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AOAC guidelines for validation of microbiological methods. These issues have included the high rate of apparent false negative results when unpaired samples are used, the lack

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The Official Methods of AnalysisSM, 19th Edition (print), is now available for purchase. The print edition is a 2-volume set (hard cover bound books; not a subscription). Following are highlights in the new edition: * 31 Methods adopted as First Action * 16 SMPRs developed and approved by AOAC stakeholder panels * 7 Methods with major modifications * 10 Methods with minor editorial revisions * 7 New appendices on guidelines for SMPRs, voluntary consensus standards, probability of detection, validation of microbiological methods for foods and environmental surfaces, validation of dietary supplements and botanicals, single-laboratory validation of infant formula and adult nutritionals, and validation of food allergens * A new subchapter on General Screening Methods (Chapter 17, subchapter 15) that includes screening methods for bacteria * Updated information on program components of the Official MethodsSM process (found in the front matter)

The toxicological monographs in this volume summarize the safety data on a number of food additives: asparaginase from *Aspergillus niger* expressed in *A. niger*, calcium lignosulfonate (40-65), ethyl lauroyl arginate, paprika extract, phospholipase C expressed in *Pichia pastoris*, phytosterols, phytostanols and their esters, polydimethylsiloxane and steviol glycosides. A monograph on the assessment of dietary exposure to sulfites is also included. Monographs on 10 groups of related flavoring agents evaluated by the Procedure for the Safety Evaluation of Flavouring Agents are

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also included. This volume also contains a monograph on incorporating the single portion exposure technique (SPET) into the Procedure for the Safety Evaluation of Flavouring Agents in the dietary exposure assessment of flavoring agents. This volume and others in the WHO Food Additives Series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food, government and food regulatory officers, industrial testing laboratories, toxicological laboratories and universities.

This book is the third volume of Advanced Dairy Chemistry, which should be regarded as the second edition of Developments in Dairy Chemistry. Volume 1 of the series, Milk Proteins, was published in 1992 and Volume 2, Milk Lipids, in 1994. Volume 3, on lactose, water, salts and vitamins, essentially updates Volume 3 of Developments in Dairy Chemistry but with some important changes. Five of the eleven chapters are devoted to lactose (its physico-chemical properties, chemical modification, enzymatic modification and nutritional aspects), two chapters are devoted to milk salts (physico-chemical and nutritional aspects), one to vitamins and one to overview the flavour of dairy products. Two topics covered in the first editions (enzymes and other biologically active proteins) were transferred to Volume 1 of Advanced Dairy Chemistry and two new topics (water and physico chemical properties of milk) have been introduced. Although the constituents covered in this volume are commercially less important than proteins and lipids covered in Volumes 1 and 2, they are critically important from a nutritional viewpoint, especially vitamins and minerals, and to the quality and stability of milk and dairy products, especially flavour, milk salts and water. Lactose, the principal constituent of the solids of bovine milk, has long been regarded as essentially worthless and in many cases problematic from the

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nutritional and technological viewpoints; however, recent research has created several new possibilities for the utilization of lactose.

This two-volume set features selected articles from the Fifth Edition of Wiley's prestigious Kirk-Othmer Encyclopedia of Chemical Technology. This compact reference features the same breadth and quality of coverage found in the original, but with a focus on topics of particular interest to food technologists, chemists, chemical and process engineers, consultants, and researchers and educators in food and agricultural businesses, alcohol and beverage industries, and related fields.

This is the third volume in the series on the chemistry and physical properties of milk constituents. Volumes 1 and 2 dealt with the commercially important constituents proteins and lipids, respectively. Although the constituents dealt with in this volume are of less commercial importance, they are, nevertheless, of major significance in the chemical, physical, technological, nutritional and physiological properties of milk and milk products. Advanced Dairy Chemistry Volume 3 is the most comprehensive book available on the subject. The constituents of milk dealt with in this volume are lactose, water, milk salts and vitamins. The chemical and enzymatic modification of lactose and the physico-chemical properties of milk are also discussed. This book is a second edition of the very successful third volume in the series Developments in Dairy Chemistry. Professor Fox, a world authority in this field, has pulled together an impressive international list of contributors, providing a title that will be great use to personnel working within the dairy industry and those in academics and research.

12.2.1.2 Receptor Binding Assay

The last few years have seen a growing consumer awareness of nutrition and healthy eating in general. As a consequence, the food

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industry has become more concerned with the nutritional value of products and the maintenance of guaranteed micronutrient levels. While the food industry has the responsibility of producing foods that provide a realistic supply of nutrients, including vitamins, it is now also required to offer produce with a high degree of convenience and a long shelf life. Vitamins are relatively unstable, being affected by factors such as heat, light and other food components, but also by the processes needed to preserve the goods or to convert them into consumer products (such as pasteurization, sterilization, extrusion and irradiation). The result of these interactions may be a partial or total degradation of the vitamins. Food technology is concerned with both the maintenance of vitamin levels in foods and the restoration of the vitamin content to foods where losses have occurred. In addition, foods designed for special nutritional purposes, such as infant food and slimming goods, need to be enriched or fortified with vitamins and other micronutrients. This book reviews vitamins as ingredients of industrially manufactured food products. The technology of their production and use is covered from the food technologist's and engineer's points of view. Detailed coverage is also provided of other technical aspects such as analysis, stability and the use of vitamins as food technological aids.

Marine plant life is an abundant source of nutrients that enhance the daily diet. In recent years, consuming diets rich in seaweeds or their extracts have been shown to provide health benefits due to being rich in macronutrients, micronutrients and nutraceuticals. The commercial value of seaweeds for human consumption is increasing annually, and some countries harvest several million tons annually. The seaweeds industry is valued at around \$12 billion in 2017, and supports millions of families worldwide. Seaweeds production grew globally by 30 million tons in 2016. Seaweeds have seen increasing usage in the food industry due to their abundance of beneficial nutrients, vitamins and ω -3 fatty acids. To date there have been no

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books that comprehensively cover up-to-date information on seaweeds cultivation, processing, extraction and nutritional properties. This text lays out the properties and effects of seaweeds from their use as bioresources to their use in the feed industry to their applications in wastewater management and biofuels. *Sustainable Global Resources of Seaweeds Volume 2: Industrial Perspectives* offers a complete overview of the application of seaweeds into food, pharmaceuticals and other health-based applications. The first section focuses on the various foods derived from seaweeds, including extensive insight into the beneficial nutrients these plants contain. The many functional foods derived from sea plants are covered in detail, including foods from tropical seaweeds, macroalgae, *Monostroma*, *Caulerpa*, *Palmaria*, *Gracillaria*, *Porphyra*, *Laminaria*, *Fucus*, *Undaria*, and many more. The chapters delve further into the nutritional makeup of these foods, their health benefits and chemical makeup. A second section is dedicated to the pharmaceutical applications of seaweeds and their many health benefits. With chapters devoted to vitamin sources, health properties and pharmaceutical applications, this section acts as a single source for researchers exploring the pharmaceutical applications and possibilities of seaweeds. Research, development, and commercial applications are explored, plus a complete picture of the multitude of health benefits derived from these plentiful and beneficial plants. For researchers in search of a comprehensive and up-to-date source on the application of nutrient-rich seaweeds from across the world into novel foods and pharmaceuticals, look no further than this volume.

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