

IFST Advances in Food Science

Innovative Technologies in Beverage Processing

Edited by
Ingrid Aguiló-Aguayo and Lucía Plaza



Innovative Technologies in Beverage Processing

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WILEY Blackwell

This edition first published 2017 © 2017 John Wiley & Sons Ltd

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Editorial Office: 111 River Street, Hoboken, NJ 07030, USA

9600 Garsington Road, Oxford, OX4 2DQ, UK

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Library of Congress Cataloging-in-Publication Data

Names: Aguiló-Aguayo, Ingrid, 1981- editor. | Plaza, Lucía, 1972- editor.

Title: Innovative technologies in beverage processing / edited by Ingrid Aguiló-Aguayo, Lucía Plaza.

Description: Hoboken, NJ : John Wiley & Sons, 2017. | Includes bibliographical references and index.

Identifiers: LCCN 2017005486 (print) | LCCN 2017011095 (ebook) | ISBN 9781118929377 (cloth) | ISBN 9781118929353 (Adobe PDF) | ISBN 9781118929360 (ePub)

Subjects: LCSH: Beverage industry--Technological innovations. | Fruit juice industry.

Classification: LCC HD9348.A2 I565 2017 (print) | LCC HD9348.A2 (ebook) | DDC 663/.63--dc23

LC record available at <https://lccn.loc.gov/2017005486>

Cover Design: Wiley

Cover Images: (Left to Right) © fcafotodigital/Gettyimages; © monticello/Gettyimages;

© Kostiantyn Ablazov/Shutterstock

Set in 9.5/11.5pt, TimesTenLTstd-Roman by SPi Global, Chennai, India.

Printed and bound in Malaysia by Vivar Printing Sdn Bhd

10 9 8 7 6 5 4 3 2 1

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2017

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Innovative Technologies in Beverage Processing



An in-depth look at new and emerging technologies for non-alcoholic beverage manufacturing

The non-alcoholic beverage market is the fastest growing segment of the functional food industry worldwide. Consistent with beverage consumption trends generally, the demand among consumers of these products is for high-nutrient drinks made from natural, healthy ingredients, free of synthetic preservatives and artificial flavor and color enhancers. Such drinks require specialized knowledge of exotic ingredients, novel processing techniques, and various functional ingredients.

The latest addition to the critically acclaimed IFST Advances in Food Science series this book brings together edited contributions from internationally recognized experts in their fields who offer insights and analysis of the latest developments in non-alcoholic beverage manufacture. Topics covered include juices made from pome fruits, citrus fruits, prunus fruits, vegetables, exotic fruits, berries, juice blends and non-alcoholic beverages, including grain-based beverages, soups and functional beverages. Waste and by-products generated in juice and non-alcoholic beverage sector are also addressed.

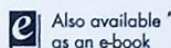
- Offers fresh insight and analysis of the latest developments in non-alcoholic beverage manufacture from leading international experts
- Covers all product segments of the non-alcoholic beverage market, including juices, vegetable blends, grain-based drinks, and alternative beverages
- Details novel thermal and non-thermal technologies that ensure high-quality nutrient retention while extending product shelf life
- Written with the full support of The Institute of Food Science and Technology (IFST), the leading qualifying body for food professionals in Europe

Innovative Technologies in Beverage Processing is a valuable reference/working resource for food scientists and engineers working in the non-alcoholic beverage industry, as well as academic researchers in industrial food processing and nutrition.

About the Editors

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Also available
as an e-book

Cover Design: Wiley

Cover Images: (Left to Right) © fcafotodigital/Gettyimages; © monticello/Gettyimages;

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Food Science
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ISBN 978-1-118-92937-7



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