first book to comprehensively address the issues of graphics design and visual concepts from a systematic scientific viewpoint yet with business applications in mind Positioned specifically for foods and beverages Packaging Research in Food Product Design and Development uniquely combines consumer liking segmentation and how to business methodology with a detailed treatment of the different facets of concept research

Concept Research in Food Product Design and Development Howard R. Moskowitz, Sebastiano Porretta, Matthias Silcher, 2008-02-28 Concepts are critical for the development and marketing of products and services They constitute the blueprint for these products and services albeit at the level of consumers rather than at the technical level A good product concept can help make the product a success by guiding developers and advertising in the right direction Yet there is a dearth of both practical and scientific information about how to create and evaluate concepts There has been little or no focus on establishing knowledge bases for concepts Concept development is too often relegated to the so called fuzzy front end Concept Research in Food Product Design and Development remedies this inattention to product concepts by providing a unique treatment of concepts for the business professional as well as for research scientists The book begins with simple principles of concepts moves forward to methods for testing concepts and then on to more substantive areas such as establishing validity testing internationally and with children creating databases and selling in new methods for concept testing The book combines a how to business book with a detailed treatment of the different facets of concept research As such the book represents a unique contribution to business applications in food and consumer research methods The book is positioned specifically for foods to maintain a focus on a coherent set of topics Concept Research in Food Product Design and Development appeals to a wide variety of audiences R D marketing sensory analysts and universities alike Corporate R D professionals will learn how to create strong concepts Marketers will recognize how concepts are at the heart of their business Sensory analysts will find the book a natural extension of their interest in product features University students will understand how concept research is a critical part of the consumer connection Concept Research in Food Product Design and Development is the definitive innovative text in describing how to create analyze and capitalize upon new product concepts

Sensory and Consumer Research in Food

Product Design and Development Howard R. Moskowitz, Jacqueline H. Beckley, Anna V. A. Resurreccion, 2012-01-24 During the past thirty years companies have recognized the consumer as the key driver for business and product success This recognition has in turn generated its own drivers sensory analysis and marketing research leading first to a culture promoting the expert and then evolving into the systematic acquisition of consumer relevant information to build businesses Sensory and Consumer Research in Food Product Design and Development is the first book to present from the business viewpoint the critical issues faced by business leaders from both the research development and business development perspective This popular volume now in an updated and expanded second edition presents a unique perspective afforded by the author team of Moskowitz Beckley and Resurreccion three leading practitioners in the field who each possess both academic and business acumen Newcomers to the field will be introduced to systematic experimentation at the very early stages to newly emerging methods for data acquisition knowledge development and to points of view employed by successful food and beverage companies The advanced reader will find new ideas backed up by illustrative case histories to provide another perspective on commonly encountered problems and their practical solutions This book is aimed at professionals in all sectors of the food and beverage industry Sensory and Consumer Research in Food Product Design and Development is especially important for those business and research professionals involved in the early stages of product development where business opportunity is often the greatest

Membrane Processing Adnan Y. Tamime, 2013-02-18 In the last two decades there have been significant developments in membrane filtration processes for the dairy and beverage industries The filtration systems can be classified into four main groups reverse osmosis nanofiltration ultrafiltration and microfiltration The primary objective of this book is to assess critically the pool of scientific knowledge available to the dairy and beverages industry as a tool for process and product innovation quality improvement and safety The book is divided into three main parts Part I reviews the principals developments and designs of membrane processes that are mainly used in commercial dairy and beverage applications Part II provides information on the applications of membrane processes in the manufacture of dairy products from on farm concentration of milk as a pre treatment for cheesemaking to fractionation of milk and whey to provide ingredients for food and other applications Part III considers membrane applications during the manufacture of fruit juices beer and cider wine and vinegar These include concentration deacidification and dealcoholisation processes Membrane Processing Dairy and Beverages Applications is an ideal new reference for dairy and beverage processors involved in the application of membranes both to aid the creation of novel products and to improve their process economics Students and lecturers of food and dairy science and technology will value its in depth discussion of membrane processes whilst readers based in the dairy industry will prize it as the most up to date and advanced volume yet published on this crucially important topic

Handbook of Plant Food Phytochemicals Brijesh K. Tiwari, Nigel P. Brunton, Charles Brennan, 2013-01-02 Handbook of Plant Food Phytochemicals Phytochemicals are plant derived chemicals which may bestow

health benefits when consumed whether medicinally or as part of a balanced diet. Given that plant foods are a major component of most diets worldwide, it is unsurprising that these foods represent the greatest source of phytochemicals for most people. Yet it is only relatively recently that due recognition has been given to the importance of phytochemicals in maintaining our health. New evidence for the role of specific plant food phytochemicals in protecting against the onset of diseases such as cancers and heart disease is continually being put forward. The increasing awareness of consumers of the link between diet and health has exponentially increased the number of scientific studies into the biological effects of these substances. The Handbook of Plant Food Phytochemicals provides a comprehensive overview of the occurrence, significance and factors affecting phytochemicals in plant foods. A key objective of the book is to critically evaluate these aspects. Evaluation of the evidence for and against the quantifiable health benefits being imparted is expressed in terms of the reduction in the risk of disease conferred through the consumption of foods that are rich in phytochemicals. With world leading editors and contributors, the Handbook of Plant Food Phytochemicals is an invaluable cutting edge resource for food scientists, nutritionists and plant biochemists. It covers the processing techniques aimed at the production of phytochemical rich foods which can have a role in disease prevention, making it ideal for both the food industry and those who are researching the health benefits of particular foods. Lecturers and advanced students will find it a helpful and readable guide to a constantly expanding subject area.

Coffee Yi-Fang Chu, 2012-03-27 Coffee Emerging Health Benefits and Disease Prevention presents a comprehensive overview of the recent scientific advances in the field. The book focuses on the following topics: coffee constituents; pro and antioxidant properties of coffee constituents; bioavailability of coffee constituents; health benefits and disease prevention effects of coffee; and potential negative impacts on health. Multiple chapters describe coffee's positive impact on health and various diseases: type 2 diabetes, neurodegenerative diseases, Parkinson's and Alzheimer's, cancer, prostate, bladder, pancreatic, breast, ovarian, colon and colorectal, cardiovascular health and liver health. Coffee's positive effects on mood, suicide rate and cognitive performance are addressed, as are the negative health impacts of coffee on pregnancy, insulin sensitivity, dehydration, gastric irritation, anxiety and withdrawal syndrome issues. Written by many of the top researchers in the world, Coffee Emerging Health Benefits and Disease Prevention is a must-have reference for food professionals in academia, industry and governmental and regulatory agencies whose work involves coffee.

Teas, Cocoa and Coffee Alan Crozier, Hiroshi Ashihara, Francisco Tomás-Barbérán, 2011-10-14 In recent years, the role of plant secondary metabolites as protective constituents in the human diet has been a growing area of research. Unlike the traditional vitamins, they are not essential for short-term wellbeing, but there is increasing evidence that modest long-term intakes can have favourable impacts on the incidence of cancers and many chronic diseases, including cardiovascular disease and type II diabetes, which are occurring in Western populations with increasing frequency. This book covers the latest science on the metabolism and potential health benefits of teas, cocoa, coffee and their extracts in the human diet. From an

opening chapter tracing the origins of teas cocoa and coffee as beverage the book proceeds to explore the phytochemical content of coffee cocoa and the various types of tea The bioavailability of secondary metabolites from each of the beverages is then considered in depth and related directly to their health benefits Embracing the full range of tea coffee and cocoa beverages and products the book offers the most up to date and comprehensive treatment of these increasingly important dietary components As the only book to bring together the latest information on the biochemistry and health benefits of teas coffee and cocoa this book is essential reading for food scientists and technologists involved in the production of tea coffee and cocoa products Nutritionists will value the book s health focus while agricultural scientists working on the cultivation of these crops will prize its scope and depth of detail It is also an important resource for all those who use functional ingredients in other products whether they are based in industry or research

Manufacturing Yogurt and Fermented Milks Ramesh C. Chandan, Arun Kilara, 2013-01-10 Melding the hands on experience of producing yogurt and fermented milks over four decades with the latest in scientific research in the dairy industry editor Chandan and his associate editors have assembled experts worldwide to write Manufacturing Yogurt and Fermented Milks 2nd Edition This one of a kind resource gives a complete description of the manufacturing stages of yogurt and fermented milks from the receipt of raw materials to the packaging of the products Information is conveniently grouped under four categories Basic background History and consumption trends milk composition characteristics dairy processing principles regulatory requirements laboratory analysis starter cultures packaging and more Yogurt manufacture Fruit preparations and flavoring materials ingredients processing principles manufacture of various yogurt types plant cleaning and sanitizing quality assurance and sensory analysis Manufacture of fermented milks Procedure packaging and other details for more than ten different types of products Health benefits Functional foods probiotics disease prevention and the health attributes of yogurt and fermented milks All manufacturing processes are supported by sound scientific technological and engineering principles

Accelerating New Food Product Design and Development Jacqueline H. Beckley, Leslie J. Herzog, M. Michele Foley, 2017-10-23 Written primarily for directors and managers of food design and development food scientists technologists and product developers this book explains all the necessary information in order to help meet the increasing demands for innovation in an industry that is providing fewer resources This updated edition by a group of seasoned food industry business professionals and academics provides a real world perspective of what is occurring in the food industry right now offers strategic frameworks for problem solving and R D strategies and presents methods needed to accelerate and optimize new product development Accelerating New Food Product Design and Development Second Edition features five brand new chapters covering all the changes that have occurred within the last decade A Flavor Supplier Perspective An Ingredient Supplier Perspective Applying Processes that Accelerate New Product Development Looking at How the University Prepares Someone for a Career in Food and Innovative Packaging and Its Impact on Accelerated Product Development Offers new perspectives on what

really goes on during the development process Includes updated chapters fully describing the changes that have occurred in the food industry both from a developer s point of view as well as the consumer requirements Features a completely rewritten chapter covering the importance of packaging which is enhanced through 3D printing All of this against the impact on speed to market Filled with unique viewpoints of the business from those who really know and a plethora of new information Accelerating New Food Product Design and Development Second Edition will be of great interest to all professionals engaged in new food product design and development

Innovation in Design, Communication and Engineering Teen-Hang Meen, Stephen Prior, Artde Lam, 2015-07-23 This volume represents the proceedings of the 2014 3rd International Conference on Innovation Communication and Engineering ICICE 2014 This conference was held in Guiyang Guizhou P R China October 17 22 2014 The conference provided a unified communication platform for researchers in a wide range of fields from information technology

Breakthrough Food Product Innovation Through Emotions Research David Lundahl, 2011-11-11 Through case studies the book lays out a practical approach for applying emotions research through the food innovation and product development process The basic premise is that emotions are the chief motivation for why consumers sense select seek and share their food product experiences With this framework the science of consumer behavior is made operational for innovation teams Emotions insight inspires innovation teams to create and helps guide decision making as they design sensory cues and other behavior drivers into products that make consumers want to consume Back cover

Nanotechnology Research Methods for Food and Bioproducts Graciela Wild Padua, PhD, Qin Wang, PhD, 2012-06-13 Food nanotechnology is an expanding field This expansion is based on the advent of new technologies for nanostructure characterization visualization and construction Nanotechnology Research Methods for Food and Bioproducts introduces the reader to a selection of the most widely used techniques in food and bioproducts nanotechnology This book focuses on state of the art equipment and contains a description of the essential tool kit of a nanotechnologist Targeted at researchers and product development teams this book serves as a quick reference and a guide in the selection of nanotechnology experimental research tools

Handbook of Food Process Design, 2 Volume Set Jasim Ahmed, Mohammad Shafiur Rahman, 2012-05-21 In the 21st Century processing food is no longer a simple or straightforward matter Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes A highly interdisciplinary science food process design draws upon the principles of chemical and mechanical engineering microbiology chemistry nutrition and economics and is of central importance to the food industry Process design is the core of food engineering and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption Handbook of Food Process Design is a major new 2 volume work aimed at food engineers and the wider food industry Comprising 46 original chapters written by a host of leading international food scientists engineers academics and systems specialists the book has been developed to be the most comprehensive guide to

food process design ever published Starting from first principles the book provides a complete account of food process designs including heating and cooling pasteurization sterilization refrigeration drying crystallization extrusion and separation Mechanical operations including mixing agitation size reduction extraction and leaching processes are fully documented Novel process designs such as irradiation high pressure processing ultrasound ohmic heating and pulsed UV light are also presented Food packaging processes are considered and chapters on food quality safety and commercial imperatives portray the role process design in the broader context of food production and consumption *Product Innovation Toolbox*

Jacqueline H. Beckley,Dulce Paredes,Kannapon Lopetcharat,2012-05-15 Product Innovation Toolbox A Field Guide to Consumer Understanding and Research brings together key thought leaders and seasoned consumer researchers from corporate R D academia and marketing research companies to share their experiences cutting edge consumer research tools and practical tips for successful and sustainable product innovation This is an essential resource for product developers marketers and technologists who want to implement consumer centric innovation and are responsible for designing product testing strategies from upfront innovation to support new product development The scope of the book by chapter shows the steps that transform a consumer researcher to a Consumer Explorer that guides the project team to successful innovation and new product introductions Product Innovation Toolbox is designed to appeal to broad audiences from consumer researchers product developers marketers and executives With an emphasis on consumer understanding and examples that range from cheese to lipstick and printers to energy beverages Product Innovation Toolbox offers guidelines and best practices for strategizing planning and executing studies with confidence and high efficiency yielding faster and better insights

Encyclopaedia of Brewing ,2013-05-20 Encyclopaedia of Brewing provides a comprehensive description and explanation of all terms which relate to the science and technology of beer allied beverages and the brewing and malting processes The Encyclopaedia s unrivalled coverage is extensive enough to provide an appropriately detailed description of each term under consideration supplemented in many cases with diagrams and photographs Offering an international perspective the book includes descriptions of the terms used in the brewing process from raw materials through to packaging the biochemistry microbiology and genetics which underpin brewing laboratory methods used for the analysis of beer and raw materials quality assurance control systems and standards hygiene and cleaning processes small and large pack packaging engineering of malting brewing packaging and dispense beer flavour chemistry historical context legislation relevant to brewing Encyclopaedia of Brewing is the only book of its kind and is destined to become the essential and authoritative first point of reference for brewing science *The BRC Global Standard for Food Safety* Ron Kill,2012-06-12

This book will offer companies in the food industry a comprehensive guide to preparing for a British Retail Consortium Standard evaluation Issue 6 It will enable them to ensure that the correct systems are in place to achieve the Standard and also that they present themselves in the best possible light during the audit process It will also recommend the correct steps

to take following evaluation and how to correct non conformities The book will be of interest not only to suppliers who are seeking certification for the first time but also to those already in the scheme and are seeking to improve their grades

Obesity Prevention Laurette Dube, 2010-06-25 Over the years approaches to obesity prevention and treatment have gone from focusing on genetic and other biological factors to exploring a diversity of diets and individual behavior modification interventions anchored primarily in the power of the mind to the recent shift focusing on societal interventions to design temptation proof physical social and economic environments In spite of repeated calls to action including those of the World Health Organization WHO the pandemic continues to progress WHO recently projected that if the current lifestyle trend in young and adult populations around the world persist by 2012 in countries like the USA health care costs may amount to as much as 17.7% of the GDP Most importantly in large part due to the problems of obesity those children may be the first generation ever to have a shorter life expectancy than that of their parents *Obesity Prevention* presents the most current research and proposals for addressing the pandemic Past studies have focused primarily on either genetic or behavioral causes for obesity however today's research indicates that a strongly integrated program is the best prospect for success in overcoming obesity Furthermore focus on the role of society in establishing an affordable accessible and sustainable program for implementing these lifestyle changes is vital particularly for those in economically challenged situations who are ultimately at the highest risk for obesity Using studies from both neuroscience and behavioral science to present a comprehensive overview of the challenges and possible solutions The brain to society approach to obesity prevention focuses on what is needed in order to sustain a healthy pleasurable and affordable lifestyle Explores the brain to society approach to obesity prevention focusing on an integrative approach to addressing the obesity pandemic Presents both the neuroscientific and the behavioral factors that impact eating habits Identifies the challenges and suggests solutions for altering attitudes toward food on both an individual and a societal level *Handbook of Sustainability for the Food Sciences* Rubén O.

Handbook of Sustainability for the Food Sciences Rubén O. Morawicki, 2012-03-20 Many books on sustainability have been written in the last decade most of them dealing with agricultural systems communities and general business practices In contrast *Handbook of Sustainability for the Food Sciences* presents the concept of sustainability as it applies to the food supply chain from farm to fork but with a special emphasis on processing Structured in four sections *Handbook of Sustainability for the Food Sciences* first covers the basic concepts of environmental sustainability and provides a detailed account of all the impacts of the food supply chain Part two introduces the management principles of sustainability and the tools required to evaluate the environmental impacts of products and services as well as environmental claims and declarations Part three looks at ways to alleviate food chain environmental impacts and includes chapters on air emissions water and wastewater solid waste energy packaging and transportation The final part summarizes the concepts presented in the book and looks at the measures that will be required in the near future to guarantee long term sustainability of the food supply chain *Handbook of Sustainability for the Food*

Sciences is aimed at food science professionals including food engineers food scientists product developers managers educators and decision makers It will also be of interest to students of food science Food Flavour Technology Andrew J. Taylor, Robert S. T. Linforth, 2009-12-15 Food flavour technology is of key importance for the food industry Increasingly food products must comply with legal requirements and conform to consumer demands for natural products but the simple fact is that if foods do not taste good they will not be consumed and any nutritional benefit will be lost There is therefore keen interest throughout the world in the production utilisation and analysis of flavours The second edition of this successful book offers a broad introduction to the formulation origins analysis and performance of food flavours updating the original chapters and adding valuable new material that introduces some of the newer methodologies and recent advances The creation of flavourings is the starting point for the book outlining the methodology and constraints faced by flavourists Further constraints are considered in a chapter dealing with international legislation The origins of flavours are described in three chapters covering thermal generation biogenesis and natural sources keeping in mind the adjustments that manufacturers have had to make to their raw materials and processes to meet the demand for natural products whilst complying with cost issues Delivery of flavours using encapsulation or through an understanding of the properties of the food matrix is described in the next two chapters and this section is followed by chapters describing the different ways to analyse flavours using instrumental modelling and sensory techniques The book is aimed at food scientists and technologists ingredients suppliers quality assurance personnel analytical chemists and biotechnologists

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