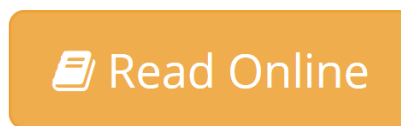


## Essentials of Food Science (Food Science Text Series)

By Vickie A. Vaclavik, Elizabeth W. Christian



**Essentials of Food Science (Food Science Text Series)** By Vickie A. Vaclavik, Elizabeth W. Christian

The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information.

The book begins with an Introduction to Food Components, Quality and Water. Next, it addresses Carbohydrates in Food, Starches, Pectins and Gums. Grains: Cereals, Flour, Rice and Pasta, and Vegetables and Fruits follow.

Proteins in Food, Meat, Poultry, Fish, and Dry Beans; Eggs and Egg Products, Milk and Milk Products as well as Fats and Oil Products, Food Emulsions and Foams are covered. Next, Sugar, Sweeteners, and Confections and a chapter on Baked Products Batters and Dough is presented.

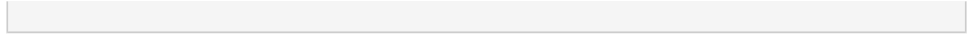
A new section entitled Aspects of Food Processing covers information on Food Preservation, Food Additives, and Food Packaging. Food Safety and Government Regulation of the Food Supply and Labeling are also discussed in this text.

As appropriate, each chapter discusses the nutritive value and safety issues of the highlighted commodity. The USDA My Plate is utilized throughout the chapters. A Conclusion, Glossary and further References as well as Bibliography are included in each chapter.

Appendices at the end of the book include a variety of current topics such as Biotechnology, Functional Foods, Nutraceuticals, Phytochemicals, Medical Foods, USDA ChooseMyPlate.gov, Food Label Health Claims, Research Chefs Association certification, Human Nutrigenomics and New Product Development.

 [Download Essentials of Food Science \(Food Science Text Seri ...pdf](#)

 [Read Online Essentials of Food Science \(Food Science Text Se ...pdf](#)



# Essentials of Food Science (Food Science Text Series)

By Vickie A. Vaclavik, Elizabeth W. Christian

**Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian**

The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information.

The book begins with an Introduction to Food Components, Quality and Water. Next, it addresses Carbohydrates in Food, Starches, Pectins and Gums. Grains: Cereals, Flour, Rice and Pasta, and Vegetables and Fruits follow.

Proteins in Food, Meat, Poultry, Fish, and Dry Beans; Eggs and Egg Products, Milk and Milk Products as well as Fats and Oil Products, Food Emulsions and Foams are covered. Next, Sugar, Sweeteners, and Confections and a chapter on Baked Products Batters and Dough is presented.

A new section entitled Aspects of Food Processing covers information on Food Preservation, Food Additives, and Food Packaging. Food Safety and Government Regulation of the Food Supply and Labeling are also discussed in this text.

As appropriate, each chapter discusses the nutritive value and safety issues of the highlighted commodity. The USDA My Plate is utilized throughout the chapters. A Conclusion, Glossary and further References as well as Bibliography are included in each chapter.

Appendices at the end of the book include a variety of current topics such as Biotechnology, Functional Foods, Nutraceuticals, Phytochemicals, Medical Foods, USDA ChooseMyPlate.gov, Food Label Health Claims, Research Chefs Association certification, Human Nutrigenomics and New Product Development.

## **Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian Bibliography**

- Sales Rank: #302968 in Books
- Published on: 2013-12-06
- Ingredients: Example Ingredients
- Original language: English
- Number of items: 1
- Dimensions: 9.93" h x 1.08" w x 7.06" l, .0 pounds
- Binding: Paperback
- 495 pages

 [Download Essentials of Food Science \(Food Science Text Seri ...pdf](#)

 [Read Online Essentials of Food Science \(Food Science Text Se ...pdf](#)

## Download and Read Free Online Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian

---

### Editorial Review

From the Back Cover

The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information.

A new section entitled Aspects of Food Processing covers information on Food Preservation, Food Additives, and Food Packaging. Food Safety and Government Regulation of the Food Supply and Labeling are also discussed in this text.

As appropriate, each chapter discusses the nutritive value and safety issues of the highlighted commodity. The USDA My Plate is utilized throughout the chapters. A Conclusion, Glossary and further References as well as Bibliography are included in each chapter.

Appendices at the end of the book include a variety of current topics such as Biotechnology, Functional Foods, Nutraceuticals, Phytochemicals, Medical Foods, USDA ChooseMyPlate.gov, Food Label Health Claims, Research Chefs Association certification, Human Nutrigenomics and New Product Development.

### About the Authors

**V. A. Vaclavik, Ph.D., R.D.,** Dr. Vaclavik has taught classes in *nutrition*, *food science* and *management*, and *culinary arts* for over 25 years at the college level in Dallas, Texas. She is a graduate of Cornell University, human nutrition and food; Purdue University, restaurant, hotel, institution management; and Texas Woman's University, institution management and food science.

**Elizabeth Christian, Ph.D.,** has been an adjunct faculty member at Texas Woman's University for 22 years, teaching both face-to-face and online classes in the Nutrition and Food Science department. She obtained her B.S. and her Ph.D. in Food Science from Leeds University, England, and then worked as a research scientist at the Hannah Dairy Research Institute in Scotland for five years before moving to the United States.

About the Author

**V. A. Vaclavik, Ph D, R.D., Retired.** Dr. Vaclavik has taught for over 25 years at the college level in Dallas, Texas. Included among her students are *nutrition* students at the Dallas County Community College District; *food science* and *management* students at The University of Texas Southwestern Medical Center at Dallas, Nutrition Department; and *culinary* students at the International Culinary School at the Art Institute of Dallas. She is a graduate of Cornell University, human nutrition and food; Purdue University, restaurant, hotel, institution management; and Texas Woman's University, institution management and food science.

She has been lead author with Marjorie M. Devine Ph.D., Professor Emeritus, and Marcia H. Pimentel M.S., of *Dimensions of Food* since its third edition, having been a college student worker for the original edition. Her newest culinary text is *The Art of Nutritional Cuisine*, written with Amy C. Haynes, R.D. This book, *Essentials of Food Science*, written with Elizabeth W. Christian, is now in its fourth edition with two foreign

translations.

Personally, she really likes passing on what she knows and enjoys. Prior to teaching and writing, Dr. Vaclavik worked in various foodservice operations including hotel restaurants, Meals-on-Wheels, and more.

**Elizabeth Christian, Ph. D.** Elizabeth Christian has been an adjunct faculty member at Texas Woman's University in Denton for 22 years, teaching both face-to-face and online classes in the Nutrition and Food Science department. Food Science has been her passion since she was a freshman in high school. She obtained her B.S. and her Ph. D. in Food Science from the Leeds University, England. After working for five years as a research scientist at the Hannah Dairy Research Institute in Scotland, she married an American and moved to the United States. Elizabeth and her husband currently live in Longview, TX with their two daughters, who are in college.

## Users Review

### From reader reviews:

#### **Katrina Varga:**

The publication with title Essentials of Food Science (Food Science Text Series) contains a lot of information that you can study it. You can get a lot of profit after read this book. That book exist new expertise the information that exist in this e-book represented the condition of the world now. That is important to yo7u to learn how the improvement of the world. This book will bring you inside new era of the syndication. You can read the e-book on the smart phone, so you can read that anywhere you want.

#### **Michael Kimbrell:**

People live in this new day time of lifestyle always try to and must have the spare time or they will get lot of stress from both day to day life and work. So , if we ask do people have spare time, we will say absolutely of course. People is human not just a robot. Then we request again, what kind of activity do you have when the spare time coming to you of course your answer will unlimited right. Then do you ever try this one, reading publications. It can be your alternative with spending your spare time, the book you have read is actually Essentials of Food Science (Food Science Text Series).

#### **Errol Garvin:**

This Essentials of Food Science (Food Science Text Series) is brand-new way for you who has interest to look for some information given it relief your hunger details. Getting deeper you on it getting knowledge more you know or else you who still having bit of digest in reading this Essentials of Food Science (Food Science Text Series) can be the light food in your case because the information inside this kind of book is easy to get by anyone. These books build itself in the form which can be reachable by anyone, sure I mean in the e-book type. People who think that in guide form make them feel tired even dizzy this book is the answer. So there is not any in reading a book especially this one. You can find actually looking for. It should be here for an individual. So , don't miss the idea! Just read this e-book style for your better life and also knowledge.

**Andrew Leavens:**

Don't be worry if you are afraid that this book will filled the space in your house, you will get it in e-book way, more simple and reachable. This specific Essentials of Food Science (Food Science Text Series) can give you a lot of friends because by you looking at this one book you have matter that they don't and make anyone more like an interesting person. That book can be one of one step for you to get success. This reserve offer you information that perhaps your friend doesn't understand, by knowing more than various other make you to be great people. So , why hesitate? Let us have Essentials of Food Science (Food Science Text Series).

**Download and Read Online Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian #KGMC7QRUF8T**

## **Read Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian for online ebook**

Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian books to read online.

### **Online Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian ebook PDF download**

#### **Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian Doc**

**Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian Mobipocket**

**Essentials of Food Science (Food Science Text Series) By Vickie A. Vaclavik, Elizabeth W. Christian EPub**