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Snack foods

Pierce Hollingsworth, contributing editor. "Healthier" products breathe new life into languishing category.

Gun-puffed vegetable snacks: A new way to eat your veggies

An extruded snack food containing fruit or vegetable extracts and concentrates provides up to a full serving of vegetables in a few handfuls of crunchy, low-fat, snacking satisfaction

Evaluating the role of honey in fat-free potato chips

Study shows that honey improves the color and texture of microwavable fat-free potato chips

Seafood allergy: Implication for industry and consumers

Health issues make news in summer months

Corporate forecast: Even leaner, meaner, more focused

Betting on baked goods

Monosodium glutamate, a statement of the Institute of Food Technologists

Chemical and rheological changes during phase transition in food

A symposium sponsored by the IFT Food Engineering Division and cochaired

Rheology of structure development in high-methoxyl pectin/sugar systems

Much useful information on the rheological properties of high-methoxyl pectin/sugar gels can be obtained within a few hours by following the sol-gel transition process

State diagrams help predict rheology of cereal preteins

The physical states that gliadin, glutenin, and zein will encounter during processing can be visualized through the use of state diagrams

Gelation of whey proteins

Whey proteins undergo gelation through a series of steps involving denaturation, aggregation, strand formation, and network formation

Effect of sugar on the gel-sol transition of agarose and kappa-carrageenan

The effect of sugar on the gel-sol transition and gel properties of gelling agents is discussed, using thermal and rheological data and current theories of gelation.

Glass transition-related physicochemical changes in foods

Sorption isotherms and state diagrams may be used to show the relationships among composition, temperature, and stability of food materials and predict changes under various conditions

Seafood allergy and allergens: A review

A scientific status summary by the institute of food technologists expert panel on food safety and nutrition.