



# Methods for Developing New Food Products: An Instructional Guide

By Fadi Aramouni, Kathryn Deschenes

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

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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

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#### **James Collis:**

Do you among people who can't read gratifying if the sentence chained inside the straightway, hold on guys this kind of aren't like that. This *Methods for Developing New Food Products: An Instructional Guide* book

is readable through you who hate the straight word style. You will find the information here are arrange for enjoyable reading experience without leaving also decrease the knowledge that want to supply to you. The writer involving *Methods for Developing New Food Products: An Instructional Guide* content conveys the idea easily to understand by most people. The printed and e-book are not different in the content material but it just different as it. So , do you still thinking *Methods for Developing New Food Products: An Instructional Guide* is not loveable to be your top checklist reading book?

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### **Barbara McGowan:**

Spent a free the perfect time to be fun activity to do! A lot of people spent their spare time with their family, or their particular friends. Usually they undertaking activity like watching television, likely to beach, or picnic in the park. They actually doing same every week. Do you feel it? Do you want to something different to fill your personal free time/ holiday? May be reading a book might be option to fill your free time/ holiday. The first thing you will ask may be what kinds of guide that you should read. If you want to test look for book, may be the publication untitled *Methods for Developing New Food Products: An Instructional Guide* can be great book to read. May be it can be best activity to you.

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