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The Complete Book on Gums and Stabilizers for Food Industry

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Description

Gums are plant flours (like starch or arrowroot) that make foods & other products thick. Gums are used in foods for many reasons besides being used as a thickener. Gums are important ingredient in producing food emulsifier, food additive, food thickener & other gum products. The main reason for adding a gum or hydrocolloid to a food product is to improve its overall quality. India is the largest producer of gums specially guar gum products. Similarly stabilizers are an indispensable substance in food items when added to the food items, they smoothens uniform nature and hold the flavouring compounds in dispersion. Gum technology stabilizers are carefully controlled blends of various food ingredients. Most processed foods need some sort of stabilization at some point during production, transportation, storage and serving. The science and technology of hydrocolloids used in food and related systems has seen many new developments and advances over recent years. The breadth and depth of knowledge of gums and stabilizers has increased tremendously over the last two decades, with researchers in industry and academia collaborating to accelerate the growth. Gums as food constituents or as food additives can influence processing conditions in the following ways; retention of water, reduction of evaporation rates, alteration of freezing rates, modification of ice crystal formation and participation in chemical reactions.

Some of the fundamentals of the book are functions of gum, typical food applications, gums in food suspensions, rheology and characters of gums, natural product exudates, flavor fixation, ice cream, ices and sherbets, gelation of low methoxyl pectin, seaweed extracts, microbial gums, transformation of collagen to gelatin, cellulose gums, dairy food applications, bakery product applications, analysis of hydrocolloids, gums in food products, general isolation of gums from foods, identification of gums in specific foods, group analysis and identification schemes, group identification methods, qualitative

group analysis etc.

This book contains rheology of gums, plant sheet gums, microbial gums, cellulose gums and synthetic hydrocolloids different stabilizers used in food industry. The book will be very resourceful to all its readers, new entrepreneurs, scientist, food technologist, food industries etc.

Content

1. FUNCTIONS OF GUM

Convenience Foods

Instant Coffee

Frozen Foods

Freeze-Dried Foods

Gum Constituents

Effect on Processing

Pertinent Processing Parameters

Function in Food Applications

Viscosity

Definition and Meaning

Factors Effecting Hydrophilic Viscosities

Typical Food Applications

Gelation

Mechanism of Gel Formation

Types of Gel Linkage

Gel Textures

Effect of Sugar on Gels

Rheological Behavior

Gel-Enhancing Effect of Other Gums

Emulsification and Stabilization

Types of Emulsions

Preparation of Emulsions

Applications of Hydrocolloids

Breaking of Emulsions

Suspensions and Dispersions

Description

Yield Value

Gums in Food Suspensions

Foams

Description

Requirements for Stability

Food Applications

Measurement of Foam Stability

Crystallization Control

Description

Types of Crystal Bonding

Effect of Hydrocolloids

Flavor Fixation

Description

Historical Background

Basic Principles

Function of Gums

Important Parameters

Advantages of Gum Arabic

Limitations of Spray-Dried Flavors

Slab Fixation

Microencapsulation (Coacervation)

Alginate Film Encapsulation

Protective Films

Description

Applications

Synergistic Effect

Syneresis Inhibition

Selection and Application of Hydrocolloids

2. RHEOLOGY AND CHARACTERS OF GUMS

Background

Definitions

Viscosity

Newtonian Flow

Non-Newtonian Systems

Bingham Plastic

Pseudoplastic (Shear-Thinning)

Dilatancy (Shear-Thickening)

Thixotropic Flow

Rheopexy

Rheology in Foods

Flow Curve Data

Rheological Measurement of Liquids

Capillary Viscometers

Rotational Viscometers

Brookfield Synchro-Lectric Viscometer

Corn Industries Viscometer

Brabender Visco-Amylograph

Validity of Measurements

Rheological Measurements of Solids

Parameters of Solids

Food Gel Systems

Types of Gel Measurements

Bloom Gelometer

Exchange Ridgelimeter

Gel Characterization Apparatus (GCA)

Description

Advantages

Interpretation of Measurements

Typical Gel Measurements

Texturometer

3. NATURAL PRODUCT EXUDATES

Origin of Gums

Physical Properties

Gum Arabic

Standards

Structure

Properties

Confectionery

Bakery Products

Dairy Products

Beverages

Flavor Fixation

Miscellaneous

Gum Ghatti

Structure and Properties

Applications

Gum Karaya

Structure

Properties

Ice Cream, Ices and Sherbets

Meat Products

Baked Goods

Dairy Products

Miscellaneous

Gum Tragacanth Structure **Properties Bakery Products**

Salad Dressings and Sauces

Ice Cream, Ices and Sherbets

Confectionery

Miscellaneous

4. PLANT SEED GUMS

Locust Bean Gum

Historical Background

Botany

Source

Structure

Properties

Applications

Guar Gum

Historical Background

Source

Structure

Properties

Applications

Psyllium Seed Gum

Source

Structure

Properties

Applications

Ouince Seed Gum

Source

Structure

Properties

Applications

5. PECTINS

Nomenclature

Function in Plants

Structure

Properties

Viscosity

Low Methoxyl Pectins

Gel Formation

Theoretical Discussion Sugar **Setting Time** Gel Strength Gelation of Low Methoxyl Pectin Manufacture of Pectin **Process** Standardization Manufacture of Low Methoxyl Pectins Uses of Pectin Jams, Jellies and Preserves Critical Parameters Canned Fruits and Fruit Juices **Confectionery Products Dairy Products** Miscellaneous

Uses of Low Methoxyl Pectins

Dessert and Pudding Mixes

Canned Fruit Sauce Gels

Canned Tomato Aspic

Frozen Foods

Soda Fountain Fruit Toppings

Variegated Ice Cream

Fruit Pie Fillings

Beverages

Edible Protective Coatings

6. LARCH GUM

Structure

Properties

Viscosity

Surfactant Properties

Refractive Index and Specific Gravity

Adhesive and Binding Properties

Shelf-Life Stability

Food Additive Status

Food Applications

7. SEAWEED EXTRACTS

Botany

Historical Background

Structure

Agar Historical Background Collection of Agar Weed **Processing** Structure **Properties Applications** Carrageenan Background Production Structure **Properties Applications** Furcellaran Background Structure **Properties Applications Alginates** Background Sources **Processing** Structure **Properties Applications** 8. MICROBIAL GUMS Dextran Background Production Structure **Properties Applications** Polysaccharide B-1459 (Xanthan Gum) Background Preparation Structure **Properties** Toxicity **Food Applications** Polysaccharide B-1973

Structure

Preparation

Properties

Deacetylated Polymer

Phosphomannan Y-2448

Preparation

Structure

Properties

Rheological Behavior

Applications

Polysaccharide Y-1401

Structure

Preparation

Properties

Rheological Behavior

9. GELATIN

Background

Collagen

Transformation of Collagen to Gelatin

Manufacture of Gelatin

Sources

Processing

Final Products

Chemical Composition

Amino Acids

Ash

Metal Content

Sulfur Dioxide Content

Organic Additives

Physical Properties

Solubility

Viscosity

Color

Turbidity

Gel Strength (Bloom)

Protective Colloid Action

Emulsion Stabilizer

Preservation

Gelling Properties and Mechanism

Gel Structure Hypotheses

Gelation of Gelatin

Phenomena Related to Gelling Mechanism

Applications

Gelatin Desserts

Confections

Ice Cream Stabilizers

Dairy Products

Meat Products

Bakery Goods

Food Coatings

Flavor Fixation

Miscellaneous

10. CELLULOSE GUMS

Cellulose Derivatives

Microcrystalline Cellulose

Properties

Food Applications

Pharmaceutical and Cosmetic Applications

Food and Drug Administration Status

Sodium Carboxymethylcellulose (CMC)

Background

Properties

Dairy Food Applications

Bakery Applications

Salad Dressings, Sauces, and Gravies

Confectionery

Dietetic Foods

Processed Foods

Packaged Dry Mixes

Food Preservation Applications

Miscellaneous

Legal Status

Methylcellulose and Hydroxypropylmethyl-cellulose

Preparation

Properties

Bakery Product Applications

Dietetic Foods

Dehydrated Foods

Frozen Foods

Salad Dressings

Breading Batters

Edible Film Applications

Legal Status

Hydroxypropylcellulose (Klucel)

Properties

Food Applications

Food and Drug Administration Status

Methylethylcellulose

Properties

Applications

Food and Drug Administration Status

Other Cellulose Derivatives

Hydroxyethylcellulose (HEC)

Ethylcellulose (EC)

Ethylhydroxyethylcellulose (EHEC)

Carboxymethylhydroxyethylcellulose (CMHEC)

11. SYNTHETIC HYDROCOLLOIDS

Polyvinylpyrrolidone (PVP)

Background

Properties

Food Applications

Carboxyvinyl Polymers (Carbopol)

Background

Properties

Applications

Methyl Vinyl Ether/Maleic Anhydride Polymers (Gantrez AN)

Background

Properties

Applications

Ethylene Oxide Polymers (Polyox)

Background

Preparation

Properties

Applications

12. ANALYSIS OF HYDROCOLLOIDS

Examination of Industrial Gums

Commercial Gums

Water Solubility Properties

Alcohol Precipitability Characteristics

Microscopic Identification

Flocculation Values Gums in Food Products General Isolation of Gums from Foods Identification of Gums in Specific Foods Group Analysis and Identification Schemes **Group Identification Methods** Qualitative Group Analysis Analysis by Quaternary Ammonium Salt Reactions Cetavlon Group Identification Scheme Classification by Cobalt Complex Precipitation Additional Analytical Methods Infrared Spectroscopy Paper Chromatography Electrophoresis X-Ray Diffraction Differential Thermal Analysis (DTA) Reagents for Gum Identification

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