

Revista:
Food Technology
1995
Volumen: 49 - Issue: 11

Antimicrobial properties of isothiocyanates and their role in food preservation

Use of isothiocyanates, potent volatile antimicrobial compounds extracted from natural sources, is currently limited, but recent research suggests they may have useful applications in packaged foods.

Molecular and genetic effects of dietary derived butyric acid.

research unraveling the complex dietary role of butyric acid may help to explain the advantage of a high - fiber diet in the prevention of intestinal cancers.

A primer on preparing posters for technical presentation.

Food scientists can more effectively communicate their research results by use of properly designed poster presentations.

food technology style guide.

How to prepare and submit articles for publication in food technology.

Global interests - global concerns.

The world of food science & technology theme for 1996 annual meeting.

agricultural economics illuminates food reserch

Food scientists quell false alarms

Welfare reform hits the food industry

Take.Out takes off

Breakfast at the cleavers

Ingredients for breakfast foods