A Revision More Than Ten Years in the Making

# Food Properties Handbook

SECOND EDITION

Edited by Shafiur Rahman • Sultan Qaboos University, Muscat, Oman

# New Approaches for Solving Problems in Food Preservation

**New Edition** 

of a Bestseller!

Dramatically restructured, more than double in size, the second edition of the **Food Properties Handbook** has been expanded from seven to 24 chapters. In the more than ten years since the publication of the internationally acclaimed and bestselling first edition, many changes have taken place in the approaches used to solve problems in food preservation, processing, storage, marketing, consumption, and even after consumption. Incorporating changes too numerous to list, this updated edition provides new measurement techniques, basic data compiled for diversified food groups, worked-out examples, and detailed graphs and illustrations.

## **Explores Empirical and Theoretical Prediction Models**

The book clearly defines the terminology and elucidates the theory behind the measurement techniques, including applications and limitations of each method. It includes data on sources of error in measurement techniques and experimental data from the literature in graphical or tabular form. The volume also elucidates empirical and theoretical prediction models for different foods with processing conditions, descriptions of the applications of the properties, and coverage of where and how to use the data and models in food processing.

## User-Friendly Format Puts the Latest Information within Easy Reach

Still under the aegis of Shafir Rahman, the new edition is now an edited volume, benefitting from the input and expertise of numerous contributors spanning both the globe and the many disciplines that influence the field. Presented in a user-friendly format, the second edition remains the definitive, and arguably the only, source for data on physical, thermal, thermodynamic, structural, and acoustic properties of foods.



## FEATURES

- Provides an overview of food properties including definitions, classifications, and predictions
- Presents water activity and sorption isotherm including terminology, measurements techniques, data for different foods, and prediction models
- Discusses thermodynamic and structural characteristics including freezing point, glass transition, gelatinization, crystallization, collapse, stickiness, ice content and state diagram
- Includes coverage of the density, porosity, shrinkage, size, and shape of foods
- Delineates thermophysical properties such as specific heat, enthalpy, thermal conductivity, thermal diffusivity, and heat transfer coefficient

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Freezing Point: Measurement, Data, and Prediction, M.S. Rahman, M. Machado-Velasco, M.E. Sosa-Morales, and J.F. Velez-Ruiz

Prediction of Ice Content in Frozen Foods, M.S. Rahman

Glass Transitions in Foodstuffs and Biomaterials: Theory and Measurements, *S. Kasapis* 

Glass Transition Data and Models of Foods, M.S. Rahman

Gelatinization of Starch, S.S. Sablani

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Sticky and Collapse Temperature: Measurements, Data, and Predictions, *B.P. Adhikari and B.R. Bhandari* 

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