

Where To Download The Soft Drinks Companion
A Technical Handbook For The Beverage Industry
Author Maurice Shachman Published On
September 2004

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Quality Control in the Beverage Industry, volume 17, in the Science of Beverages series, presents a detailed account of the most common aspects and challenges relating to quality control. It covers the latest global trends in how to improve beverages using assessment tools, authenticity approaches and novel quality control technologies. The book presents a great, hands on approach for anyone who needs to understand the big picture regarding analytical methods. Topics covered include safety, the economic impacts of contamination, and detection techniques. Provides tools to assess and measure sulfites in beverages using different instrumental techniques Presents the application of nanotechnology for the improvement of beverages, including taste, structure and overall quality Includes analytical procedures for measuring and controlling quality

Making your own soda is easy, inexpensive, and fun. Best of all, you can control the sweetness level and ingredients to create a drink that suits your individual

taste. In this guide to all things fizzy, Andrew Schloss presents a handful of simple techniques and recipes that will have you recreating your favorite commercial soft drinks and experimenting with new flavor combinations. Try your hand at Pomegranate Punch, Sparkling Espresso Jolt, Slightly Salty Caramel Seltzer, and more as you explore the endless bubbly possibilities.

(1)Who put the Minute in Minute Rice? (2)What, exactly, is Spam? (3)And why do Pringles come in a tennis ball can? Discover the answers to all these questions and more in Better Than Homemade, a freewheeling illustrated history of the packaged foods industry. From Green Giant and Hamburger Helper to Jiffy Pop and Jell-O, syndicated columnist Carolyn Wyman reveals the fascinating origins of your favorite 'food' products -- along with never-before published advertisements, innovative packaging (cheese in a can!?), and hilarious 'unauthorized uses.' You'll learn that Birds Eye frozen foods were invented by an Arctic adventurer; Kool-Aid got its start from an 11-year-old entrepreneur; and Twinkies were once used to capture a gang of escaped baboons. Perfect for fans of the Food Network's Unwrapped, this guide is the ultimate paean to processed pleasures! (1) Afghan prince Attaullah Durrani, who brought the idea to General Foods. (2) According to Spam's website, 'Pork shoulder and ham, mostly.' Mostly?! (3) To

answer consumer complaints that potato chips were greasy and broke too easily.

Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand, and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Juice Processing, Carbohydrate and Intense Sweeteners, Non-Carbonated Beverages, Carbonated Beverages, and Functional Drinks containing Herbal Extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.

Offering a panoramic view of the history and culture of food and drink in America with fascinating entries

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on everything from the smell of asparagus to the history of White Castle, and the origin of Bloody Marys to jambalaya, the Oxford Companion to American Food and Drink provides a concise, authoritative, and exuberant look at this modern American obsession. Ideal for the food scholar and food enthusiast alike, it is equally appetizing for anyone fascinated by Americana, capturing our culture and history through what we love most--food! Building on the highly praised and deliciously browseable two-volume compendium the Oxford Encyclopedia of Food and Drink in America, this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world. Within its pages for example, we learn that Lifesavers candy owes its success to the canny marketing idea of placing the original flavor, mint, next to cash registers at bars. Patrons who bought them to mask the smell of alcohol on their breath before heading home soon found they were just as tasty sober and the company began producing other flavors. Edited by Andrew Smith, a writer and lecturer on culinary history, the Companion serves up more than just trivia however, including hundreds of entries on fast food, celebrity chefs, fish, sandwiches, regional and ethnic cuisine, food science, and historical food traditions. It also dispels a few commonly held myths. Veganism, isn't simply the practice of a few

"hippies," but is in fact wide-spread among elite athletic circles. Many of the top competitors in the Ironman and Ultramarathon events go even further, avoiding all animal products by following a strictly vegan diet. Anyone hungering to know what our nation has been cooking and eating for the last three centuries should own the Oxford Companion to American Food and Drink.

Bibliography of literature about drinks and drinking, primarily English-language titles in the Hurty-Peck Library of Beverage Literature. Over 5000 citations are alphabetically arranged by author. Includes topical subject list, short-title list, list of libraries with beverage collections.

Based on an IFT short course, Beverage Quality and Safety offers information on the latest beverage industry trends related to products, processing, and packaging technologies - including new generation nutraceutical beverages. It also covers important regulatory issues, including federal regulations on HACCP. Among the topical issues it addresses Trends in Nonalcoholic Beverages covers the most recent advances, production issues and nutritional and other effects of different nonalcoholic beverages, such as carbonated beverages, cereal-based beverages, energy drinks, fruit punches, non-dairy milk products, nonalcoholic beer, ready-to-drink products (e.g. tea, coffee), smoothies, sparkling and reduced water beverages. In addition, it covers relevant issues, such as

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traditional non-alcoholic beverages, labeling and safety issues during production, as well as the intake of functional compounds in particular applications. This is an essential resource for food scientists, technologists, engineers, nutritionists and chemists as well as professionals working in the food/beverage industry. Provides nutrient profiles and the effects of non-alcoholic beverages Presents the relevance of the HACCP system for the non-alcoholic beverage industry Covers a broad range of different non-alcoholic beverages that exist in the market and their characteristics with regard to personalized nutrition

Soft Drinks and Fruit Juice Problems Solved, Second Edition, follows the innovative question and answer format of the first edition, presenting a quick problem-solving reference. Questions like: Does the use of a preservative in a product mean that it does not need to be pasteurized? How much deviation from ingredient specification is needed to cause a noticeable alteration in product quality? What kinds of organisms will grow in bottled waters? When is it necessary to obtain expert assistance in the event of a contamination incident? are all answered in detail. The book's new introduction covers basic questions about soft drinks, their ingredients, and packaging. Additional new chapters expand on microbiological problems, shelf life and storage, and fruit juices and nectars, as well as product nutrition and health claims. Final chapters offer soft drink and fruit juice data sources. Written by authors with extensive industrial experience, the book is an essential reference and problem-solving manual for professionals

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and trainees in the beverage industry. Uses a detailed and clear question and answer format that is ideal for quick reference. Contains additional, new, up-to-date problems and solutions. Contains an expanded introduction and new sections on microbiological problems, shelf life and storage, fruit juices and nectars, product claims, nutrition and health claims, and soft drink and fruit juice data sources. Presents a broad scope of topics and process solutions from the experts in the beverages industry.

The book provides the recent developments in value addition of coffee, tea, and soft drinks. The book also describes their chemistry, technology, and quality control with respect to raw materials as well as finished product, value-added product development, and marketing strategies.

This comprehensive book presents key issues in the technology of the soft drinks industry. Employing a user-friendly format and writing style, the author draws on more than thirty-five years' hands-on experience in technical management in the soft drinks industry. The diverse subjects discussed focus on key scientific and technical issues encountered.

The story of soda is the story of the modern world, a tale of glamorous bubbles, sparkling dreams, big bucks, miracle cures and spreading waistlines. Fizz! How Soda Shook Up The World charts soda's remarkable, world-changing journey from awe-inspiring natural mystery to ubiquitous presence in all our lives. Along the way you'll meet the quack medicine peddlers who spawned some of the world's biggest brands with their all-healing

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concoctions as well as the grandees of science and medicine mesmerized by the magic of bubbling water. You'll discover how fizzy pop cashed in on Prohibition, helped presidents reach the White House, and became public health enemy number one. You'll learn how Pepsi put the fizz in Apple's marketing and how soda's sticky sweet allure defined and built nations. And you'll find out how a soda-loving snail rewrote the law books. Fizz! tells the extraordinary tale of how a seemingly simple everyday refreshment zinged and pinged over our taste buds and, in doing so, changed the world around us. Tristan Donovan is the author of *Replay: The History of Video Games*. His work has appeared in the *Times*, *Stuff*, the *Daily Telegraph*, the *Guardian*, and the *Big Issue*, among others.

A comprehensive text and resource book designed to explain the latest developments in and new complexities of managing modern bars- be they stand alone or part of larger institutions such as hotels and resorts.

This multicultural and interdisciplinary reference brings a fresh social and cultural perspective to the global history of food, foodstuffs, and cultural exchange from the age of discovery to contemporary times. Comprehensive in scope, this two-volume encyclopedia covers agriculture and industry, food preparation and regional cuisines, science and technology, nutrition and health, and trade and commerce, as well as key contemporary issues such as famine relief, farm subsidies, food safety, and the organic movement. Articles also include specific foodstuffs such as chocolate, potatoes, and tomatoes; topics such as Mediterranean diet and the Spice Route;

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and pivotal figures such as Marco Polo, Columbus, and Catherine de' Medici. Special features include: dozens of recipes representing different historic periods and cuisines of the world; listing of herbal foods and uses; and a chronology of key events/people in food history. In its 114th year, Billboard remains the world's premier weekly music publication and a diverse digital, events, brand, content and data licensing platform. Billboard publishes the most trusted charts and offers unrivaled reporting about the latest music, video, gaming, media, digital and mobile entertainment issues and trends.

A compilation of 58 carefully selected, topical articles from the Ullmann's Encyclopedia of Industrial Chemistry, this three-volume handbook provides a wealth of information on economically important basic foodstuffs, raw materials, additives, and processed foods, including a section on animal feed. It brings together the chemical and physical characteristics, production processes and production figures, main uses, toxicology and safety information in one single resource. More than 40 % of the content has been added or updated since publication of the 7th edition of the Encyclopedia in 2011 and is available here in print for the first time. The result is a "best of Ullmann's", bringing the vast knowledge to the desks of professionals in the food and feed industries.

The market for carbonated beverages has grown dramatically over recent years in most countries, and this growth has required changes in the way factories are run. Like other food products, soft drinks are required to be produced under stringent hygiene conditions. Filling technology has progressed rapidly to meet the needs of manufacturers and consumers alike. Packaging choices have changed and there have been improvements in closure design. This book

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provides an overview of carbonated soft drinks production in the early part of the twenty first century, presenting the latest information on carbonation and filling methods. There are also chapters on bottle design, can making, general packaging considerations, production and distribution. A final chapter deals with quality assurance, and environmental and legislative issues. Detailed references provide opportunity for further reading in more specialised areas. The book is aimed at graduates in food science, chemistry, microbiology and engineering who are considering a career in the soft drinks industry, as well as technical staff already employed within the industry and associated suppliers.

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 is a connection between nutraceuticals and functional foods and reduced health care expenses as well as disease prevent

Plunkett's Companion to the Almanac of American Employers is the perfect complement to the highly-regarded main volume of The Almanac of American Employers. This mid-size firms companion book covers employers of all types from 100 to 2,500 employees in size (while the main volume covers companies of 2,500 or more employees). No other source provides this book's easy-to-understand comparisons of growth, corporate culture, salaries, benefits, pension plans and profit sharing at mid-size corporations. The book contains profiles of highly successful companies that are of vital importance to job-seekers of all types. It also enables readers to readily compare the growth potential and benefit plans of large employers. You'll see the financial record of each firm, along with the impact of earnings, sales and growth plans on each company's potential to provide a lucrative and lasting

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employment opportunity. Nearly five hundred of the most successful mid-size corporate employers in America are analyzed in this book. Tens of thousands of pieces of information, gathered from a wide variety of sources, have been researched for each corporation and are presented here in a unique form that can be easily understood by job seekers of all types. Purchasers of either the book or PDF version can receive a free copy of the company profiles database on CD-ROM, enabling export of company names, human resources contacts, and addresses for mail merge and other uses.

"What would you do if someone you love dearly suffers a fatal disease? Pray for a miracle, search for all possible remedies and put everything at stake for the sake of a cure? This is the dilemma that faced all those who loved Lamchwa. Lamchwa had to shoulder responsibility of his mother and his siblings at an early age owing to the death of his father in a cave-in at a coal mine. By dint of his honesty, grit and hard work, he rescues his family from the grips of poverty. He then falls in love with an amazing and brilliant scholar but is caught in the web of a love triangle. Then, unexpected events shatter his dreams of a perfect world and pushes everyone connected to him in turmoil. Can he overcome the killer disease that threatens his life, his family and his love?"

Skip the crowded bar, coffee shop, and restaurant and bring the magic of Disney's drinks right your home with over 100 easy, delicious drink recipes inspired by the Disney Parks. Raise a glass to bringing the magic of Disney straight to your home with The Unofficial Disney Parks Drink Recipe Book. From coffee and tea to milkshakes and slushies to mocktails and cocktails, this book features over 100 of your favorite beverages from the happiest place on Earth. Recipes are taken straight from your favorite restaurants and cafes throughout the Disney Parks and resorts. You'll learn to make delicious, unique drinks without waiting in line including:

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-Coffees and teas, like Frozen Cappuccino from Joffrey's and Teddy's Tea from Jock Lindsey's Hangar Bar -Fruity drinks and slushies like Frozen Sunshine from Beaches and Cream and the Goofy Glacier from Goofy's Candy Company -Mocktails and cocktails like the Sparkling No-Jito from the Tambu Lounge or the La Cava Avocado from Mexico in Epcot -And dessert drinks like the Peanut Butter and Jelly Milkshake from 50's Prime Time Café or the Dole Whip Float from Aloha Isle Perfect for Disney fans everywhere who want to experience those familiar flavors right from the comfort of their home, The Unofficial Disney Parks Drink Recipe Book has all the recipes you'll need to make luscious libations worthy of the Mouse himself.

The bar and drinks business is hugely competitive.

The key to success or failure between the many beverages and services offered in any bar is the employees who make, sell and serve them.

Customer expectation and demand is constantly increasing and so it's crucial for all staff to have comprehensive product knowledge and superior specialized service skills. The Principles and Practices of Bar and Beverage Management - The Drinks Handbook is a comprehensive training guide and authoritative resource essential for all students, bartenders, sommeliers, mixologists, waiters and food and beverage practitioners the world over.

Packed with facts, explanatory illustrations and case studies it provides an in-depth knowledge of the products, plus the technical skills, practices and latest developments in the bar and beverage area. Its 13 chapters are divided into two sections as follows:*

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Theory: a complete guide to beers, wines, spirit, liqueurs, teas and coffee and soft drinks - where they're from, how they're made, how to serve and how to achieve maximum profits.* Reference: a compilation of facts including 'beers of the world' and an indispensable listing of over 90 cocktail recipes. Its companion textbook, Principles and Practices of Bar and Beverage Management concentrates on the complexities of managing modern bars. Together the two books create a must-have toolkit for all students and industry professionals in the fields of food and beverage management. Online resources in the form of PowerPoint slides will accompany this handbook. This reference grammar provides, for the first time, a description of the grammar of Mandarin Chinese, the official spoken language of China and Taiwan, in functional terms, focusing on the role and meanings of word-level and sentence-level structures in actual conversations.

This comprehensive book presents key issues in the technology of the soft drinks industry. Employing a user-friendly format and writing style, the author draws on more than thirty-five years' hands-on experience in technical management in the soft drinks industry. The diverse subjects discussed focus on key scientific and technical issues encountered by technical staff at all levels on a daily basis, including cost factors related to technical subjects. The succinct explanations of scientific

concepts underlying technology issues and potential problems make The Soft Drinks Companion an ideal all-around reference for both the professional and novice.

This book connects a detailed analysis of Irn-Bru's brand identity over time to theories of national identity, consumer studies, and banal nationalism. It situates the commercial history of Barr's Irn-Bru in a transnational context and shows how Irn-Bru has become a symbol of Scotland through processes of rewriting, reframing and institutionalized forgetting, linking the consumption of what began as a transnational generic product to a specific national community. As such, Leishman presents a longitudinal, cross-disciplinary approach to analysing branding and advertising as multi-modal forms of discourse, in order to underline the role of commercial, non-state actors and popular consumerism in the phenomenon of banal nationalism. It will be of interest to students and scholars researching nationalism, consumption, and Scottish studies.

Specialty foods are made from high quality ingredients and offer distinct features to targeted customers who pay a premium price for their perceived benefits. The rise in production and sale of these foods has increased concerns over product quality and safety. Specialty Foods: Processing Technology, Quality, and Safety explores how these

foods dif

Project-Based R Companion to Introductory Statistics is envisioned as a companion to a traditional statistics or biostatistics textbook, with each chapter covering traditional topics such as descriptive statistics, regression, and hypothesis testing. However, unlike a traditional textbook, each chapter will present its material using a complete step-by-step analysis of a real publicly available dataset, with an emphasis on the practical skills of testing assumptions, data exploration, and forming conclusions. The chapters in the main body of the book include a worked example showing the R code used at each step followed by a multi-part project for students to complete. These projects, which could serve as alternatives to traditional discrete homework problems, will illustrate how to "put the pieces together" and conduct a complete start-to-finish data analysis using the R statistical software package. At the end of the book, there are several projects that require the use of multiple statistical techniques that could be used as a take-home final exam or final project for a class. Key features of the text: Organized in chapters focusing on the same topics found in typical introductory statistics textbooks (descriptive statistics, regression, two-way tables, hypothesis testing for means and proportions, etc.) so instructors can easily pair this supplementary material with course plans Includes

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student projects for each chapter which can be assigned as laboratory exercises or homework assignments to supplement traditional homework. Features real-world datasets from scientific publications in the fields of history, pop culture, business, medicine, and forensics for students to analyze. Allows students to gain experience working through a variety of statistical analyses from start to finish. The book is written at the undergraduate level to be used in an introductory statistical methods course or subject-specific research methods course such as biostatistics or research methods for psychology or business analytics. Author After a 10-year career as a research biostatistician in the Department of Ophthalmology and Visual Sciences at the University of Wisconsin-Madison, Chelsea Myers teaches statistics and biostatistics at Rollins College and Valencia College in Central Florida. She has authored or co-authored more than 30 scientific papers and presentations and is the creator of the MCAT preparation website MCATMath.com.

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This introductory textbook provides a thorough guide to the management of food and beverage outlets, from their day-to-day running through to the wider concerns of the hospitality industry. It explores the broad range of subject areas that encompass the food and beverage market and its five main sectors – fast food and popular

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catering, hotels and quality restaurants and functional, industrial, and welfare catering. New to this edition are case studies covering the latest industry developments, and coverage of contemporary environmental concerns, such as sourcing, sustainability and responsible farming. It is illustrated in full colour and contains end-of-chapter summaries and revision questions to test your knowledge as you progress. Written by authors with many years of industry practice and teaching experience, this book is the ideal guide to the subject for hospitality students and industry practitioners alike.

A sweet tooth is a powerful thing. Babies everywhere seem to smile when tasting sweetness for the first time, a trait inherited, perhaps, from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts. But the "science of sweet" is only the beginning of a fascinating story, because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes, scoop ice cream into a cone, or drop sugar cubes into coffee. These are matters of culture and aesthetics, of history and society, and we might ask many other questions. Why do sweets feature so prominently in children's literature? When was sugar called a spice? And how did chocolate evolve from an ancient drink to a modern candy bar? The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors, from food historians to chemists, restaurateurs to cookbook writers, neuroscientists to pastry chefs. The Companion takes readers around the globe and throughout time, affording

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glimpses deep into the brain as well as stratospheric flights into the world of sugar-crafted fantasies. More than just a compendium of pastries, candies, ices, preserves, and confections, this reference work reveals how the human proclivity for sweet has brought richness to our language, our art, and, of course, our gastronomy. In nearly 600 entries, beginning with "à la mode" and ending with the Italian trifle known as "zuppa inglese," the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity. In between, readers will learn about numerous sweeteners (as well-known as agave nectar and as obscure as castoreum, or beaver extract), the evolution of the dessert course, the production of chocolate, and the neurological, psychological, and cultural responses to sweetness. The Companion also delves into the darker side of sugar, from its ties to colonialism and slavery to its addictive qualities. Celebrating sugar while acknowledging its complex history, The Oxford Companion to Sugar and Sweets is the definitive guide to one of humankind's greatest sources of pleasure. Like kids in a candy shop, fans of sugar (and aren't we all?) will enjoy perusing the wondrous variety to be found in this volume.

90 no-alcohol cocktail recipes from top bartenders across the country

How To Eat To Live, Books 1 2, were first published in 1967 and 1972 respectively. In these books Elijah Muhammad, Messenger of Allah, points out very clearly and decisively that it all is from Allah (God) in person. He believes he met God in the form of a man and it is He who revealed the BEST knowledge of how to eat to live.

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Your Soda Maker can do more than you think! Why not take a shortcut and learn how to spend less money and get better-quality sodas? Finally, you can make your own soda flavors and syrups at home, using fresh ingredients that taste better and are healthier for you than commercially-sold flavor syrups! This independent book shows you exactly how to get the most out of your SodaStream Sparkling Water Maker (or any other brand) so you can make carbonated drinks, soft drinks, seltzer and mixed drinks at home and with natural, healthy ingredients! 101 of our best, most popular recipes combined with pro tips and illustrated instructions make this book the perfect companion for anyone who owns a SodaStream or any other brand soda maker! Our recipes are compatible with SodaStream Fizzi, Jet, and One Touch sparkling water makers. LEARN HOW TO: - Unlock your soda maker's potential for AMAZING sodas! - Make your own homemade syrups instead of buying commercially produced syrups. - Save money by making your own syrups/ flavorings. - Make 101 of the best tasting soda drinks you've ever tried! - Make homemade coca cola, root beer, and other favorite sodas... LEARN HOW TO AVOID: - Flat or boring drinks - Over-filling or over-carbonating - Wasting money on commercial syrups - Unhealthy artificial flavors (Scroll up and "Look Inside" for a full table of contents) Do you own a soda maker like the soda maker, and are you interested in making delicious sodas that are healthier than sodas made with artificial flavors? Then this book is for you. All of our recipes and "how to" tips are designed specifically to be compatible with the SodaStream and any brand soda

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maker, and to help you get the most out of your investment. Buy today! **MONEY-BACK GUARANTEE**
Free shipping for Prime members

The modern successor to *Sweetness and Power*, James Walvin's *Sugar* is a rich and engaging work on a topic that continues to change our world. How did a simple commodity, once the prized monopoly of kings and princes, become an essential ingredient in the lives of millions, before mutating yet again into the cause of a global health epidemic? Prior to 1600, sugar was a costly luxury, the domain of the rich. But with the rise of the sugar colonies in the New World over the following century, sugar became cheap, ubiquitous and an everyday necessity. Less than fifty years ago, few people suggested that sugar posed a global health problem. And yet today, sugar is regularly denounced as a dangerous addiction, on a par with tobacco. While sugar consumption remains higher than ever—in some countries as high as 100lbs per head per year—some advertisements even proudly proclaim that their product contains no sugar. How did sugar grow from prize to pariah? Acclaimed historian James Walvin looks at the history of our collective sweet tooth, beginning with the sugar grown by enslaved people who had been uprooted and shipped vast distances to undertake the grueling labor on plantations. The combination of sugar and slavery would transform the tastes of the Western world. Masterfully insightful and probing, James Walvin reveals the relationship between society and sweetness over the past two centuries—and how it explains our conflicted relationship with sugar today.

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Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible. Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality. After an introductory chapter, part one goes on to explore the principles and practice of the assessment and analysis of food appearance, flavour, texture and viscosity. Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision, gas chromatography-olfactometry (GC-O), electronic noses and tongues for in vivo food flavour measurement, and non-destructive methods for food texture assessment. Further chapters highlight in-mouth measurement of food quality and emerging flavour analysis methods for food authentication. Finally, chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat, poultry and fish, baked goods, dry crisp products, dairy products, and fruit and vegetables. The instrumental assessment of the sensory quality of wine, beer, and juices is also discussed. Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement. Reviews the range and use of instrumental methods for measuring

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quality

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