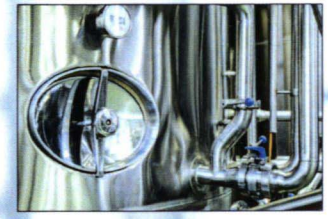
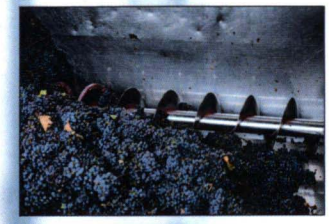
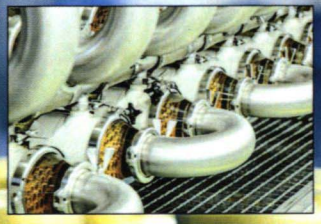
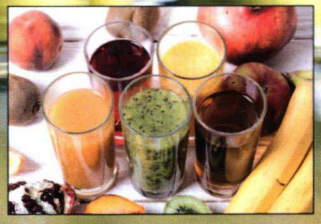
FRUIT JUICES

Extraction, Composition, Quality and Analysis









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FRUIT JUICES

Extraction, Composition, Quality and Analysis

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***Fruit Juices**: Extraction, Composition, Quality, and Analysis* is the first and only comprehensive resource to look at the full scope of fruit juices from a scientific perspective. With focus on not only the traditional ways to extract and preserve juices, this book also explores the latest novel processes that can be exploited industrially, how concentrations of key components alter the product, and methods for analysis for both safety and consumer acceptability.

Fruit juices are an important part of the diet in most societies and in some cohorts more fruit is consumed as juice than as fresh parent fruit, and in recent decades there has been an increase in the consumption of more exotic fruit juices, smoothies and juice composites. Studies have shown, that the amounts of nutrients in fruit juices are dependent on the method of production and preservation, as well as being influenced by spoilage, making the understanding of the entire process vitally important.

Written by a team of global experts, this book provides an important insights for professionals in industrial and academic research as well as in production facilities.

Key Features:

- Presents fruit juice from extraction to shelf-life in a single resource volume
- Includes quantitative as well as qualitative insights
- Provides translatable information from one fruit to another

Related Titles:

Ashurst and Hargitt, *Soft Drink and Fruit Juice Problems Solved*, Woodhead, 9781845693268

Jongen, *Fruit and Vegetable Processing: Improving Quality*, Woodhead, 9781855735484

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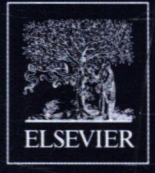

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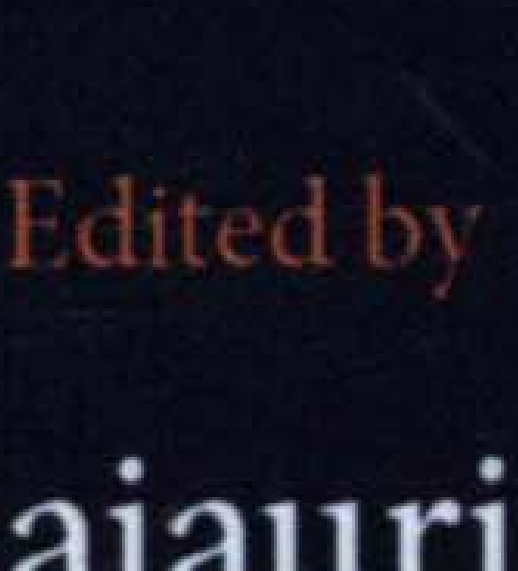

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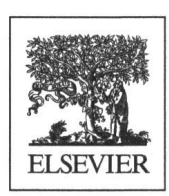

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