

WOODHEAD PUBLISHING SERIES IN FOOD SCIENCE, TECHNOLOGY AND NUTRITION



Handbook of herbs and spices

Second edition

Volume 1

Edited by K. V. Peter

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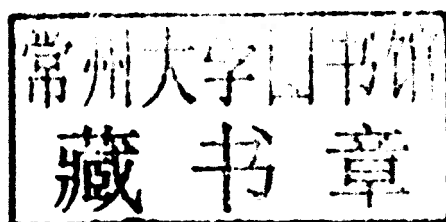
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Handbook of herbs and spices

Related titles:

Handbook of herbs and spices
Second edition, Volume 2
(ISBN 978-0-85709-040-9)

Herbs and spices are among the most versatile and widely-used ingredients in food processing. As well as their traditional roles as flavourants and colourants, they have increasingly been used as natural preservatives and for their potential health-promoting properties, for example as antioxidants. *Handbook of herbs and spices* is an essential reference work for manufacturers wishing to make the most of these important ingredients. The three volumes of the handbook's first edition have been condensed into two indispensable volumes. Comprehensively-updated, they focus on products of commercial significance. Introductory chapters cover fundamental issues such as quality specifications for herbs and spices and their use as antimicrobials in foods. Subsequent chapters each focus on a different herb or spice crop. New chapters on important products such as basil, fennel seeds, mint, kaffir lime leaves and tarragon have been added.

Handbook of herbs and spices
Volume 3, First edition
(ISBN 978-1-84569-017-5)

The third volume of this comprehensive and authoritative reference continues coverage of key herbs and spices for the food industry. Ensuring the safety of herbs and spices, their use as flavourings and functional benefits are covered in introductory chapters. Just as in Volumes 1 and 2, chapters on individual plants, their production, chemical structure and properties and uses in food processing then follow.

Postharvest biology and technology of tropical and subtropical fruits
Volume 1 (ISBN 978-1-84569-733-4)
Volume 2 (ISBN 978-1-84569-734-1)
Volume 3 (ISBN 978-1-84569-735-8)
Volume 4 (ISBN 978-0-85709-090-4)

While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as lychee, longan, carambola, and mangosteen are now also entering the market. Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further. Tropical and subtropical fruits are particularly vulnerable to postharvest losses, and are also transported long distances for sale. Therefore maximising their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are processed further into purees, juices and other value-added products, so quality optimization of processed products is also important. These books cover current state-of-the-art and emerging post-harvest and processing technologies. Volume 1 contains chapters on particular production stages and issues, whereas Volumes 2, 3 and 4 contain chapters focused on particular fruit.

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