

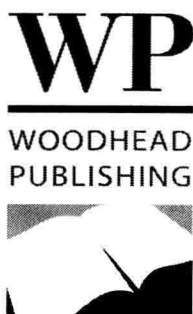
Separation, extraction and concentration processes in the food, beverage and nutraceutical industries

Edited by Syed S. H. Rizvi

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Separation, extraction and concentration processes in the food, beverage and nutraceutical industries

**Edited by
Syed S. H. Rizvi**



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**Separation, extraction and concentration
processes in the food, beverage and
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This book reviews methods and techniques for separating food components and products of the biotechnology industry. The introduction focuses on food composition and some of the conventional separation techniques. Subsequent chapters deal with each specific type or area of application individually and include information on the basic principles, industrial equipment available, commercial applications and an overview of research and development.

Novel enzyme technology for food applications
(ISBN 978-1-84569-132-5)

The food industry is constantly seeking advanced technologies to produce value-added, nutritionally-balanced products for consumers in a sustainable fashion. Since enzymes are so specific in their action, they are a useful biotechnological processing tool and by controlling the action of enzymes, innovative food ingredients and higher quality food products can be produced. Part one of *Novel enzyme technology for food applications* covers the principles of industrial enzyme technology, including methods to develop and tailor enzymes for food bioprocessing. Part two introduces the reader to novel applications of enzymes for the production of improved ingredients and food products.

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