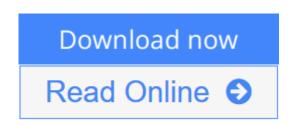


Methods for Developing New Food Products: An Instructional Guide

By Fadi Aramouni, Kathryn Deschenes



Methods for Developing New Food Products: An Instructional Guide By Fadi Aramouni, Kathryn Deschenes

Explains the basics of food technology and new product development from initial planning through formulation, market research, manufacturing and product launch

Carefully outlined test protocols plus quantified sensory, financial and feasibility analysis

Recaps key technical concepts across the entire food science curriculum

Developed as a comprehensive guide to how food products are planned, budgeted, manufactured and launched, this original textbook forms a cohesive introduction to all phases of food product development. A unique feature of the book is that it reviews the main concepts of food chemistry, ingredient functionality, additives, processing, quality control, safety, package labeling and more- virtually the entire food technology curriculum. With this specialized information as context, the book spells out the procedures needed to formulate, cost-justify and test market safe and profitable new products that meet regulatory guidelines and consumer expectations. The technical exposition is highlighted by case studies of novel food items introduced by U.S. companies. Syllabus-ready and furnished with back-of-chapter questions and projects, the volume is highly suited for university courses, including the capstone, as well as in-house and team training short courses in industry.

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- Sales Rank: #866079 in Books
- Published on: 2014-08-28
- Original language: English
- Dimensions: 8.75" h x 5.75" w x .75" l, 1.15 pounds
- Binding: Paperback
- 410 pages

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Editorial Review

Review

This new textbook is the most comprehensive guide to planning, budgeting, manufacturing and launching of new food products available anywhere. This text is truly unique in that it reviews the main concepts of nearly every topic in the entire field of food science from Experimental Design to Regulation of Foods. The textbook presents a focused introduction to food product development. It outlines the procedures needed to formulate, cost-justify and test market safe and profitable new products that will meet regulatory guidelines and consumer expectations, and then explains how to introduce the new food to the market. The book will make a wonderful addition to courses such as Food Product Development or Food Quality Assurance. --Dr. Durward Smith, Professor Emeritus, University of Nebraska

This book provides an introduction to all phases of food product development. It provides the procedures needed to formulate, cost-justify and test market safe and profitable new products that meet regulatory guidelines and consumer expectations. It also reviews major concepts of food chemistry, ingredient functionality, additives, processing, sensory science, quality control, safety, package labeling and more. This volume is intended for organizing industry-based teams and enhancing in-house training. The book contains 19 chapters with the following headings: Overview of food product development (pp. 1-14); Consumer preferences, market trends, and creativity (pp. 15-18); Functionality of food components (pp. 19-44); Physical and chemical properties of food (pp. 45-70); Sensory analysis and consumer evaluation in food product development (pp. 71-86); Food additives (pp. 87-124); Formulation and process development (pp. 125-138); Experimental design in food product development (pp. 139-146); Basic units of operation (pp. 147-162); Regulatory considerations (pp. 163-184); Packaging (pp. 185-198); Economic feasibility analysis (pp. 199-216); Confidentiality and intellectual property rights (pp. 217-224); Shelf-life testing and date coding (pp. 225-238); The essentials of marketing food products (pp. 239-276); Labeling (pp. 277-298); Controlling the quality of new food products (pp. 299-312); Safety concerns for new food products (pp. 313-334); and Pre-requisite programs, HACCP, and audit systems (pp. 335-354). Four appendices (pp. 355-372) and a 4pp. subject index are also present. --Reviewed by IFIS as seen in the FSTA database

Using references and information from the textbook, **Methods for Developing New Food Products**, one of my students won first place at the American Association of Cereal Chemists International (AACCI) International Product Development Competition. A true statement of the quality of material in the book... --Brennan Smith, Professor, University of Idaho

About the Author

Fadi Aramouni, Ph.D., Professor Dept. of Food Science, Kansas State University Kathryn Deschenes, M.S., Food Science Deschenes Consulting, LLC

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