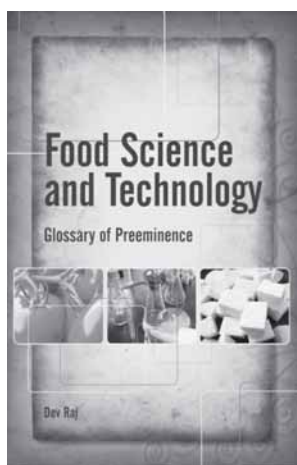


Book Review

Food Science and Technology : Glossary of preeminence



Food Science is application of basic science and engineering to study the fundamental of (physical, chemical and biochemical nature) of foods and principles of the food processing. Food technology is the use of the information generated by the food science in the selection, preservation, processing, packaging, storage and distribution to ensure greater availability of a wide variety of foods. Therefore, the Food Science and Technology is a broad discipline which contains many specializations like food microbiology, food engineering and food chemistry besides various food processing technologies. Keeping in view the importance of the food in our life, it is very important that all those concerned with food, should know about the various terminologies being used in food processing for better understanding the concept. But to understand the various concepts of food science and technology, some sort of documentation is needed. It is in this scenario that the author has made a commendable attempt to meet out this need. The book on “Food Science and Technology: Glossary of preeminence” contains around 5000 important glossary of related terms for all alphabets from A to Z. This book is covering almost every important terminology pertaining to food processing, post harvest technology, food science and technology, food Engineering, food packaging, food biochemistry

and applied nutrition, food and industrial microbiology, processing technology of snack food, bakery and confectionary, cereal crop, beverages, fruits and vegetables, diary, meat, poultry and fish, food biotechnology, food additives, food enzymes, waste management, food toxicants, fermentation technology, health foods and nutraceutical, food quality systems, and analytical techniques for quality control etc. The terminology in each alphabet has been well illustrated with examples for better understanding. At present, there is no book available which gives a complete glossary of the terminology related to Food Science and Technology. I hope the book shall prove to be a boon to the food professionals like students, researchers, teachers and all those who have interest in the area of Postharvest Technology, Food Technology, Food Science and Technology as well as for professionals related to food processing. The book will be highly beneficial to the undergraduate as well as postgraduate students of various agricultural universities for appearing in various examinations and scientific interviews like JRF, SRF, NET, ARS etc. I compliment the author Dr Dev Raj, who is working as a Scientist (Food Technology), in the Department of Food Science and Technology, Dr YSPUHF, Nauni, Solan (HP) 173230, India and publisher (New India Publishing Agency, New Delhi) for making sincere efforts for bringing out this useful publication. The book is recommended for all the food professionals and all those having some stake in food processing, preservation and above all the consumers. It would certainly be an asset to the libraries of universities, colleges and professional institutions.

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