

Handbook of Antioxidants for Food Preservation (Woodhead Publishing Series in Food Science, Technology and Nutrition)

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Lipid oxidation in food leads to rancidity, which compromises the sensory properties of food and makes it unappealing to consumers. The growing trend towards natural additives and preservatives means that new antioxidants are emerging for use in foods. This book provides an overview of the food antioxidants currently available and their applications in different food products. Part one provides background information on a comprehensive list of the main natural and synthetic antioxidants used in food. Part two looks at methodologies for using antioxidants in food, focusing on the efficacy of antioxidants. Part three covers the main food commodities in which antioxidants are used.

- Reviews the various types of antioxidants used in food preservation, including chapters on tea extracts, natural plant extracts and synthetic phenolics
- Analyses the performance of antioxidants in different food systems
- Compiles significant international research and advancements

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
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Handbook of Antioxidants for Food Preservation (Woodhead Publishing Series in Food Science, Technology and Nutrition) From Woodhead Publishing Bibliography

- Sales Rank: #3539972 in Books
- Published on: 2015-03-18
- Original language: English
- Number of items: 1
- Dimensions: 9.00" h x 1.20" w x 6.20" l, 2.05 pounds
- Binding: Hardcover
- 514 pages

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Editorial Review

About the Author

Professor *Fereidoon Shahidi* is a University Research Professor at the Memorial University of Newfoundland, Canada. He is highly respected for his research in such areas as marine products and functional foods.

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