

Sni Minuman Sari Buah

Seminar Nasional Diseminasi Penelitian Program Studi S1 Farmasi 2021 STIKes BTH Tasikmlaya Tema: “Kontribusi Riset Farmasi di Masa Pandemi”

Quality Control and Assurance

Fundamental Food Microbiology

Food Science and Technology

Food

The Knowledge Management Yearbook 2000-2001

Tropical and Subtropical Fruits

History of Tempeh and Tempeh Products (1815-2011)

Tamime and Robinson's Yoghurt

Sports Drinks

Teknologi Fermentasi dan Pengolahan Biji Kakao

Functions of Fermented Milk

Biochemistry of Foods

Handbook of Fruits and Fruit Processing

The Control of Quality in Manufacturing

The Coconut Oil Miracle

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Chocolate, Cocoa and Confectionery: Science and Technology

Understanding Food Science and Technology

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Pengetahuan Agroindustri

Aplikasi Buah Pedada (*Sonneratia caseolaris*) untuk Produk Pangan

Teknologi Pengolahan Hortikultura

Bacteriological Analytical Manual

INOVASI TEKNOLOGI OLAHAN BUAH KELAPA

HACCP

Pintar UKM Frozen Food Sesuai SNI Masa COVID-19 Ed.2021.11

Proceedings of the 3rd International Conference on Smart and Innovative Agriculture (ICoSIA 2022)

Serba-Serbi Mindset Halal (Kajian Mencapai Produk Halalan Thayyiban di Indonesia)

Chemistry and Technology of Soft Drinks and Fruit Juices

BAHAN BAKAR KAPAL

Plant Pathology

Paradigma Baru Pembelajaran IPA Terapan

Wheat Antioxidants

Teknologi Pengolahan Buah Tropis Indonesia

Analisis & Aspek Kesehatan Bahan Tambahan Pangan

Heat Transfer Handbook

MSCEIS 2019

Hydrocolloids in Food Processing

Handbook of Food Process Design

Sni Minuman Sari Buah

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HESTER JAIRO

Seminar Nasional Diseminasi Penelitian Program Studi S1 Farmasi 2021 STIKes BTH Tasikmlaya Tema: “Kontribusi Riset Farmasi di Masa Pandemi” CRC Press

In the 21st Century, processing food is no longer a simple or straightforward matter. Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes. A highly interdisciplinary science, food process design draws upon the principles of chemical and mechanical engineering, microbiology, chemistry, nutrition and economics, and is of central importance to the food industry. Process design is the core of food engineering, and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption. Handbook of Food Process Design is a major new 2-volume work aimed at food engineers and the wider food industry. Comprising 46 original chapters written by a host of leading international food scientists, engineers, academics and systems specialists, the book has been developed to be the most comprehensive guide to food process design ever published. Starting from first principles, the book provides a complete account of food process designs, including heating and cooling, pasteurization, sterilization, refrigeration, drying, crystallization, extrusion, and separation. Mechanical operations including mixing, agitation, size reduction, extraction and leaching processes are fully documented. Novel process

designs such as irradiation, high-pressure processing, ultrasound, ohmic heating and pulsed UV-light are also presented. Food packaging processes are considered, and chapters on food quality, safety and commercial imperatives portray the role process design in the broader context of food production and consumption.

Quality Control and Assurance Soyinfo Center

This comprehensive reference consolidates current information on the antioxidant properties of wheat, their beneficial effects, the mechanisms involved, factors affecting availability/bioavailability, and the methods used to measure them. It discusses antioxidant properties of wheat grains and fractions and their phytochemical compositions and covers the effects of genotype, growing conditions, post-harvest treatment, storage, and food formulation and processing on availability/bioavailability. Wheat Antioxidants will help cereal chemists, food technologists, food processors, nutritionists, and others maximize the health benefits of wheat-based foods.

Fundamental Food Microbiology CV Pajang Putra Wijaya

Buku Mengenai Inovasi Teknologi Olahan Buah Kelapa

Food Science and Technology Springer Science & Business Media

Biochemistry of Foods

Food GUEPEDIA

Can sports drinks improve the way you play and exercise? Athletes—both competitive and recreational—turn to the consumption of sports drinks to optimize their performance. A volume in the Nutrition in Exercise and Sports Series, *Sports Drinks: Basic Science and Practical Aspects* provides a review of current knowledge on issues relating to the formu

The Knowledge Management Yearbook 2000-2001 CV. Gita Lentera

The golden era of food microbiology has begun. All three areas of food microbiology—beneficial, spoilage, and pathogenic microbiology—are expanding and progressing at an incredible pace. What was once a simple process of counting colonies has become a sophisticated process of sequencing complete genomes of starter cultures and use of biosensors to detect foodborne pathogens. Capturing these developments, *Fundamental Food Microbiology, Fifth Edition* broadens coverage of foodborne diseases to include new and emerging pathogens as well as descriptions of the mechanism of pathogenesis. Written by experts with approximately fifty years of combined experience, the book provides an in-depth understanding of how to reduce microbial food spoilage, improve intervention technologies, and develop effective control methods for different types of foods. See *What's New in the Fifth Edition: New chapter on microbial attachment and biofilm formation Bacterial quorum sensing during bacterial growth in food Novel application of bacteriophage in pathogen control and detection Substantial update on intestinal beneficial microbiota and probiotics to control pathogens, chronic diseases, and obesity Nanotechnology in food preservation Description of new pathogens such as Cronobacter sakazaki, E. coli O104:H4, Clostridium difficile, and Nipah Virus Comprehensive list of seafood-related toxins Updates on several new anti-microbial compounds such as polylysine, lactoferrin, lactoperoxidase, ovotransferrin, defensins, herbs, and spices Updates on modern processing technologies such as infrared heating and plasma technology Maintaining the high standard set by the previous bestselling editions, based feedback from students and professors, the new edition includes many more easy-to-follow figures and illustrations. The chapters are presented in a logical sequence that connects the information and allow students to easily understand and retain the concepts presented. These features and more make this a comprehensive introductory text for undergraduates as well as a valuable reference for graduate level and working professionals in food microbiology or food safety.*

Tropical and Subtropical Fruits Academic Press

In *Hydrocolloids in Food Processing*, a group of the most experienced and impartial experts explains what stabilizers should be used and how they should be used, food product by food product. Numerous actual product formulations are packed into each chapter and the processing procedures to make these formulations are clearly described. Food manufacturers are shown how to accurately use food stabilizers to make the highest quality food products. Coverage includes all the practical details needed to ensure the most accurate QA standards and testing procedures for each hydrocolloid. Finally, *Hydrocolloids in Food Processing* explains how to navigate the often tricky area of dealing with hydrocolloid suppliers. An informative discussion of how hydrocolloid companies think and operate today is followed by precise strategies to ensure that the most mutually beneficial relationships can be obtained between specific customer types and appropriate types of suppliers.

History of Tempeh and Tempeh Products (1815-2011) Springer Science & Business Media

The second edition of this book achieved worldwide recognition within the chocolate and confectionery industry. I was pressed to prepare the third edition to include modern developments in machinery, production, and packaging. This has been a formidable task and has taken longer than anticipated. Students still require, in one book, descriptions of the fundamental principles of the industry as well as an insight into modern methods. Therefore, parts of the previous edition describing basic technology have been retained, with minor alterations where necessary. With over fifty years' experience in the industry and the past eighteen years working as an author, lecturer, and consultant, I have collected a great deal of useful information. Visits to trade exhibitions and to manufacturers of raw materials and machinery in many parts of the world have been very valuable. Much research and reading have been necessary to prepare for teaching and lecturing at various colleges, seminars, and manufacturing establishments. The third edition is still mainly concerned with science, technology, and production. It is not a book of formulations, which are readily available elsewhere. Formulations without knowledge of principles lead to many errors, and recipes are given only where examples are necessary. Analytical methods are described only when they are not available in textbooks, of which there are many on standard methods of food analysis. Acknowledgments I am still indebted to many of the persons mentioned under "Acknowledgments" in the second edition. I am especially grateful to the following.

Tamime and Robinson's Yoghurt Springer Science & Business Media

Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand, and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Juice Processing, Carbohydrate and Intense Sweeteners, Non-Carbonated Beverages, Carbonated Beverages, and Functional Drinks containing Herbal Extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.

Sports Drinks BoD – Books on Demand

Chapters contributed by thirty world-renown experts. * Covers all aspects of heat transfer, including micro-scale and heat transfer in electronic equipment. * An associated Web site offers computer formulations on thermophysical properties that provide the most up-to-date values.

Teknologi Fermentasi dan Pengolahan Biji Kakao CRC Press

This is an open access book. Held as part of the Universitas Gadjah Mada Annual Scientific Conferences (UASC 2022) series, the 3rd International Conference on Smart and Innovative Agriculture (ICoSIA 2022) provides an ideal academic platform for researchers to present the latest research findings and describe emerging technologies and directions in agriculture. This year, the conference will take the theme "Digital transformation, technology, and its solution for agriculture" with seven symposia: Agricultural Big Data Analysis symposium; Agricultural Geography symposium; Land

and Environmental Management symposium; Precision Nutrition Technology symposium; Smart and Precision Farming symposium; Smart Genetics Resource Management and Utilization symposium; and Sustainable Food Production symposium.

Functions of Fermented Milk Springer Science & Business Media

Buku ini sengaja disajikan cukup ringan tetapi tetap ilmiah dengan isi yang agak luas. Secara garis besar, isinya dapat dipilah menjadi tiga bagian. Pertama, paparannya dimulai dari uraian ringkas mengenai makna buah-buahan bagi kesehatan, potensi, prospek dan tantangan dalam pengembangan agribisnis buah-buah tropis di Indonesia. Karakteristik buah-buahan secara umum dan faktor-faktor penyebab kerusakan, baik dari aspek sifat bawaan maupun dari pengaruh faktor lingkungan biotik maupun abiotik diuraikan secara singkat. Potensi kerusakan akibat penanganan pascapanen hingga penyimpanan, pengemasan dan pengangkutan buah segar juga dikemukakan. Bagian kedua buku ini mengemukakan secara umum mengenai berbagai tipikal produk olahan buah-buahan Indonesia yang berbentuk makanan padat maupun minuman berbagai jenis. Produk olahan padat meliputi buah kering, pengalengan, produk jam dan jelly, manisan buah dan buah hasil restrukturisasi dan keripik buah. Olahan berbentuk minuman antara lain berupa minuman probiotik (terfermentasi) berbasis buah dan minuman buah berbagai jenis. Buah-buahan tertentu dipilih untuk ditampilkan sebagai bagian ketiga yang sekaligus sebagai bagian terakhir buku. Bagian ketiga antara lain memuat mengenai deskripsi, komposisi pohon industri dan produk olahan masing-masing buah seperti: belimbing, belimbing wuluh, manga, nanas, nangka, pisang, sirsak, sukun, apel dan delima. Sebagian di antaranya juga memuat manfaat dan tingkat produksinya. Peluang riset di masa mendatang terkait dengan pengolahan buah-buahan tropis juga dikemukakan. Buku ini dapat digunakan sebagai rujukan bagi siapa saja yang tertarik dengan buan-buahan tropis Indonesia, baik dari kalangan perguruan tinggi, peneliti, industri, maupun masyarakat umum pemerhati masalah buah-buahan tropis Indonesia.

Biochemistry of Foods John Wiley & Sons

Provides a detailed account of the chemistry of food substances, covering areas including carbohydrates, fats, and minerals as well as components occurring in smaller quantities such as colors and flavors, preservatives, trace metals, and natural and synthetic toxins. Details the chemical structures of some 350 food substances, and examines the nature of food components and how they behave in storage, processing, and cooking. For students of food science. This third edition is updated, especially in reference to nutritional issues. Annotation copyrighted by Book News, Inc., Portland, OR

Handbook of Fruits and Fruit Processing John Murray

Previous editions of *Yoghurt: Science and Technology* established the text as an essential reference underpinning the production of yoghurt of consistently high quality. The book has been completely revised and updated to produce this third edition, which combines coverage of recent developments in scientific understanding with information about established methods of best practice to achieve a comprehensive treatment of the subject. General acceptance of a more liberal definition by the dairy industry of the term yoghurt has also warranted coverage in the new edition of a larger variety of gelled or viscous fermented milk products, containing a wider range of cultures. Developments in the scientific aspects of yoghurt covered in this new edition include polysaccharide production by starter culture bacteria and its effects on gel structure, acid gel formation and advances in the analysis of yoghurt in terms of its chemistry, rheology and microbiology. Significant advances in technology are also outlined, for example automation and mechanisation. There has also been progress in understanding the nutritional profile of yoghurt and details of clinical trials involving yoghurts are described. This book is a unique and essential reference to students, researchers and manufacturers in the dairy industry. - Includes developments in the understanding of the biochemical changes involved in yoghurt production - Outlines significant technological advances in mechanisation and automation - Discusses the nutritional value of yoghurt

The Control of Quality in Manufacturing Elsevier

Buku Pengetahuan Agroindustri merupakan hasil karya kolaborasi book chapter nasional dosen di Indonesia. Buku ini menjadi semakin lengkap karena penulis berasal dari berbagai Universitas yang memiliki rumpun ilmu berbeda namun memiliki pemahaman yang dalam mengenai agroindustri secara luas. Buku ini berisikan pengetahuan terbaru mengenai perkembangan agroindustri terutama di Indonesia. Agroindustri merupakan suatu kegiatan industri yang memanfaatkan bahan hasil pertanian sebagai bahan baku, merancang, menyediakan dan menghasilkan suatu produk yang memiliki nilai tambah. Agroindustri berkontribusi terhadap pembangunan ekonomi suatu negara, menjaga ketahanan pangan dan gizi, mengatur rantai pasok pangan, meningkatkan nilai tambah produk, hingga menciptakan lapangan pekerjaan. Sehingga pengembangan agroindustri dibutuhkan. Namun karakteristik yang melekat pada agroindustri seringnya menjadi tantangan tersendiri dalam proses pengembangan. Inovasi serta pengembangan produk dan diversifikasi agroindustri merupakan langkah strategis untuk meningkatkan daya saing dan mewujudkan keberlanjutan sektor pertanian (sustainable agroindustry).

The Coconut Oil Miracle Penerbit NEM

The *Knowledge Management Yearbook* is the most current and comprehensive resource available for knowledge management professionals; no other source of information so thoroughly surveys the state of the knowledge management discipline and industry and how they impact businesses and other organizations. Featuring both definitive articles and cutting-edge knowledge management techniques and research contributed by authorities, The *Knowledge Management Yearbook* covers the nature of knowledge and its management, knowledge-based strategies, knowledge management and organizational learning, and knowledge tools, techniques, and processes. The reference section includes a set of up-to-date directories detailing on-line knowledge management resources, KM publications and organizations, and notable KM Quotes. The glossary of KM terms is increasingly perceived by the industry as a benchmark by which this evolving discipline is defined. The *Knowledge Management Yearbook* is an indispensable volume for any professional helping to shape his or her organization's knowledge strategy.

Biotechnology Applications in Beverage Production John Wiley & Sons

Quality control and assurance cover a diverse area of modern life and play, undeniably, an important role. This book brings together a collection of international papers that showcase examples of current research and practice in industry and the medical profession. It is hoped that engineers, researchers and scientists will be assisted in their continuous quest for excelling in qualitative aspects. The Ancient Greek word arete means excellence or virtue and defines the highest qualitative state: a mans effectiveness and skill in godness (optimum potentiae). Indeed, Ancient Greeks

believed that without quality control, specifications are useless and may result to illegitimacy, which in turn may become a threat to society itself. *Chocolate, Cocoa and Confectionery: Science and Technology* John Wiley & Sons

When taken as a supplement, used in cooking, or applied directly to the skin, coconut oil has been found to promote weight loss, help protect against many diseases, strengthen the immune system, improve digestion, and prevent premature aging of the skin.

Understanding Food Science and Technology Bumi Aksara

Komoditas hortikultura mempunyai banyak manfaat bagi manusia namun sangat rentan terhadap kerusakan setelah dipanen karena bersifat perishable. Hal ini menjadi masalah besar dalam distribusi komoditas ini dari produsen ke konsumen. Oleh karena itu dibutuhkan berbagai teknologi yang mampu mengatasi masalah tersebut. Buku ini mengulas berbagai teknologi yang bisa diterapkan untuk mengolah komoditas hortikultura. Teknologi yang dibahas diantaranya teknologi olahan minimal untuk komoditas hortikultura segar, teknologi iradiasi, teknologi edible coating, teknologi fermentasi, teknologi modifikasi atmosfer, dan teknologi ekstraksi. Kami menyampaikan hasil-hasil riset yang telah dipublikasi oleh berbagai peneliti. Selain itu kami sajikan buku ini dengan bahasa yang sederhana supaya mudah dimengerti pembaca. Harapan kami, buku ini dapat

menambah ilmu dan wawasan pembaca. Kami juga berharap akan semakin banyak ide untuk mengembangkan teknologi pengolahan hortikultura kedepannya. Selamat membaca dan mendapatkan banyak ide kreatif.

Food Chemistry Jakad Media Publishing

The processing of fruits continues to undergo rapid change. In the Handbook of Fruits and Fruit Processing, Dr. Y.H. Hui and his editorial team have assembled over forty respected academicians and industry professionals to create an indispensable resource on the scientific principles and technological methods for processing fruits of all types. The book describes the processing of fruits from four perspectives: a scientific basis, manufacturing and engineering principles, production techniques, and processing of individual fruits. A scientific knowledge of the horticulture, biology, chemistry, and nutrition of fruits forms the foundation. A presentation of technological and engineering principles involved in processing fruits is a prelude to their commercial production. As examples, the manufacture of several categories of fruit products is discussed. The final part of the book discusses individual fruits, covering their harvest to a finished product in a retail market. As a professional reference book replete with the latest research or as a practical textbook filled with example after example of commodity applications, the Handbook of Fruits and Fruit Processing is the current, comprehensive, yet compact resource ideal for the fruit industry.

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