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## How Food Made History

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2011-08-08 B. W. Higman Covering 5,000 years of global history, How Food Made History traces the changing patterns of food production and consumption that have molded economic and social life and contributed fundamentally to the development of government and complex societies. Charts the changing technologies that have increased crop yields, enabled the industrial processing and preservation of food, and made transportation possible over great distances Considers social attitudes towards food, religious prohibitions, health and nutrition, and the politics of distribution Offers a fresh understanding of world history through the discussion of food

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## A Companion to Food in the Ancient World

2015-06-29 John Wilkins A Companion to Food in the Ancient World presents a comprehensive overview of the cultural aspects relating to the production, preparation, and consumption of food and drink in antiquity. • Provides an up-to-date overview of the study of food in the ancient world • Addresses all aspects of food production, distribution, preparation, and consumption during antiquity • Features original scholarship from some of the most influential North American and European specialists in Classical history, ancient history, and archaeology • Covers a wide geographical range from Britain to ancient Asia, including Egypt and Mesopotamia, Asia Minor, regions surrounding the Black Sea, and China • Considers the relationships of food in relation to ancient

diet, nutrition, philosophy, gender, class, religion, andmore

*Concept Research in Food Product Design and Development*

2008-02-28 Howard R. Moskowitz 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

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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.

### *Water Activity in Foods*

2020-05-12 Gustavo V. Barbosa-Cánovas This second edition of *Water Activity in Foods* furnishes those working within food manufacturing, quality control, and safety with a newly revised guide to water activity and its role in the preservation and processing of food items. With clear, instructional prose and illustrations, the book’s international team of contributors break down the essential principles of water activity and water-food interactions, delineating

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water’s crucial impact upon attributes such as flavor, appearance, texture, and shelf life. The updated and expanded second edition continues to offer an authoritative overview of the subject, while also broadening its scope to include six newly written chapters covering the latest developments in water activity research. Exploring topics ranging from deliquescence to crispness, these insightful new inclusions complement existing content that has been refreshed and reconfigured to support the food industry of today.

### *Food Processing*

2008-02-28 J. Scott Smith Renowned international academicians and food industry professionals have collaborated to create *Food Processing: Principles and Applications*. This practical, fully illustrated resource examines the principles of food processing and demonstrates their application by describing the stages and

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operations for manufacturing different categories of basic food products. Ideal as an undergraduate text, Food Processing stands apart in three ways: The expertise of the contributing authors is unparalleled among food processing texts today. The text is written mostly by non-engineers for other non-engineers and is therefore user-friendly and easy to read. It is one of the rare texts to use commodity manufacturing to illustrate the principles of food processing. As a hands-on guide to the essential processing principles and their application, this book serves as a relevant primary or supplemental text for students of food science and as a valuable tool for food industry professionals.

### *World Food*

2007-10-26 Alfred R. Conklin A comprehensive look at food production and consumption worldwide This global overview of agriculture discusses all of the primary aspects of food

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production and relates that information to human nutritional needs. It covers everything from food crop production to food preparation. Beginning with a detailed description of representative farms in different climates, World Food: Production and Use: Describes how and where food is produced and who produces it Compares and contrasts different farming systems and describes how local culture and environment influence food production and use Contains detailed information on human nutrition Features specific information on: grain crops; vegetables; root crops; fruits, berries and nuts; and farm animals and fish Discusses factors that impact food production, including weather, soil, fertility, and water Includes a chapter on increasing food supplies Addresses some of the issues surrounding Genetically-Modified Organisms (GMOs) Complete with a CD-ROM with color graphs, tables, and pictures, this is an ideal textbook for courses on world food systems in agriculture, agronomy, crop

science, and food science programs. It is also an excellent resource for professionals working in agricultural or international development, relief agencies, or volunteer organizations such as the Peace Corps. Note: CD-ROM/DVD and other supplementary materials are not included as part of eBook file.

### **Sustainable Food Processing**

2013-10-14 Brijesh K. Tiwari With global inequalities becoming more pronounced, ingredient costs climbing, and global warming a major political issue, food producers must now address environmental concerns, social responsibility and economic viability when designing their food processing techniques for the future. Sustainable food processing is all about finding new ways of meeting present needs without comprising future viability, given constantly changing economic and environmental conditions. This is not just a corporate social responsibility issue, but relates

directly to efficiency, cost-saving and profitability, and so the food industry must increasingly embrace sustainable food processing in order to succeed. This book provides a comprehensive overview on both economic sustainability and environmental concerns relating to food processing. It promotes ways of increasing sustainability in all the major sectors of the food industry, and will establish itself as a standard reference book on sustainable food processing. It will be of great interest to academic and industrial professionals. Opening chapters cover the concept and principles of sustainable food processing, with reference to various food processing sectors (dairy, meat, seafood, grain, fruit and vegetables). Further chapters on brewing, cold chain, consumption and packaging provide a comprehensive guide to making these key processes more sustainable. Issues such as cleaning, sanitation, and carbon footprint are discussed, before dedicated chapters covering

energy and water consumption in the food industry address economic sustainability. Environmental impact assessment and food processing, waste utilization, risk assessment, and regulatory and legislative issues are also addressed. Contributors include a combination of leading academic and industrial experts, to provide informed and industrially relevant perspectives on these topics.

### Microbiologically Safe Foods

2009-04-01 Jose Santos Garcia This book focuses on state of the art technologies to produce microbiologically safe foods for our global dinner table. Each chapter summarizes the most recent scientific advances, particularly with respect to food processing, pre- and post-harvest food safety, quality control, and regulatory information. The book begins with a general discussion of microbial hazards and their public health ramifications. It then moves on to survey the production processes of different food types,

including dairy, eggs, beef, poultry, and fruits and vegetables, pinpointing potential sources of human foodborne diseases. The authors address the growing market in processed foods as well novel interventions such as innovative food packaging and technologies to reduce spoilage organisms and prolong shelf life. Each chapter also describes the normal flora of raw product, spoilage issues, pathogens of concern, sources of contamination, factors that influence survival and growth of pathogens and spoilage organisms, indicator microorganisms, approaches to maintaining product quality and reducing harmful microbial populations, microbial standards for end-product testing, conventional microbiological and molecular methods, and regulatory issues. Other important topics include the safety of genetically modified organisms (GMOs), predictive microbiology, emerging foodborne pathogens, good agricultural and manufacturing processes, avian influenza, and bioterrorism.

## **Food Safety for the 21st Century**

2011-06-09 Carol A. Wallace The HACCP (Hazard Analysis and Critical Control Points) system is still recognised internationally as the most effective way to produce safe food throughout the supply chain, but a HACCP system cannot operate in a vacuum. It requires prerequisite programmes to be in place and it can be highly affected by, or dependent upon, other major considerations such as animal, plant, human and environmental health, food security and food defence. This book: Provides a practical and up-to-date text covering the essentials of food safety management in the global supply chain, giving the reader the knowledge and skills that they need to design, implement and maintain a world-class food safety programme. Builds on existing texts on HACCP and food safety, taking the next step forward in the evolution of HACCP and providing a text that is relevant to all sectors and sizes of food businesses throughout the world. Shares

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practical food safety experience, allowing development of best-practice approaches. This will allow existing businesses to improve their systems and enable businesses that are new to HACCP and food safety management requirements in both developed and developing countries to build on existing knowledge for more rapid application of world-class food safety systems. Educates practitioners such that they will be able to use their judgement in decision-making and to influence those who make food policy and manage food operations. This book is an essential resource for all scientists and managers in the food industry (manufacturing and foodservice); regulators and educators in the field of food safety; and students of food science and technology.

## **Food Security and Climate Change**

2019-02-26 Shyam Singh Yadav This book looks at the current state of food security and climate change, discusses the issues that are affecting

them, and the actions required to ensure there will be enough food for the future. By casting a much wider net than most previously published books—to include select novel approaches, techniques, genes from crop diverse genetic resources or relatives—it shows how agriculture may still be able to triumph over the very real threat of climate change. Food Security and Climate Change integrates various challenges posed by changing climate, increasing population, sustainability in crop productivity, demand for food grains to sustain food security, and the anticipated future need for nutritious quality foods. It looks at individual factors resulting from climate change, including rising carbon emission levels, increasing temperature, disruptions in rainfall patterns, drought, and their combined impact on planting environments, crop adaptation, production, and management. The role of plant genetic resources, breeding technologies of crops, biotechnologies, and integrated farm

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management and agronomic good practices are included, and demonstrate the significance of food grain production in achieving food security during climate change. Food Security and Climate Change is an excellent book for researchers, scientists, students, and policy makers involved in agricultural science and technology, as well as those concerned with the effects of climate change on our environment and the food industry.

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alleys of Pompeii, where the echoes of Mount Vesuvius fury still linger, we embark on a journey back to the thriving Roman city frozen in time. Each cobblestone and preserved fresco tells a story of opulence, tragedy, and the indomitable spirit of an ancient society.

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Steampunk Laboratories of Inventorium, where gears interlocked and steam whistled through copper pipes, an inventor named Tesla crafted aether-powered contraptions that defied the laws of conventional science. The laboratory, a nexus of invention and eccentricity, sparked the flames of creativity that transcended the boundaries of imagination.

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