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About this book. Like cereal, pulse processing is one of the oldest and most important of all food processing, which encompasses a diverse range of products. Pulses are widely grown throughout the world and their dietary and economic importance is globally appreciated and well recognized. Although cereal processing has several dedicated text books, no dedicated text on pulse processing is currently available for food science and technology graduates.

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In the past decade, photo-detectors have been demonstrated to have very important applications in image sensing, optical communication, fire detection, environmental monitoring, space exploration, safety detection, and many other scientific research and industrial technology fields and are regarded as the ke Journal of Materials Chemistry C Recent Review Articles

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This book provides a global overview of pulse intake and future trends from a variety of perspectives. Pulses, which include dried beans, peas and lentils, are second only to grains as a source of food for the world's population. Contributors from around the globe explore a number of issues related to this food group, including their impact on global health and sustainability, the relationship between pulse intake and chronic disease, and their nutritional and gastrointestinal benefits. The primary purpose of the volume is to explore the nutritional and health benefits of pulses (starchy legumes) as a sustainable food source. Initial chapters focus on the role of pulses in complementary feeding and in the prevention of malnutrition in infants and children in the developing nations of Africa. Authors also consider the feasibility and sustainable properties of pulses as a staple food for these regions. Subsequent chapters focus on the association between pulse intake and chronic disease risk reduction. Contributors identify the unique contributions of pulses, versus legumes as a whole, to chronic disease risk and management. Additional chapters provide a comprehensive review of the nutrient contents of pulses, their bioavailability, and the nutritional impact of pulse consumption. The book also explores the phytochemicals contained in pulses from two perspectives, the traditional perspective of risk (e.g. anti-nutrients) and a nutraceutical perspective, focused on the novel benefits of pulse components (e.g. antioxidants). The editor has designed the book for students, faculty, and research scientists, as well as practicing dietitians. Members of the pulse industry, grower associations, and government agencies also will find the information relevant to their work, as will those in the private sector employed by food companies with an interest in pulse ingredients.

Pulse Foods: Processing, Quality and Nutraceutical Applications, Second Edition, provides up-to-date information on emerging technologies for the processing of whole pulses, techniques for fractionating pulses into ingredients, their functional and nutritional properties, as well as their potential applications, so that the food industry can incorporate pulses into new food products. Since the first edition, significant developments have occurred in various aspects of pulse, pulse chemistry, processing and applications. This second edition provides thorough and authoritative coverage of pulse quality, technology and nutraceutical applications. Pulse Foods: Processing, Quality and Nutraceutical Applications, Second Edition, will continue to be an important resource for academics, students, researchers and industry professionals in providing essential details on various aspects of pulse foods. Fully revised and updated with new chapters on nutritional and health properties, storage and pre-processing, extraction technologies and sustainability topics Addresses processing challenges relevant to legume and pulse grain processors Delivers insights into the current state-of-art and emerging processing technologies In depth coverage of developments in nutraceutical applications of pulse protein and carbohydrate based foods

The lifestyle of humans is rapidly changing, and, correspondingly, their needs and the current and future megatrends of the food market. It is worth mentioning (1) the preference for natural, simple, and flexible diets that drive the further expansion of plant-focused formulations, (2) the focus on food sustainability (food waste reduction), and (3) the interest in healthy eating as the basis for good health. The hectic routine and rapid urbanization in developed and developing regions, respectively, have shifted consumer preferences toward bread and baked foods, which, interestingly, are often high in sugars and are categorized as having a high glycemic index. Therefore, it is of major importance to address the technological challenges of manufacturing baked goods with high physical and sensory quality that result in positive metabolic responses. This Special Issue seeks to provide fundamental understanding in this area and novel strategies to improve the nutritional properties of baked goods, including a decrease in starch bioaccessibility, sugar reduction, increase in fiber and/or protein content, and the improvement of phytochemical bioactivity. This Special Issue will also cover studies on the physical and sensory improvements of baked goods that may provide a mechanistic understanding to minimize the loss of quality after the incorporation of nutritional-improving ingredients, such as edible byproducts, proteins, or fibers. Last but not least, studies focused on the reduction of additives (clean label) or fat and on the use of sourdough to improve the sensory properties of baked goods will also be included.

Vehicle exhaust emissions, particularly from diesel cars, are considered to be a significant problem for the environment and human health. Lean NOx Trap (LNT) or NOx Storage/Reduction (NSR) technology is one of the current techniques used in the abatement of NOx from lean exhausts. Researchers are constantly searching for new inexpensive catalysts with high efficiency at low temperatures and negligible fuel penalties, to meet the challenges of this field. This book will be the first to comprehensively present the current research on this important area. Covering the technology used, from its development in the early 1990s up to the current state-of-the-art technologies and new legislation. Beginning with the fundamental aspects of the process, the discussion will cover the real application standard through to the detailed modelling of full scale catalysts. Scientists, academic and industrial researchers, engineers working in the automotive sector and technicians working on emission control will find this book an invaluable resource.

Encyclopedia of Food Chemistry is the ideal primer for food scientists, researchers, students and young professionals who want to acquaint themselves with food chemistry. Well-organized, clearly written, and abundantly referenced, the book provides a foundation for readers to understand the principles, concepts, and techniques used in food chemistry applications. Articles are written by international experts and cover a wide range of topics, including food chemistry, food components and their interactions, properties (flavor, aroma, texture) the structure of food, functional foods, processing, storage, nanoparticles for food use, antioxidants, the Maillard and Strecker reactions, process derived contaminants, and the detection of economically-motivated food adulteration. The encyclopedia will provide readers with an introduction to specific topics within the wider context of food chemistry, as well as helping them identify the links between the various sub-topics. Offers readers a comprehensive understanding of food chemistry and the various connections between the sub-topics Provides an authoritative introduction for non-specialists and readers from undergraduate levels and upwards Meticulously organized, with articles structured logically based on the various elements of food chemistry

This volume focuses on solution and solid-state NMR of carbohydrates, glycoproteins, glyco-technologies, biomass and related topics. It is estimated that at least 80% of all proteins are glycoproteins. Because of the complexity, heterogeneity and flexibility of the sugar chains, the structural biology approaches for glycoconjugates have been generally avoided. NMR techniques although well established for structural analyses of proteins and nucleic acids, cannot be simply applied to this complex class of biomolecules. Nonetheless, recently developed NMR techniques for carbohydrates open the door to conformational studies of a variety of sugar chains of biological interest. NMR studies on glycans will have significant impact on the development of vaccines, adjuvants, therapeutics, biomarkers and on biomass regeneration. In this volume, the Editors have collected the most up-to-date NMR applications from experts in the field of carbohydrate NMR spectroscopy. Timely and useful, not only for NMR specialists, it will appeal to researchers in the general field of structural biology, biochemistry and biophysics, molecular and cellular biology and material science.

Magnetic resonance systems are used in almost every academic and industrial chemistry, physics and biochemistry department, as well as being one of the most important imaging modalities in clinical radiology. The design of such systems has become increasingly sophisticated over the years. Static magnetic fields increase continuously, large-scale arrays of receive elements are now ubiquitous in clinical MRI, cryogenic technology has become commonplace in high resolution NMR and is expanding rapidly in preclinical MRI, specialized high strength magnetic field gradients have been designed for studying the human connectome, and the commercial advent of ultra-high field human imaging has required new types of RF coils and static shim coils together with extensive electromagnetic simulations to ensure patient safety. This book covers the hardware and engineering that constitutes a magnetic resonance system, whether that be a high-resolution liquid or solid state system for NMR spectroscopy, a preclinical system for imaging animals or a clinical system used for human imaging. Written by a team of experts in the field, this book provides a comprehensive and instructional look at all aspects of current magnetic resonance technology, as well as outlooks for future developments.

This resource for schools and colleges demonstrates the role of chemistry in the kitchen and highlights the wide applicability of chemical principles.

The first IUPAC Manual of Symbols and Terminology for Physicochemical Quantities and Units (the Green Book) of which this is the direct successor, was published in 1969, with the object of 'securing clarity and precision, and wider agreement in the use of symbols, by chemists in different countries, among physicists, chemists and engineers, and by editors of scientific journals'. Subsequent revisions have taken account of many developments in the field, culminating in the major extension and revision represented by the 1988 edition under the simplified title Quantities, Units and Symbols in Physical Chemistry. This 2007, Third Edition, is a further revision of the material which reflects the experience of the contributors with the previous editions. The book has been systematically brought up to date and new sections have been added. It strives to improve the exchange of scientific information among the readers in different disciplines and across different nations. In a rapidly expanding volume of scientific literature where each discipline has a tendency to retreat into its own jargon this book attempts to provide a readable compilation of widely used terms and symbols from many sources together with brief understandable definitions. This is the definitive guide for scientists and organizations working across a multitude of disciplines requiring internationally approved nomenclature.