



Hydrocolloids: Practical Guides for the Food Industry (Eagan Press Handbook Series)

By Andrew C. Hoefler

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Hydrocolloids is the eleventh title in the Eagan Press Ingredient Handbook Series. Combining a user-friendly format with expert guidance, handbooks in this series are designed to meet the needs of professionals in many areas of the food industry. Each title focuses on an ingredient or application, giving information that is currently unavailable in a single source and presenting its subject in straightforward language.

Hydrocolloids brings together essential information on these fundamental ingredients, which are used in many food products. This handbook presents the basic facts about hydrocolloids as well as giving practical advice on their uses in many foods, including: frozen desserts, cultured products, flavored milk, processed fruit, beverages, confections, sauces, dressings, tomato-based products, processed meat, fat replacers, and bakery foods. To make technical topics understandable to a broader audience, the handbook features clearly written text filled with many easy-to-use tables and illustrations. Concise troubleshooting guides are available for those dealing with product quality or production issues. For quick reference, definitions of key terms appear in the margins of pages throughout the text and in the book's glossary.

Coverage of product applications and problem resolution, as well as general observations, information on specific hydrocolloids, and testing make Hydrocolloids a must-have for food industry professionals. Everyone from new product developers to technical sales personnel will find answers to specific gum application questions in this one-stop, practical ingredient handbook. Topics covered in Hydrocolloids include:

- Hydrocolloid chemistry
- Sourcing of raw materials
- Viscosity and gel strength measuring techniques
- Selection of hydrocolloids for specific applications
- Comparison of functional hydrocolloid properties
- Troubleshooting

Eagan Press Handbooks are valuable reference tools for a wide range of professionals, including:

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Purchasing Agents
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Teachers
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Suppliers
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Engineers
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- Microbiologists

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Editorial Review

Review

...well presented with plenty of illustrations, useful reference and troubleshooting tables, excellent starter recipes and it is very easy to read (a rare achievement for a book on hydrocolloids!) --CyberColloids
Technical Review

...user friendly giving expert guidance solving the problems of many professionals. --Beverage & Food World

About the Author

Andrew C. Hoefler has been a consultant to the food industry since 2001. Before consulting, he was the North American Food Gums Technical Services Manager for twenty years for Copenhagen Pectin, a division of Hercules Inc. Wilmington, DE. Prior to that, he did product development for Thomas J. Lipton and General Foods. Mr. Hoefler completed his Masters of Food Science degree at the University of Delaware in May 2003, and is continuing on to earn his Ph.D.

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