
HANDBOOK OF
**Food Products
Manufacturing**

Principles, Bakery,
Beverages, Cereals, Cheese,
Confectionary, Fats, Fruits,
and Functional Foods

Edited by Y. H. Hui

R. C. Chandan, Ph.D.	E. Shimoni, Ph.D.
S. Clark, Ph.D.	N. Sinha, Ph.D.
N. Cross, Ph.D.	E. B. Smith, Ph.D.
J. Dobbs, Ph.D.	S. Surapat, Ph.D.
W. J. Hurst, Ph.D.	A. Titchenal, Ph.D.
L. M. L. Nollet, Ph.D.	F. Toldrà, Ph.D.

Associate Editors

Hui

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WILEY-
INTERSCIENCE

Handbook of Food Products Manufacturing

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and Functional Foods*

Edited by

Y. H. Hui

Senior Scientist, Science Technology System, West Sacramento, California

Associate Editors

**R.C. Chandan, S. Clark, N. Cross, J. Dobbs,
W.J. Hurst, L.M.L. Nollet, E. Shimoni, N. Sinha,
E.B. Smith, S. Surapat, A. Titchenal, and F. Toldrá**



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Contributors

SHANTANU AGARWAL, Washington State University, Department of Food Science and Human Nutrition, 1 Dairy Road, Pullman, WA 99164-6376, USA.

ELKE K. ARENDT, Department of Food and Nutritional Sciences, University College Cork, Ireland.

DANIEL W. BENA, PepsiCo International, 700 Anderson Hill Road, 7/3-738, Purchase, NY 10577, USA.

ARJEN BOT, Unilever Research and Development Vlaardingen, Olivier van Noortlaan 120, NL-3133 AT Vlaardingen, The Netherlands.

TERRI D. BOYLSTON, Department of Food Science & Human Nutrition, 2547 Food Sciences Building, Iowa State University, Ames, IA 50011-1061, USA.

RAMESH C. CHANDAN, President, Global Technologies, Inc., 1364, 126th Avenue, NW, Coon Rapids, MN 55448-4004, USA.

STEPHANIE CLARK, Washington State University, Department of Food Science and Human Nutrition, 1 Dairy Road, Pullman, WA 99164-6376, USA.

FRANK D. CONFORTI, Associate Professor, Department of Human Nutrition, Foods, and Exercise, 338 Wallace Hall (0430), Virginia Tech, Blacksburg, VA 24061, USA.

NANNA CROSS, President, Cross & Associates, 4461N. Keokuk Avenue, #1 Chicago, IL 60630, USA.

ALAIN DARRIET, Analytical Laboratory Director, Wixon Inc., 1390 E. Bolivar Avenue, St Francis, WI 53235, USA.

MARIA JOÃO BARROCA DIAS, Department of Food Engineering, ESAV, Polytechnic Institute of Viseu, Quinta da Alagoa, Estrada de Nelas, Ranhados, 3500-606 Viseu, Portugal.

xiv *CONTRIBUTORS*

DAVID W. EVERETT, Department of Food Science, University of Otago, PO Box 56, Dunedin 9054, New Zealand.

KELLEY FITZPATRICK, NutriTech Consulting, Winnipeg, Manitoba, R3N 0V3, Canada.

YI-CHUNG FU, Department of Food Science and Biotechnology, National Chung Hsing University, Taiwan, R.O.C.

BEATRIZ GANDUL-ROJAS, Group of Chemistry and Biochemistry of Pigments, Food Biotechnology Department, Instituto de la Grasa (CSIC), Av. Padre García Tejero 4, 41012, Sevilla, Spain.

R. DE PINHO FERREIRA GUINÉ, Associate Professor, Department of Food Engineering, ESAV, Polytechnic Institute of Viseu, Quinta da Alagoa, Estrada de Nelas, Ranhados, 3500-606 Viseu, Portugal.

Y.H. HUI, Senior Scientist, Science Technology System, PO Box 1374, West Sacramento, CA 95691, USA.

CHUNG-JA C. JACKSON, Bio-Launch Inc., 632 Vanderburgh Drive, Burlington, Ontario L7T 3W6, Canada.

FRANCISCO JIMÉNEZ-COMENERO, Instituto del Frío (CSIC), Ciudad Universitaria, José Antonio Novais, 10, 28040-Madrid, Spain.

PERNILLE GERSTENBERG KIRKEBY, Head of Technology and Marketing, Gerstenberg & Agger A/S, Vibeholmsvej 22, P.O. Box 196, DK-2605 Brøndby, Denmark.

FRANK A.M. KLEINHERENBRINK, Unilever Research and Development Vlaardingen, Olivier van Noortlaan 120, NL-3133 AT Vlaardingen, The Netherlands.

MARA LUCISANO, Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche, Università degli Studi di Milano, Via Celoria 2, 20133 Milan, Italy.

GABRIELA ALVES MACEDO, Food Biochemistry Laboratory, Faculdade de Engenharia de Alimentos, Universidade Estadual de Campinas, Campinas, SP, Brazil.

CHRISTEL K. MAGNANI, Unilever Research and Development Vlaardingen, Olivier van Noortlaan 120, NL-3133 AT Vlaardingen, The Netherlands.

MANUELA MARIOTTI, Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche, Università degli Studi di Milano, Via Celoria 2, 20133 Milan, Italy.

OLGA MARTÍN-BELLOSO, Department of Food Technology, University of Lleida, Av. Alcalde Rovira Roure, 191, 25198, Lleida, Spain.

ADRIANE B.P. MEDEIROS, Laboratório de Processos Biotecnológicos, Departamento de Engenharia Química, Universidade Federal do Paraná, CEP 81531-970 Curitiba, PR, Brazil.

- MICHEL MELLEMA**, Unilever Research and Development Vlaardingen, Olivier van Noortlaan 120, NL-3133 AT Vlaardingen, The Netherlands.
- MARISA F. MENDES**, Departamento de Engenharia Química, Escola de Química, Universidade Federal do Rio de Janeiro, Centro de Tecnologia, Bloco E, Sala 209, Cidade Universitária, Ilha do Fundão, Rio de Janeiro, Brazil 21949-900.
- MICHELLE M. MOORE**, Department of Food and Nutritional Sciences, University College Cork, Ireland.
- M. ISABEL MÍNGUEZ-MOSQUERA**, Group of Chemistry and Biochemistry of Pigments, Food Biotechnology Department, Instituto de la Grasa (CSIC), Av. Padre García Tejero 4, 41012, Sevilla, Spain.
- WAI-KIT NIP**, Department of Molecular Biosciences and Bioengineering, College of Tropical Agriculture and Human Resources, University of Hawaii at Manoa, 1955 East-West Road, Honolulu, HI 96822, USA.
- TAIWO O. OMOBUWAJO**, Obafemi Awolowo University, Department of Food Science and Technology, Ile-Ife, Osun State, Nigeria.
- GEMMA OMS-OLIU**, Department of Food Technology, University of Lleida, Av. Alcalde Rovira Roure, 191, 25198, Lleida, Spain.
- M. AMBROGINA PAGANI**, Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche, Università degli Studi di Milano, Via Celoria 2, 20133 Milan, Italy.
- GOPINADHAN PALIYATH**, Department of Plant Agriculture, University of Guelph, Guelph, Ontario N1G 2W1, Canada.
- GLÁUCIA MARIA PASTORE**, Bioflavours Laboratory, Faculdade de Engenharia de Alimentos, Universidade Estadual de Campinas, Campinas, SP, Brazil.
- FERNANDO L.P. PESSOA**, Departamento de Engenharia Química, Escola de Química, Universidade Federal do Rio de Janeiro, Centro de Tecnologia, Bloco E, Sala 209, Cidade Universitária, Ilha do Fundão, Rio de Janeiro, Brazil 21949-900.
- LILLIAN G. PO**, Visiting Assistant Professor, Department of Food Science and Human Nutrition, Michigan State University, East Lansing, Michigan 48824, USA.
- DAVID E. POTTER**, Nordica Licensing Inc., 10 Levine Ct., Madison, WI 53714, USA.
- EDUARDO M. QUEIROZ**, Departamento de Engenharia Química, Escola de Química, Universidade Federal do Rio de Janeiro, Centro de Tecnologia, Bloco E, Sala 209, Cidade Universitária, Ilha do Fundão, Rio de Janeiro, Brazil 21949-900.
- MARIA ROCA**, Group of Chemistry and Biochemistry of Pigments, Food Biotechnology Department, Instituto de la Grasa (CSIC), Av. Padre García Tejero 4, 41012, Sevilla, Spain.
- C.M. ROSELL**, Instituto de Agroquímica y Tecnología de Alimentos (CSIC), PO Box 73, 46100-Burjassot, Valencia, Spain.
- N.P. SHAH**, Lecturer, Food Science and Technology, School of Molecular Sciences, Victoria University, P.O. Box 14428, Melbourne City Mail Centre, Victoria 8001, Australia.

- NIRMAL K. SINHA**, Research and Development, Graceland Fruit Inc., 1123 Main Street, Frankfort, MI 49635, USA.
- CARLOS R. SOCCOL**, Laboratório de Processos Biotecnológicos, Departamento de Engenharia Química, Universidade Federal do Paraná, CEP 81531-970 Curitiba, PR, Brazil.
- ROBERT SOLIVA-FORTUNY**, Department of Food Technology, University of Lleida, Av. Alcalde Rovira Roure, 191, 25198, Lleida, Spain.
- NINA ANN TANABE**, Pacific Food Technology, 1681 Oneawa Place, Hilo, Hawaii 96720, USA.
- NANTAWAN THERDTHAI**, Department of Product Development, Faculty of Agro-Industry, Kasetsart University, 50 Phaholyotin Road, Chatuchak, Bangkok, Thailand 10900.
- LUCIANA P.S. VANDENBERGHE**, Laboratório de Processos Biotecnológicos, Departamento de Engenharia Química, Universidade Federal do Paraná, CEP 81531-970 Curitiba, PR, Brazil.
- SÍLVIO A.B. VIEIRA DE MELO**, Departamento de Engenharia Química, Escola de Química, Universidade Federal do Rio de Janeiro, Centro de Tecnologia, Bloco E, Sala 209, Cidade Universitária, Ilha do Fundão, Rio de Janeiro, Brazil 21949-900.
- RONNIE WILLAERT**, Department of Ultrastructure – Flanders Interuniversity Institute for Biotechnology, Vrije Universiteit Brussels, Pleinlaan 2, B-1050 Brussels, Belgium.
- ADENISE L. WOJCIECHOWSKI**, Laboratório de Processos Biotecnológicos, Departamento de Engenharia Química, Universidade Federal do Paraná, CEP 81531-970 Curitiba, PR, Brazil.
- TAKEFUMI YONEYA**, Faculty of Cultural Policy and Management, Shizuoka University of Art and Culture, Hamamatsu, Shizuoka, Japan.
- WEIBIAO ZHOU**, Food Science and Technology Programme, Department of Chemistry, National University of Singapore, 3 Science Drive 3, Singapore 117543.