**INFORMACION DE NOVEDADES: INDUSTRIAS DE LOS ALIMENTOS

Materia: ACEITES Y GRASAS COMESTIBLES

     ALONSO-SALCES, M.Rosa
Authentication of Virgin Olive Oil using NMR and Isotopic Fingerprinting
2011-Rústica-60 págs. - 79,00 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
This book examines three harvests of virgin olive oils (VOOs) from the Mediterranean basin which were analyzed by 1H-NMR and 13C and 2H isotope ratio mass spectrometry (IRMS) to determine their geographical origin at the national, regional or PDO level. An increase in 13C/12C and 2H/1H ratios was observed in VOOs from northern to southern regions; VOOs produced in France and northern Italy presented higher values than those produced in Spain and Greece. This trend was also observed in VOOs from northern and southern Italy, and for those from southern Spain and the other Spanish regions.

Materia: ADITIVOS ALIMENTARIOS

     DA COSTA, N
Flavors in Noncarbonated Beverages
2011-Tela-232 págs. - 136,90 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Flavors in Noncarbonated Beverages is based upon the symposium entitled "Flavors in non-carbonated beverages" presented at the American Chemical Society (ACS) 236th National Meeting in Philadelphia, Pennsylvania on August 17-21, 2008. The symposium was sponsored by the ACS Division of Agriculture and Food Chemistry.In recent years, there has been a great increase in the production and consumption of non-carbonated beverages as dictated by consumer preference. In contrast, carbonated beverage sales have remained static or even in decline. With more discerning and informed consumers, the interest has been in ready to drink(RTD) beverages and beverages exhibiting certain health beneficial propertiessuch as antioxidant activity.This Symposium Series book describes various aspects of recent research and developments related to non-carbonated beverages. These include the volatile and non-volatile composition of teas, coffees, fruit juices, flavored waters, energy drinks and alcoholic beverages. In several chapters, the emphasis is on topical non-volatiles such as polyphenol antioxidants. The introduction describes trends in consumption of certain non-carbonated beverages. Increased consumption of these beverages is a trend that is likely to continue for the foreseeable future.

     HOLLINGWORTH, C.S.
Food Hydrocolloids: Characteristics, Properties and Structures
2010-Tela-310 págs. - 189,33 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
A hydrocolloid is defined as a colloid system wherein the colloid particles are dispersed in water. A hydrocolloid has colloid particles spread throughout water and depending on the quantity of water available that can take place in different states, e.g., gel or sol (liquid). Hydrocolloids can be either irreversible (single-state) or reversible. For example, agar, a reversible hydrocolloid of seaweed extract, can exist in a gel and sol state, and alternate between states with the addition or elimination of heat. Many hydrocolloids are derived from natural sources. Agar-agar and carrageenan are extracted from seaweed; gelatin is produced by hydrolysis of proteins of bovine and fish origins, and pectin is extracted from citrus peel and apple pomace. Gelatin desserts like jelly or Jell-O are made from gelatin powder, another effective hydrocolloid. Hydrocolloids are employed in food mainly to influence texture or viscosity.This new and important book gathers the latest research from around the globein the study of food hydrocolloids and highlights such topics as: collagen and gelatin extracted from skate skin, sucrose pectin interaction, utiliztion ofglucomannans for health and others.

     JELEN, H
Food flavors, chemical, sensory and technological properties
2011-Tela-528 págs. - 154,00 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Examining the importance of flavor compounds in the production, processing, and storage of foods, this book begins with an introduction to the chemical andsensory aspects of food flavors. Detailing the formation of specific flavors in foods, it emphasizes flavor precursors, presents universal mechanisms and pathways in aroma compound biogenesis, and focuses on the interaction of flavorcompounds with proteins, lipids, and saccharides. Describing typical flavors for various food groups, it explains the use of flavor/volatile compounds in the assessment of food safety and concludes with an analysis of key aroma compounds and methods used for screening/comparison.

     O'BRIEN, L
Alternative Sweeteners
2011-Tela-520 págs. - 166,30 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
The fourth edition of Alternative Sweeteners follows the same formula as the previous three books by discussing each sweetener in terms its characteristics. Qualities covered include means of production, physical characteristics, utility, and relative sweetness (compared to sucrose). Technical qualities covered include admixture potential, application, availability, shelf life, transport, metabolism, carcinogenicity, and other toxicity evaluation data. A new chapter on the sweetener Advantame has been added, and new contributors have updated information throughout the book. Also new is a section on how Stevia sweeteners have been examined and deemed safe by the Joint FAO/WHO Expert Committee on Food Additives and the US FDA.

     OTLES, S.
Methods of analysis of food components and additives
2011-2a. Ed.-Cartoné-512 págs. - 151,20 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
The latest volume in the Chemical and Functional Properties of Food Components series, Methods of Analysis of Food Components and Additives is a concise presentation of the state of the art in the analysis of food components. The author brings together an international team of experts to summarize key findingson novel methods of analysis of food components, additives, and contaminants,including the identification, speciation, and determination of components in raw materials and food products. They discuss all major classes of food components and contaminants along with components of current interest to the nutraceutical and functional foods industries.Covers proteins, peptides and amino acids, lipids, carbohydrates, enzymes, and aroma and volatile compounds.Includes analysis of functional foods and nutraceuticals and fat and water soluble vitamins.Presents analytical methods for chemical preservatives, pesticide residues, and more.Features rapid analysis techniques for food microbiology and drinking water analysis.

Materia: ALIMENTOS ESTIMULANTES

     RAO, L.J
Recent trends in soft beverages
2011-Tela-276 págs. - 118,30 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
explores recent trends in soft beverages from ingredients and classification to processing and quality control.discusses chemical deposition, health benefits and by-products featuring the pharmacological and medicinal properties of tea.examines recent trends in value addition including processing technologies and packaging aspects.This book discusses the recent trends in soft beverages. Chapters discuss chemical composition, health benefits and by-products. Recent trends in value addition are also examined in detail.

Materia: ALIMENTOS/CONTROL DE CALIDAD

     ALVAREZ CRUZ, N
Los alimentos funcionales. Una oportunidad para una mejor salud
2011-Rústica-390 págs. - 48,00 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Esta obra tiene como objetivo principal dotar al profesional, estudiante, técnicos e interesados en este sector de los conocimientos necesarios sobre los alimentos funcionales. Se hace un estudio de cada una de las familias de alimentos considerados funcionales como son los prebióticos, probióticos, antioxidantes naturales, fitonutrientes, aguas minerales, productos lácteos, bebidas (vino, café, té), pescados, microalgas, macroalgas, ácidos grasos polinsaturados (Omega 3), fibras dietéticas, anticolesterol, etc. Se estudian los mecanismos de acción que tienen estos alimentos sobre el organismo y los beneficios que reportan para la salud, indicando las cantidades recomendadas para conseguir elefecto beneficioso. Es un libro muy completo, amplio y actualizado sobre un tema cada vez más importante y más de actualidad. Esta obra es de gran interés para los técnicos de las industrias de alimentación, fabricantes de todo tipo de alimentos y bebidas, fabricantes de alimentos funcionales, profesores y estudiantes de tecnología de los alimentos, ingenieros, médicos, farmacéuticos, químicos, organismos estatales, cursos de formación, etc. Este libro también será muy útil para mejorar la alimentación de manera más equilibrada y desde el punto de vista funcional del organismo, ya que incluye una guía alimentaria para establecer pautas alimentarias de gran utilidad que permitirán el control de algunas enfermedades crónicas no transmisibles y que pueden evitar el uso dealgunos fármacos y para prevenir algunas otras enfermedades.

     BOURLAKIS, M.
Intelligent agrifood chains and networks
2011-Cartoné-312 págs. - 175,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Due to the perishable nature of many food products, and legislative requirements regarding traceability, the management of agrifood chains and networks constitutes one of the most important aspects of the modern food and beverages industry. Food is difficult to handle in long supply chains because it represents limited resources of biological raw material, has limited storage and handling time after entering the supply chain, and spoils easily with incorrect handling/processing. This can lead to various logistical problems in modern food supply chains which can severely affect product quality and freshness. At the same time, the end consumer expects to purchase high quality food at a reasonable price, and the modern food industry aims to meet these expectations.

     BRENNAN, J.G.
Food processing handbook
2011-2 Ed.-Cartoné-850 págs. - 266,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Focusing on the technology involved, this handbook describes the principles and the equipment used as well as the changes -- physical, chemical, microbiological and organoleptic -- that occur during food preservation. In so doing, the text covers in detail such techniques as post-harvest handling, thermal processing, evaporation and dehydration, freezing, irradiation, high-pressure processing, emerging technologies, baking, extrusion, frying and packaging. In addition, it addresses current concerns about the safety of processed foods and control of food processes, as well as the impact of processing on the environmenScientists and engineers involved in food manufacture, research and development in both industry and academia will benefit greatly from the contents, as will students studying food related topics at undergraduate and postgraduate levels.

     BRIZ ESCRIBANO, J.
La cadena de valor agroalimentaria: Analisis internacional de casos reales
2011-Rústica-830 págs. - 41,60 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
La publicación recoge experiencias de cadenas de valor tanto en países desarrollados como países en vías de desarrollo. Es de interés contrastar los resultados obtenidos, tanto para productos comunes (porcino, vacuno, hortofrutícola,leche, aceite, vinos) como para otros específicos (maca, alpaca, café, azafrán). La cadena de valor agroalimentaria se ofrece como una metodología que permite abordar la variedad de problemas en productos, servicios, funciones y regulaciones, donde se requieran equipos multidisciplinares que aprovechen las sinergias profesionales en la búsqueda de soluciones viables y sostenibles. La publicación incorpora trabajos de autores con perfiles muy distintos, ubicados en diversos lugares del mundo, en instituciones que van desde el ámbito universitario al mundo empresarial, la Administración y las ONGD. Está organizada en dos partes diferentes. La primera, sobre el marco socioeconómico en el que se desenvuelve la cadena de valor, se inicia con una exposición general sobre el sistema agroalimentario, la cadena de valor como instrumento de análisis y la importancia de la transparencia y el medio ambiente. Los capítulos siguientes abordan aspectos de integración, confianza y riesgo, así como la capacidad de las TIC para fortalecer a los pequeños productores, habitualmente el eslabón más débil de la cadena. El aspecto logístico se analiza a través de un caso específico, aplicado en Alemania y de forma más genérica con las exposiciones sobre los modelos de referencia en las redes de valor centrados en casos latinoamericanos y en la logística inversa. La segunda parte de la publicación, exponeun análisis de casos en diversos países ubicados en cuatro continentes. El enfoque es muy variado, recogiendo unas veces canales comerciales internacionales y otras nacionales, con estudios sìsobre productos individuales o gama de productos.

     CULLEN, P.J
Novel thermal and non-thermal tecnologies for fluid foods
2011-Tela-528 págs. - 142,72 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
CONTENTS: Chapter 1- Status and Trends of Novel Thermal and Non-Thermal Technologies for Fluid Foods. PJ Cullen, Brijesh K. Tiwari, Vasilis P. Valdramidis.Chapter 2- Fluid Dynamics in Novel Thermal and Non-Thermal Processes. AntonioDelgado, Leszek Kulisiewicz, Cornelia Rauh, Andreas Wierschem. Chapter 3- Fluid Rheology in Novel Thermal and Non-Thermal Processes. PJ Cullen. Chapter 4-Pulsed Electric Field Processing of Fluid Foods. Olga Martín-Belloso, Robert Soliva-Fortuny, Ángel Sobrino-López, Pedro Elez-Martínez. Chapter 5-High Pressure Processing of Fluid Foods. Rockendra Gupta, V.M. Balasubramaniam. Chapter 6-Ultrasound Processing of Fluid Foods. Brijesh Tiwari, T.J. Mason. Chapter 7- Irradiation of Fluid Foods. Brendan A. Niemira, Meixu Gao. Chapter 8-Ultraviolet and Pulsed Light Processing of Fluid Foods. Vicente M. Gómez-López, Tatiana Koutchma, Karl Linden. Chapter 9-Ozone Processing of Fluid Foods. S. Patil, P.Giovanna Ferrentino, Murat O. Balaban. Chapter 11-Ohmic Heating of Fluid Foods. Filiz Icier. Chapter 12-Microwave Heating of Fluid Foods. H. Umesh Hebbar, NChapter 13- Infrared Heating of Fluid Foods. Navin K. Rastogi. Chapter 14- Modelling the Kinetics of Microbial and Quality Attributes of Fluid Food during Novel Thermal and Non-Thermal Processes. V.P. Valdramidis, P.S. Taoukis, N.G. Stoforos, J.F.M. Van Impe. Chapter 15- Regulatory and Legislative issues for Thermal and Non-Thermal Technologies.

     HOORFAR, J
Food chain integrity: A holistic approach to food traceability, safety, quality and authenticity
2011-Tela-384 págs. - 175,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Improving the integrity of the food chain, making certain that food is traceable, safe to eat, high quality and genuine requires new diagnostic tools, the implementation of novel information systems and input from all food chain participants. Food chain integrity reviews key research in this fast-moving area and how it can be applied to improve the provision of food to the consumer.Chapters in part 1 review developments in food traceability, such as food 'biotracing', and methods to prevent food bioterrorism. Following this, part 2 focuses on developments in food safety and quality management. Topics covered include advances in understanding of pathogen behaviour, control of foodborne viruses, hazard ranking and the role of animal feed in food safety. Chapters in part 3 explore essential aspects of food authenticity, from the traceability of genetically modified organisms in supply chains to new methods to demonstrate food origin. Finally, Part 4 focuses on consumer views on food chain integrity and future trends.

     HOORFAR, J
Rapid Detection, Characterization and Enumeration of Foodborne Pathogens
2011-Rústica-420 págs. - 125,84 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
This book provides a new focus on the rapid detection of food-borne pathogens, employing food production chains as a starting point instead of a specific method or various detection technologies. This reference is organized by production chains or contamination scenarios, and offers a unique collection of the newest and most effective detection techniques currently in use in diagnostic laboratories. It discusses application of these often complex methods and aidsreaders in selecting the most efficient method, finding the necessary resources, and avoiding the most common pitfalls in implementation. It also provides guidelines for faster, more user-friendly, and cost-effective enumeration of pathogens.

     ICMSF
Microorganisms in Foods 8: Use of Data for Assessing Process Control and Product Acceptance
2011-Tela-522 págs. - 185,12 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Microorganisms in Foods 8 is intended for anyone using microbiological testing or engaged in setting microbiological criteria including government, food processors and the customers they supply. This book provides actionable information for food quality assurance professionals, food microbiologists, food technologist, veterinarians, public health workers and regulatory officials. This peer reviewed book was prepared by the International Commission on Microbiological Specifications for Foods (ICMSF), with assistance from a limited number ofconsultants. The ICMSF was formed in response to the need for internationallyacceptable and authoritative guidance on microbiological limits for foods in international commerce. Currently the membership consists of 17 food microbiologists and public health professionals from eleven countries, drawn from government, universities, and food processing and related industries.CONTENTS: Preface.- Contributors and Reviewers.- Abbreviations Used in the Book.- Part I. Principles of Using Data in Microbial Control.- 1. Utility of Microbial Testing for Safety and Quality.- 2. Validation of Control Measures.- 3.Verification of Process Control.- 4. Verification of Environmental Control.- 5. Corrective Actions to Re-Establish Control.- 6. Microbiological Testing in Customer-Supplier Relations.- Part II. Applications of Principles to Product Categories.- 7. Applications and Use of Criteria and Other Tests.- 8. Meat Products.- 9 Poultry Products.- 10. Fish and Seafood Products.- 11. Feeds and Pet Food.- 12. Vegetables and Vegetable Products.- 13. Fruits and Fruit Products.-14. Spice, Dry Soups and Asian Flavorings.- Cereals and Cereal Products.- 16.Nuts, Oilseeds, Dried Legumes and Coffee.- 17. Cocoa, Chocolate and Confectionary.- 18. Oil- and Fat-based Foods.- 19. Sugar, Syrups and Honey.- 20. Non-Alcoholic Beverages.- 21. Water.- 22. Eggs and Egg Products.- 23. Milk and DairyProducts.- 24. Shelf-Table Heat Treated Foods.- 25. Dry Foods for Infants andYoung Children.- 26. Combination Foods.- Appendix 1. Sampling Considerations and Statistical Aspects of Sampling Plans.- Appendix 2. Calculations for Chapter 2.- Appendix 3. ISO Methods Referenced in Tables.- Appendix 4. Objectives and Accomplishments of the ICMSF.- Appendix 5. ICMSF Participants.- Appendix 6.ICMSF Publications.- Appendix 7. Sponsors of ICMSF Activities.

     KILCAST, D.
Developing children's food products
2011-Cartoné-264 págs. - 162,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
The development of food and drink products for children and adolescents represents an expanding market sector, which has received little attention in the existing literature. In recognition of increasing concerns regarding diet and nutrition in children and their potential impact on nutrition-related health issues in later life, this book covers three broad aspects relating to developing children's food products - nutrition and health, children's food choices, and the design and testing of food and drink products for children.Part one covers topical issues in pre-adult nutrition and health, such as nutritional requirements, fluid intake needs, diet and behaviour and growing 20thcentury health problems such as childhood obesity and food allergies. Part two then focuses on children's food choices, addressing food promotion and food choice in children and strategies that can be used to improve children's food choices both inside and outside of the home. Finally, part three considers thedesign of food and drink products for children, with an emphasis on working with children and adolescents to design food and drink products, and how best to undertake consumer and sensory testing with children.

     KNOERZER, K.
Innovative Food Processing Technologies: Advances in Multiphysics Simulation
2011-Cartoné-448 págs. - 198,90 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Part of the IFT (Institute of Food Technologists) series, this book discussesmultiphysics modeling and its application in the development, optimization, and scale-up of emerging food processing technologies. The book covers recent research outcomes to demonstrate process efficiency and the impact on scalability, safety, and quality, and technologies including High Pressure Processing, High Pressure Thermal Sterilization, Radiofrequency, Ultrasound, Ultraviolet, and Pulsed Electric Fields Processing. Ideal for food and process engineers, food technologists, equipment designers, microbiologists, and research and development personnel, this book covers the importance and the methods for applying multiphysics modeling for the design, development, and application of these technologies.

     NAGRENDA, P
Probiotic and Prebiotic Foods: Technology, Stability and Benefits to Human Health
2011-Tela-546 págs. - 410,66 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Prebiotics is defined as a selectively fermented ingredient that allows specific changes, both in the composition and/or activity in the gastrointestinal microflora that confers benefits upon host well-being and health. It explains the many avenues in which probiotics can be induced into our bodies, as well asthe many types of bacterium composed in this product. This new book encompasses the advances of Probiotics in health and food technology, exploring its beneficial effect on the health of our consumers.

     SARAVACOS, G.D.
Food process engineering operations
2011-Cartoné-656 págs. - 75,59 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Current textbooks on food process engineering cover mainly the traditional unit operations of fluid flow and heat transfer, with less attention paid to mass transfer and important mechanical processing operations. This textbook provides needed balance with coverage of traditional unit operations, using updatedengineering properties and data, and simplified computer aided techniques. Itdiscusses mechanical processing and novel food processes such as membrane separations, and introduces elements of food packaging operations and food process design. It examines the effects of each process on the quality, safety, and physical structure of food products.

     SUN, D.W.
Handbook of Food Safety Engineering
2011-Tela-840 págs. - 252,00 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
This book presents a comprehensive and substantial overview of the emerging field of food safety engineering, bringing together in one volume the four essential components of food safety.Written by a team of highly active international experts with both academic and professional credentials, the book is divided into five parts. Part I details the principles of food safety including microbial growth and modelling. Part II addresses novel and rapid food safety detection methods. Parts III and IVlook at various traditional and novel thermal and non-thermal processing techniques for microbial inactivation. Part V concludes the book with an overview of the major international food safety management systems such as GMP, SSOP, HACCP and ISO22000.

     WHO
Tackling Antibiotic Resistance from a Food Safety Perspective in Europe
2011-Rústica-82 págs. - 38,32 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Antibiotics have revolutionized the treatment of infectious diseases. But their use and misuse have resulted in the development and spread of antibiotic resistance. This is now a significant health problem: each year in the European Union alone, over 25 000 people die from infections caused by antibiotic-resistant bacteria. Antibiotic resistance is also a food safety problem: antibioticuse in food animals -for treatment, disease prevention or growth promotion - allows resistant bacteria and resistance genes to spread from food animals to humans through the food-chain.This publication explores the options for prevention and containment of antibiotic resistance in the food-chain through national coordination and international cooperation, including the regulation and reduction of antibiotic use in food animals, training and capacity building, surveillance of resistance trends and antibiotic usage, promotion of knowledge and research, and advocacy and communication to raise awareness of the issues.

Materia: ANALISIS DE LOS ALIMENTOS

     BATTACHARYA, K.R.
Rice quality. A guide to rice properties and analysis
2011-Cartoné-390 págs. - 214,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Rice is a unique and highly significant crop, thought to help feed nearly half the planet on a daily basis. An understanding of its properties and their significance is essential for the provision of high quality products. This is all the more true today as international trade in rice trade has been increasingrapidly in recent years. This important book reviews variability in rice characteristics and their effects on rice quality.After an introduction on rice quality that also explores paradoxes associatedwith the crop, the book goes on to examine rice physical properties and milling quality. This leads to a discussion of the effects that the degree of milling has on rice quality. The ageing of rice and its cooking and eating quality are investigated in the following chapters before an analysis of the effect ofparboiling on rice quality. Later chapters consider the product-making and nutritional quality of rice and investigate speciality rices and rice breeding for desirable quality. The book concludes with an extensive chapter on rice quality analysis and an appendix containing selected rice quality test procedures.

     WANG, J.
Chemical Analysis of Antibiotic Residues in Food
2011-Tela-448 págs. - 88,40 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
High levels of antibiotic residues are considered health risk in animals and humans. Chemical Analysis of Antibiotic Residues in Food covers every key aspect on chemical analysis of antibiotics residues in food, including sampling, analytical methods, validation, and quality control. It also includes discussions of antibiotic chemical properties, pharmacokinetics, distribution, and foodsafety regulations. The text s balanced organization between practical use and theory provides analysts, scientists, managers, and laboratories with a reference book for antibiotic residue analysis in food and/or drinking water.

Materia: CONSERVACION DE ALIMENTOS

     ZHANG, H.Q.
Nonthermal processing technologies for food
2011-Cartoné-684 págs. - 273,00 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Nonthermal Processing Technologies for Food offers a comprehensive review of nonthermal processing technologies that are commercial, emerging or over the horizon. In addition to the broad coverage, leading experts in each technology serve as chapter authors to provide depth of coverage. Technologies covered include: physical processes, such as high pressure processing (HPP); electromagnetic processes, such as pulsed electric field (PEF), irradiation, and UV treatment; other nonthermal processes, such as ozone and chlorine dioxide gas phasetreatment; and combination processes. Of special interest are chapters that focus on the "pathway to commercialization" for selected emerging technologies where a pathway exists or is clearly identified. These chapters provide examples and case studies of how new and nonthermal processing technologies may be commercialized. Overall, the book provides systematic knowledge to industrial readers, with numerous examples of process design to serve as a reference book.Researchers, professors and upper level students will also find the book a valuable text on the subject.

Materia: ENOLOGIA

     PARRA, J.M.
Manual de cata
2011-Rústica-160 págs. - 31,20 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Le presentamos un completo manual de cata, en el que podrá conocer con palabras coloquiales, en un lenguaje sencillo y sin tecnicismos, todo lo necesario para disfrutar del vino sabiendo lo que se bebe. La importancia del clima y el suelo, pasando por el cultivo, la elaboración y lo más importante, la cata de vino paso a paso con las palabras y expresiones más utilizadas por los grandessumilleres como el autor del prólogo, Charlie Arturaola. Podrá catar un vino sabiendo lo que tiene entre manos, sabrá distinguir los buenos vinos independientemente del precio y lo más importante, disfrutarlos gracias a los consejos de maridaje y armonía que le planteamos en este manual de cata.

Materia: INDUSTRIAS: CARNICAS

     CARNICA 2000
Guia del sector carnico español
2011-Tela-678 págs. - 63,12 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Capítulo I: Prólogo - Preámbulo - Introducción - Comentarios - Propósitos - Reconocimiento . Prólogo. El sector cárnico en los actuales momentos, Josep M. Montfort.Preámbulo. Pensando en el día después, Josep Lagares .Introducción: Algunas reflexiones sobre la situación del sector cárnico en España, Julio Tapiador.Comentarios. El futuro del sector pasa por seguir innovando y desarrollando nuevas presentaciones y formulaciones, Icíar Astiasarán. Felicidades para "Cárnica 2000", próxima a cumplir cuatro décadas de existencia, Joan Estapé i Mir. Carne y sociedad, José Ignacio Arranz . España, potencia cárnica mundial . El sector cárnico precisa una transformación en regla . "Aspectos clave en la innovación y comercialización del sector cárnico" Impulsar el desarrollo del sector agroalimentario Una Guía muy especial, Antonio Mohino Cerca de 40 a Más reducida composición en sal, grasas y azúcares . Procurar mantener el nivel jamonero en lo más alto Especial protagonismo de la ingeniería, José LuísBau Importancia de la refrigeración en la conservación de la carne, Raúl Alonso Un referente tecnológico-alimentario a nivel europeo, Víctor Pascual Exportar a China . Máquinas - Equipos - Productos . El proyecto Dinamo para aplicación de la nanotecnología . Unos magníficos ejemplos . Reconocimiento y homenaje .I+D+i y hacia el futuro: un sector cárnico competitivo .Asociaciones cárnicas. Fernando Pascual (Asocarne) Miguel Huerta (AICE) Manuel González (Aprosa) Víctor Alves (Amec-Aefemac) José Moya Agudo (Fedecarne) José Mª Molina Sánchez-Herruzo (Invac-Innovacarne) Consejos Reguladores Raúl Múñiz (Corderex) Miguel Morillo-Velarde Ortiz (CR Ternera de Extremadura)Ricardo Torres (CRDO Jamón de Teruel) José Antonio Pavón Domínguez (CRDO Jamón de Huelva) Centros investigadores y tecnológicos Héctor Barbarín y Carlos González Navarro (CNTA) Joan Tibau i Font (IRTA-Monells) Nabil Khayyat (CDT Fernando Valdés (Campofrio) Fernando Rodríguez García (Industrias Cárnicas Villar) Miguel A. Díaz Yubero (Covap) Gloria Segura (Roser) Capítulo III InveRelación de los centros investigadores que figuran en este capítulo de la Guía Cuestionario de preguntas y comentario Visitar los centros investigadoresRecorrido por las instalaciones investigadores de la Facultad de Veterinaria de la Universidad de Extremadura (UEX), con las explicaciones pertinentes del profesor Jesús Ventanas.CENTROS: CECOC-PTC AIMPLAS AINIA ASINCAR AZTI-TECNALIA CDTI CENTA CETAL CERTA CETEMMSA CIAL CICAP CIFA CITA CNTA CRESA CRESCA CSIC Instituto del Frío (CSIC) CTAEX CTC CTIC EEZ-CSIC FEDIT GAIKER IAT ICCA IFI IGM IIAD IMIDA INIA INTAEX IREC IRTA ITACYL ITENE OIE EFI TEICA .El sector cárnico y el reto de TIC . La investigación en las universidades españolas Capítulo IV Proyectos - Estrategias - Programas Líneas de Investigación Pathogen Combat Food for Life-Spain (Plataforma Tecnológica Española de Alimentación) Proyecto Embumad Líneas de investigación IRTA-Monells Estrategia NAOS Proyecto Carnisenusa (Procarte, Detrapat, Nitrare, Funcioca) ProyectoFutural Proyecto Flabel Proyecto Piloto Innovi Proyecto Food Trend Trotters Proyecto Ecoalim Proyecto Polifun Proyecto Innoplan Proyecto PSE-Globalog Proyecto Natal y Activepack Proyecto Otrac Proyecto Rengrati Proyecto VPPR Proyecto Traceback Proyecto Trazabilidad, Seguridad Alimentaria y Certificación del Jamón de Teruel Proyecto HIPP Proyecto Biocontest Capítulo V. Ganadería - Industria - Consumo y Comercio de los Productos Cárnicos en España Producción y consumo de productos cárnicos en España La actual situación del se Reflexiones sobre el sector de porcino y sus productos derivados La problemática actual de la industria cárnica española Mejorar la calidad del jamón cada día más La internacionalización de las industrias cárnicas españolas La exportación cárnica, una asignatura pendiente todavía Exportaciones de maquinaria cárnica en 2009 Entrevista con Juan José Badiola, Presidente del Consejo General de Veterinarios de España Capítulo VI La Industria Agroalimentaria en las Comunidades Autónomas Españolas Capítulo VII Productos Cárnicos Españoles con Denominación de Origen Protegida; con Indicación Geográfica Protegida; Especialidad Tradicional Garantizada y Otras Figuras de Calidad Denominaciones deOrigen Protegidas (DOP) DOP "Dehesa de Extramadura" DOP "Guijuelo" DOP "Jamón de Huelva" DOP "Los Pedroches" DOP "Jamón de Teruel". Indicaciones Geográficas Protegidas (IGP) IGP "Ternasco de Aragón" IGP "Ternera Asturiana" IGP "Carne de Avila" IGP "Botillo del Bierzo" IGP "Carne de Cantabria" IGP "Chorizo de Cantimpalos" IGP "Lechazo de Castilla y León" IGP "Ternera Gallega"IGP "Lacón Gallego" IGP "Ternera de Extremadura" IGP "Cordero de Extremadura" IGP "Carne de la Sierra de Guadarrama" IGP "Cecina de León" IGP "Sobrasada de Mallorca" IGP "Salchichón de Vic" (Llonganissa de Vic) IGP "Cordero Manchego" IGP "Ternera de Navarra" (Nafarroako Aratxea) IGP "Cordero de Navarra" (Nafarroako Arkumea) IGP "Ternera de los Pirineos Catalanes" IGP "Pollo ycapón del Prat" IGP "Embutido de Requena" IGP "Chorizo Riojano" IGP "Carnede Morucha de Salamanca" IGP "Chosco de Tineo" IGP "Jamón de Trevélez" IGP"Carne de Vacuno del País Vasco; Euskal Okela". Especialidad Tradicional Garantizada (ETG) Otras Figuras de Calidad Autonómicas y Productos Carnicos Ecologicos Cordero lechal del País Vasco Capítulo VIII Asociaciones - Federaciones - Organizaciones - Instituciones - Organismos Asociaciones - Federaciones- Confederaciones ASOCARNE CECARNE AICE CONFECARNE FECIC APROSA-ANEC ANAFRIC AETRIN ANAGRASA FEDECARNE CEDECARNE Consorcio del Jamón Serrano Fundación del Jamón Serrano Innovacarne Asociaciones Agricolas y Ganaderas e IntASAJA COAG UPA Cooperativas Agro-alimentarias FEAGAS ASOPROVAC INVAC ASICI INTERPORC INTEROVIC INTERCUN PROPOLLO ANCOPORC AECEIBER IBERAICE INTERAL ANPROGAPOR Instituciones - Organismos - Centros - Fondos MARM FIAB AECOC UCE UNAE ANGED AEC Consejo Superior de Cámaras de Comercio ICEX Observatorio de Alimentación, Medio Ambiente y Salud EXTENDA INC CICC MSPSForo Internalimentario AESAN Centro de Transferencia Agroalimentaria CISA-INIA FEGA FEACA ASEDAS EFSA Plataforma Tecnológica de Agricultura Sostenible FEDER Asociaciones y Organismos Tecnologicos y de Servicios FONTAGRO AMEC AEFEMAC AFCA AEFAA AFCO AMEC ENVASGRAF ANEFRYC AEC IDIT AFBIA LEIA-CDT INBIOTEC CEL ITAGRA.ct FICYT ICAN AEPAS CEIDE@ CONSUMOLAB .Mercados. Asociación Española de Mercados de Ganado (ASEMGA) Mercado Cárnico-Ganadero y Avícola de Barcelona Central Agropecuaria de Galicia Mercado Nacional de Ganados de Torrelavega Mercado de Talavera de la Reina Mercado Central de Carnes Asociación Española de Lonjas y Mercados en Origen (AELMO) Red de Mercas . Asociaciones y Organismos Relacionados con los Animales. OCV FEACA CESFAC EMASA ANTA Vet+i AVESA ANAPORC . Organizaciones e Instituciones Catalanas PROCARNIA FIC ASCAMM ACSA GREMICARN .Capítulo IX. Servicios - Tecnologías . Certicar, S.L. cumple 10 años liderando la certificación de producto conforme a los requisitos de la Norma Europea U Innovaciones en el sacrifico de animales, por MPS La refrigeración evaporativa en la industria alimentaria, por Manuel Lamúa, ANEFRYC Aplicación de sistemas de absorción para secaderos de jamones y embutidos, por Raúl Alonso, CATRI Oportunidades de mejora en los flujos de mercancías en la distribución, por Ana Arias y Dolores Herrero, ITENE Creativación para la industria cárnica Cuestión de ciclos Envase, embalaje, etiquetado, transporte y logística Elfuturo en envase para productos cárnicos, por Pedro Melgarejo Martínez, AIMPLAS El envasado de jamón curado, por Carles Lapenya y Susana Herrera, SEALED AIR PACKAGING. Los aditivos, su importancia en los alimentos . Índice de las principales empresas del sector cárnico.

     NOLLET, L.M.L.
Handbook of Analysis of Edible Animal By -Products
2011-Tela-472 págs. - 154,00 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
While muscle foods are the more commonly consumed portion of an animal, animal by-products such as the entrails and internal organs are also widely consumed. This handbook, unique in the world, provides food scientists with a full overview of the tools available for the analysis of these by-products. Known fortheir superior handbooks on processed meats and poultry, muscle meat, dairy, and seafood, editors Nollett and Todra take the same comprehensive approach. They bring together leading experts who look at the techniques and methodologies for analyzing nutritional and sensory qualities as well as safety, includingthe detection of pathogens and toxins usually found in muscle foods.CONTENTS: Chemistry and Biochemistry: Introduction-Offal Meat: Definitions, Regions, Cultures, and Generalities. Leo M.L. Nollet and Fidel Toldrá. Food Grade Proteins from Animal By-Products: Their Usage and Detection Methods. Yun-Hwa Peggy Hsieh and Jack Appiah Ofori. Analysis of Rendered Fats. Stephen B. SmitAnalysis of Cholesterol in Edible Animal By-Products. Neura Bragagnolo. Oxidation. Mario Estévez, Sonia Ventanas, Rui Ganhão, and David Morcuende. Technological Quality: Color Measurements on Edible Animal By-Products and Muscle Based Foods. José Angel Pérez-Alvarez, María Estrella Sayas-Barberá, Esther SendraNadal, and Juana Fernández-López. Nutritional Quality: Composition and Calories. Karl-Otto Honikel. Essential Amino Acids. María-Concepción Aristoy and FideFatty Acids. José A. Mestre Prates, Cristina Mateus Alfaia, Susana P. Alves,and Rui J. Branquinho Bessa. Vitamins. Young-Nam Kim. Minerals and Trace ElementGuadalupe García-Llatas, Amparo Alegría, Reyes Barberá, and Rosaura Farré. Safety: Spoilage Detection. Isabel Guerrero-Legarreta. Microbial Foodborne PathogEleftherios H. Drosinos, Spiros Paramithiotis, and Nikolaos Andritsos. Mycotoxins and Toxins. Carla Soler, José Miguel Soriano, and Jordi Mañes. Detection of Bone in Meat. Wolfgang Branscheid and Michael Judas. Detection of Adulterations: Identification of Animal Species. Johannes A. Lenstra and Stephan A. vanDetection of Neuronal Tissues and Other Non-Muscle Tissues with Respect to TSE. Ernst Lücker, Mitja Malunat, and Katharina Riehn. Residues of Food Contact MEmma L. Bradley and Laurence Castle. Growth Promoters. Milagro Reig and FidelToldrá. Antibiotics. Houda Berrada and Guillermina Font. Environmental Contaminants: Pesticides. Pablo Vazquez-Roig and Yolanda Picó. Environmental Contaminants: Heavy Metals. Giovanni Forte and Beatrice Bocca. Environmental Contaminants: Polychlorinated Biphenyls in Edible Animal By-Products. José A. Garcia Regueiro and Massimo Castellari.Index.

Materia: INDUSTRIAS: LACTEAS

     FUQUAY, J.W ROGINSKI, H.,
Encyclopedia of dairy sciences. 4 vols.
2011-2 Ed.-Tela-3.200 págs. - 727,20 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Dairy Science includes the study of milk and milk-derived food products, examining the biological, chemical, physical, and microbiological aspects of milk itself as well as the technological (processing) aspects of the transormation of milk into its various consumer products, including beverages, fermented products, contentraed and dried products, butter and ice cream.This new edition includes information on the possible impact of genetic modification of dairy animals, safety concerns of raw milk and raw milk products, peptides in milk, dairy-based allergies, packaging and shelf-life and other topics of importance and interest to those in dairy research and industry.

     TAMINE, A.I.
Processed Cheeses and Analogues
2011-Tela-368 págs. - 184,80 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Part of the Society of Dairy Technology Series, this book deals with a commercially significant sector of dairy science. The book includes chapters on legislation, functionality of ingredients, processing plants and equipment, manufacturing best practice, packaging, and quality control. The chapters are authored by an international team of experts.This book is an essential resource for manufacturers and users of processed and analogue cheese products internationally; dairy scientists in industry and research; and advanced food science students with an interest in dairy science.

Materia: INDUSTRIAS: PASTELERIA

     MANLEY, D.J.R.
Technology of biscuits, crackers and cookies
2011-Tela-608 págs. - 234,00 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
CONTENTS: Part 1 Management of technology: The technical department; Total quality management and HACCP; Quality control and GMP; Process and efficiency control; Product development. Part 2 Materials and ingredients: Choosing materials for production; Wheat flour and vital wheat gluten; Meals, grits, flours and starches; Sugars and syrups; Fats and oils; Emulsifiers and antioxidants; Milk products and egg; Dried fruits and nuts; Yeast and enzymes; Flavours, spices and flavour enhancers; Additives; Chocolate and cocoa; Packaging materials. Part 3 Types of biscuits: Classification of biscuits; Cream crackers; Soda crackers; Savoury or snack crackers; Matzos and water biscuits; Puff biscuits; Hard sweet, semi-sweet and Garibaldi fruit sandwich biscuits; Short dough biscuits; Deposited soft dough and sponge drop biscuits; Wafer biscuits; Position ofbiscuits in nutrition; Miscellaneous biscuit-like products. Part 4 Biscuit production processes and equipment: Bulk handling and metering of ingredients; Mixing and premixes; Sheeting, gauging and cutting; Laminating; Rotary moulding; Extruding and depositing; Baking; Biscuit cooling and handling; Secondary processing; Packaging and storage; Recycling, handling and disposal of waste materials.

Materia: MICROBIOLOGIA DE LOS ALIMENTOS

     PORWOLLIK, S
Salmonella: From Genome to Function
2011-Tela-300 págs. - 283,30 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Salmonellae are important pathogens, responsible for an estimated one milliondeaths and 100 million human infections annually. Their genomes are mosaic puzzles - results of lateral transfer events that occur within a stable genetic background. Extraordinary diversity of host ranges and pathogenicity traits between different strains are the consequence of both specific genome insertions/deletions and minute changes in genome composition. Genomic information decoded from a multitude of different Salmonella strains and new dramatic insights into pathogenic processes emphasize the fact that Salmonella research is currently at a very exciting juncture. In addition to their fascinating resilience in both the environment and eukaryotic hosts, Salmonella prefers tumours over any other location within the human host (by a factor of 1000 or more). This ability could propel Salmonella into future use as a therapeutic delivery agentto control and/or cure cancers.In this book, internationally acclaimed experts review cutting-edge topics inSalmonella genomics and molecular biology, providing a timely snapshot of thecurrent state of research. Topics include latest approaches to sub-species level classification and phage typing of Salmonella, comparative genomics, the search for genetic determinants for survival of the bacterium in different environments and the evolution of niche specialization by Salmonella. The book also explores the latest genomic information and molecular characterizations of sRNAs and complements of fimbriae, flagella and secreted virulence factors. Moreover, S. Typhi pathogenesis, interactions of the host with intracellular Salmonella and the host's anti-Salmonella immune response are reviewed. The current knowledge on Salmonella biofilm formation and a progress report on using Salmonella as an anti-tumour tool conclude this compendium. Essential reading forall researchers working with Salmonella and related organisms, and recommended reading for other scientists working on bacterial genomics, molecular biology and bacterial molecular and cellular pathogenesis.

     RAY, B.
Fundamentos de microbiologia de los alimentos
2011-4 Ed.-Rústica-380 págs. - 42,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Es un libro de texto para el curso de Microbiología de los alimentos de la licenciatura de Nutrición. Abarca todos los temas del currículum del curso y un poco más con información actualizada. ' Revisada y ampliada para reflexionar sobre los avances más recientes, esta edición mejora la cobertura de la enfermedades producidas por los alimentos al incluir nuevos patógenos, así como descripciones del mecanismo de la patogénesis. ' Incluye un totalmente nuevo métodode detección con evaluaciones de técnicas de detección rápida avanzada usandobiosensores y nanotecnología. ' Con la inclusión de ilustraciones de fácil entendimiento, este libro es una fuente esencial para los estudiantes de nutrición, así como una valiosa referencia para los nutriólogos en el ejercicio de suprofesión.INDICE: Parte I. Introducción a los microbios en alimentos. 1. Historia y desarrollo de la microbiología de los alimentos. 2. Características de los microorganismos predominantes en los alimentos. 3. Fuentes de los microorganismos enlos alimentos. 4. Calidad microbiológica normal de los alimentos y su significado. Parte II Responsabilidad del crecimiento microbiano en el ambiente de los alimentos. 5. Características del crecimiento microbiano. 6. Factores que influyen en el crecimiento microbiano en alimentos. 7. Componentes del metabolismo microbiano de los alimentos. 8. Esporulación y germinación microbiana. Parte III. Usos benéficos de microorganismos en los alimentos. 9. Respuesta de tensión microbiana en el ambiente de los alimentos. 10. Microorganismos usados enla fermentación de alimentos. 11. Bioquímica de algunos rasgos benéficos. 12.Genética de algunos rasgos benéficos. 13. Culturas de arranque y bacteriofagias. 14. Microbiología de la producción de alimentos fermentados. 15. Bacteria benéfica intestinal. 16. Biopreservativos en alimentos de origen microbial. 17. Ingredientes de alimentos y enzimas de origen microbiano. Parte IV. Microorganismos de la comida en descomposición. 18. Factores importantes en la descomposición microbiana de alimentos. 19. Descomposición de grupos específicos de alimentos. 20. Nuevas bacterias en alimentos refrigerados descompuestos. 21. Descomposición de alimentos por enzimas microbianas. 22. Indicadores de descomposición microbiana de alimentos. Parte V. Enfermedades microbianas por alimentos contaminados. 23. Factores de importancia en las enfermedades por alimentos contaminados. 24. Intoxicaciones por alimentos contaminados. 25. Infecciones por alimentos contaminados. 26. Toxicoinfecciones por alimentos contaminados. 27. Patógenos oportunísticos, parásitos y toxinas algal. Parte VI. Control de microorganismos en los alimentos. 30. Control de acceso. 31. Control por retirofísico. 32. Control por calor. 33. Control por baja temperatura. 34. Control por actividad reducida de agua. 35. Control por bajo pH y ácidos orgánicos. 36. Control por modificación de la atmósfera. 37. Control por preservativos antimicrobianos. 38. Control por irradiación. 39. Control a través de nuevas tecnologías de procesamiento. 40. Control por combinación de métodos. Parte VII. Detección microbiana y alimentos seguros. 41. Métodos de detección de base Bionsesorial y convencional para microorganismos en alimentos y en el ambiente de los alimentos. Apéndices. Conclusiones. Referencias.

     SONOMOTO, K
Lactic Acid Bacteria and Bifidobacteria. Current Progress in Advanced Research
2011-Tela-286 págs. - 283,30 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Lactic acid bacteria (LAB) and bifidobacteria are amongst the most important groups of microorganisms used in the food industry. For example, LAB are used in the production of fermented products, such as yoghurts, cheese and pickled vegetables. In addition LAB can inhibit the growth of spoilage microbes and/orpathogens in their environment by lowering the pH and/or through the production of antimicrobial peptides, called bacteriocins. Both LAB and bifidobacteriaare also thought to have health-promoting abilities and many are used as probiotics for the prevention, alleviation and treatment of intestinal disorders in humans and animals.In this comprehensive book, expert international authors review the most recent cutting-edge research in these areas. Topics include: Lactobacillus genomics; Bifidobacterium gene manipulation technologies; metabolism of human milk oligosaccharides in bifidobacteria; proton-motive metabolic cycles; oxidative stress and oxygen metabolism; Bifidobacterium response to O2; bile acid stress in LAB and bifidobacteria.protein structure quality control; bacteriocin classification and diversity; lactococcal bacteriocins; lactobacilli bacteriocins; other bacteriocins; production of optically pure lactic acid; antihypertensive metabolites from LAB; the anti-H. pylori effect of Lactobacillus gasseri; probiotics for allergic rhinitis; probiotics health claims in Japan and Europe. Essential reading for every researcher working with LAB, bifidobacteria and probiotics, from the PhD student to the experienced scientist.

     TSAKALIDOU, E
Stress Responses of Lactic Acid Bacteria
2011-Tela-640 págs. - 183,04 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Lactic acid bacteria (LAB) constitute a heterogeneous group of bacteria that are renowned for the crucial role they play in the health of humans and animals. While some LAB are food-related and probiotic, remaining harmless and at times even conferring health benefits to the consumer, others are host-associated and include some of the most severe human and veterinary pathogens.Due to their economic importance for the food industry and their health-related implications as probiotics or pathogens, the genetics, physiology and metabolism of LAB have been under rigorous investigation over the past three decades. During food processing and storage, LAB reside under adverse environmental conditions designed to be bacteriostatic or bactericidal for food spoilage microorganisms and foodborne pathogens. In addition, during consumption, the key feature of probiotic strains is their aptitude to survive through the harsh environment of the gastrointestinal tract of the host so as to reach and colonize the intestine and exert their health-promoting effects. Furthermore, the pathogenic nature of certain LAB species has been clearly associated with their tolerance to environmental stresses.

     WIEDMANN, M
Genomics of Foodborne Bacterial Pathogens
2011-Tela-522 págs. - 189,23 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Foodborne illnesses caused by various bacterial, viral, and fungal pathogens lead to a high number of morbidity and mortality in the U.S. and throughout the world. Recent advances in microbial genomics have significantly improved ourunderstanding of the physiology, evolution, ecology, epidemiology, and pathogenesis of different foodborne pathogens. This book focuses on the genomics of foodborne bacterial pathogens. It begins with a brief overview of the recent advances in microbial genomics and the impact of genomics on food safety research. Then, eight chapters follow that elaborate some in-depth reviews on the genomics of several common foodborne bacterial pathogens including Bacillus, Campylobacter, Clostridium, Escherichia coli, Listeria, Salmonella, Staphylococcus, and Vibrio. Finally, the last four chapters focus on some current genomic, transcriptomic, and proteomic technologies and their applications in studying the epidemiology, evolution, and pathogenesis of foodborne bacterial pathogens. Genomics of Foodborne Bacterial Pathogens can be used as a reference by scientists and professionals in academia, government, and industry who are interested in understanding microbial genomics and using genomics tools to study foodborne bacterial pathogens. This book can also be used as a textbook for instructors and professors who teach food microbiology or microbial genomics-relatedcourses at the post-graduate level.

Materia: NUTRICION/DIETETICA

     MARCOS, Ascension.
Inmunonutricion
2011-Rústica-622 págs. - 70,72 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Dra. Da. Ascensión Marcos. Grupo de Inmunonutrición. Departamento de Metabolismo y Nutrición. ICTAN. CSIC.DESCRIPCION:La Inmunonutrición o la interacción entre la nutrición y la inmunidad, es un área de conocimiento relativamente novedosa, además de ser una materia emergente y transversal para evaluar cambios metabólicos y prevenir sus consecuencias, por lo que en la actualidad existe un gran interés por estudiarla y desgranar su papel en campos como la preservación de la salud, mediación en la inflamación, y en patologías como la oncología.Con el fin de mantener un buen estado de salud, el cuerpo humano desarrolla una serie de complejos sistemas de defensa naturales para protegerse de patógenos y factores ambientales nocivos. Una situación de malnutrición, bien por exceso o por defecto, ocasiona una alteración importante del sistema inmune. No hay que olvidar otros factores (actividad física, balance neuroendocrino, stress) que influyen sobre la interacción nutrición-inmunidad.Esta obra, que ofrece una visión integradora de la nutrición con el sistema inmunitario, abarca varios aspectos.Nutrientes: déficits, excesos y suplementación.Situación fisiológica: gestación, lactancia, infancia, adolescencia, envejecimiento, deporte, estilo de vida.Patologías relacionadas con la nutrición y en las que la función inmune está comprometida: trastornos alimentarios, obesidad, alergias alimentarias, enfermedades neurodegenerativas, infecciones, procesos inflamatorios y en general elpaciente crítico.Funcionalidad de nutrientes, compuestos bioactivos, y alimentos potencialmente funcionales para conocer su beneficio potencial sobre la salud en los distintos grupos de población.

     PATHAK, Y.V.
Handbook of nutraceuticals, Vol. II. Scale-up, processing and automation
2011-Cartoné-456 págs. - 151,20 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Due in part to an absence of universally accepted standardization methods, nutraceuticals and functional foods face regulatory ignorance, marketing incompetence and ethical impunity. Even though many researchers believe that there isa connection between nutraceuticals and functional foods and reduced health care expenses as well as disease prevention, the credibility and quality control challenge remains. The industry needs more standardized testing, reliable reproducible clinical studies to prove the efficacies of products in vivo, and in-process controls to maintain universal product quality.The first volume of the Handbook of Nutraceuticals re-defined Nutraceuticals,covering the regulatory aspect as well as insisting on the cGMP's and SOP's for the nutraceutical manufacturing. This second volume focuses on the scale up, processing, and automation of nutraceutical production under cGMP productionregulations. It covers.

     PREEDY, V.R.
Diet and nurition in palliative care
2011-Cartoné-480 págs. - 124,60 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Optimal terminal and palliative care requires consideration of the patient and family unit as well as cultural and religious sensitivities. The patient's well being in terms of mobility, anxiety, stress, social interaction, and pain control needs expert focus and attention. Furthermore, there is an increasing awareness that diet and nutritional support plays an integral part of the patient's holistic well being. The interface between nutritional, emotional, cultural, and medicinal support challenges terminal and palliative care providers to recognize the right thing to do, often in the face of considerable uncertainty.Currently, there is no comprehensive book on nutrition in terminal or palliative care that is suitable for novices and experts alike. The Handbook of Nutrition and Diet in Palliative Care addresses this deficiency in literature. Designed for doctors, nurses, caregivers, and those interested or working within the palliative or end of life domain, each chapter contains sections on applications to other areas of terminal or palliative care, practical methods and techniques, guidelines, key points and ethical issues. The book is divided into six sections.

     PREEDY, V.R.
Handbook of Behavior, Food and Nutrition
2011-Tela-3.600 págs. - 1.045,20 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Handbook of Behavior, Food and Nutrition Victor R. Preedy Ronald Ross Watson Colin R. Martin, editors Few phenomena-if any-are as universal and fulfilling as eating. And few bonds are as intricate and personal as our relationship with food: our choices and preferences, our phobias and aversions, the sensory and emotional experience of eating. This relationship is reciprocal as well; as the components of food affect eaters' behavior, so too do these responses impact what they eat, how much, and why. The Handbook of Behavior, Food and Nutrition explores both sides of this story, with over 200 chapters covering topics at the cellular, systemic, individual, and population levels (and ranging fromprenatal feeding to nutritional decline in the elderly), geared to professionals across the behavioral, nutrition, food, and health fields. National and international experts offer the latest data and new ideas on perennial issues (e.g., obesity, anorexia), specialized topics (e.g., emotional effects of chocolate, night eating syndrome), and emerging trends in these areas of eating and behavior: General and normative aspects. Pathological and abnormal aspects.Specific conditions and diseases affecting diet. Interventions to change eating behavior and attitudes in children, adolescents, and adults. Behavioral assessment methods. Plus helpful "Key Facts," "Summary Points," and "Applications to Other Area" features, and dozens of tables and figures. Theoretically rich and real-world practical, the Handbook of Behavior, Food and Nutrition addresses the interests of a wide audience, including psychologists, nutritionists, dieticians, public health professionals, pharmacologists, food scientists, and physicians. Additionally, pathologists, food marketing professionals, and policymakers will find it an invaluable source of objective information on increasingly salient issues. CONTENTS: 1. General, normative aspects and overviews.- 1.1 General and normative aspects: evolutionary and genetic.- 1.2 General and normative aspects: sensory.- 1.3 General and normative: endocrine and neuroendocrine.- 1.4 General and normative aspects: neurological.- 1.5 General and normative aspects: behavioural and psychological.- 1.6 General and normative aspects: physiological.- 1.7 General and normative aspects: feeding and eating.- 1.8 General and normative aspects: food choice, selection and preferences .- 1.9 General and normative aspects: appetite.- 1.10 General and normative aspects: fatty acids .- 2. Pathological and abnormal aspects.- 2.1 Pathology and abnormal aspects: genetic.- 2.2 Pathology and abnormal aspects: sensory.- 2.3 Pathology and abnormal aspects: endocrine and neuroendocrine.- 2.4 Pathology and abnormal aspects: neurological.- 2.5 Pathology and abnormal aspects: behavioural and psychological.-2.6 Pathology and abnormal aspects: physiological.- 2.7 Pathology and abnormal aspects: feeding and eating.- 2.8 Pathology and abnormal aspects: food choice, selection and preferences .- 2.9 Pathology and abnormal aspects: appetite .- 2.10 Pathology and abnormal aspects: lipids.- 2.11 Pathology and abnormal aspects: miscellaneous topics .- 3. Specific conditions and diseases.- 3.1 Pregnancy.- 3.2 Developmental, children and adolescents.- 3.3 Starvation and nutrient deficiency .- 3.4 Anorexia nervosa.- 3.5 Bulimia nervosa and night eating syndrome.- 3.6 Metabolic syndrome and non-obese-overweight.- 3.7 Obesity .- 3.8Diabetes.- 3.9 Nutrient excess and toxicity .- 3.10 Ageing and Dementia.- 3.11 Alcohol.- 3.12 Quality of Life.- 3.13 Body image.- 4. Changing eating behaviour and attitudes.- 4.1 The young and adolescents.- 4.2 Adults and the elderly.4.3 Other general or specific conditions .- 5. Selective Methods

     SCHAEFER, J.J
Serving People with food allergy. Kitchen Management and Menu Creation
2011-Tela-352 págs. - 54,60 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Written for large food service corporations and hotel and restaurant chains to use when training their staff, this book contains information on cooking forand serving those with food allergies in basic terminology, making it suitable for household use as well. The author provides information on specialty products to enhance menu offerings and reduce liability issues. He also offers ideas on reviewing kitchen procedures to identify ways to prevent cross-contaminations. The book contains tools for cooks, managers, and chefs on creating and modifying recipes that meet the needs of people afflicted with multiple food allergies.

     TAYLOR, S.L.
Advances in Food and Nutrition Research Volume 62
2011-Tela-256 págs. - 140,64 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
CONTENTS: Norovirus as a foodborne disease hazard - Kirsten Mattison . Mitigation of Greenhouse Gas Emissions in the Production of Fluid Milk - Peggy M. Tomasula and Darin W. Nutter . Chemical Composition, Characterization, and Differentiation of Honey Botanical and Geographical Origins - Jun Wang and Qing X.Li . Japan Food Allergen Labeling Regulation - History and Evaluation - Hiroshi Akiyama, Takanori Imai and Motohiro Ebisawa . Extrusion Texturized Dairy Proteins: Processing and Application - . Charles I. Onwulata . , Michael H. Tunick, and Phoebe X. Qi . A Review of the Application of Atomic Force Microscopy (AFM) in Food Science and Technology - Shaoyang Liu and Yifen Wang.

Materia: QUIMICA Y BIOQUIMICA DE ALIMENTOS

     DEUTSCHE FORSCHUNGSGEMEINSCHAFT
Risk assessment of phytochemicals in food
2011-Rústica-468 págs. - 149,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Providing the scientific background on the risk and safety assessment of toxicity in phytochemicals in everyday food, this monograph contains the pros and cons of 20 testing methods, with comments by the internationally acknowledged aSupplemented by 40 poster contributions on phytochemicals and their effects.

     MOSCICKI, L.
Extrusion-cooking techniques. Applications, theory and sustainability
2011-Cartoné-232 págs. - 84,50 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Offering an engineering perspective plus the latest information on the application of this rapidly expanding technique, this practical book covers the technology, engineering, materials and products, as well as economic and ecological aspects. In addition to the theory, it also utilizes case studies that can eaEach step of the process is discussed in terms of sustainability, and all data complies with the EU and FTA environmental regulations.

Materia: VITAMINAS

     FELDMAN, D.
Vitamin D
(incluye CD-ROM)
2011-3a. Ed.-Cartoné-2.170 págs. - 327,92 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Most comprehensive, up-to-date two-volume set on Vitamin D.New chapters on squamous cell cancer, brain cancer, thyroid cancer and manymore.Further sections on emerging uses for treatments of auto-immune diseases anddiabetes.Over 600 illustrations and figures available on cdVitamin D, a steroid hormone, has mainly been known for its effects on bone and osteoporosis. The current therapeutic practices expand into such markets ascancer research, pediatrics, nephrology, dermatology, immunology, and genetics. This second edition includes over 100 chapters covering everything from chemistry and metabolism to mechanisms of action, diagnosis and management, new analogs, and emerging therapies. This complete reference works is a must have resource for anyone working in endocrinology, osteology, bone biology, or cancer research.

     RYCHLIK, M
Fortified Foods with Vitamins: Analytical Concepts to Assure Better and Safer Products
2011-Tela-314 págs. - 120,40 EUROS                     -----------------------> PEDIR:\_\_\_\_\_ ejemplar(es)
Unique in its review of modern analytical approaches to vitamin fortification, this book emphasizes fast, sensitive, and accurate methods, along with assaysThe expert contributors describe the concepts as well as analytical and assaymethods to study fortification, along with applications to create better and safer foods. Taking into consideration regulatory matters in the US and EU, they include data on sampling and extraction methods, and discuss the various pros and cons of each. As a result, readers are able to determine which type of aA practical guide for food chemists and technologists, as well as analytical laboratories and biochemists.

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