



Hydrocolloids: Practical Guides for the Food Industry (Eagan Press Handbook Series)

Andrew C. Hoefler

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Hydrocolloids is the eleventh title in the Eagan Press Ingredient Handbook Series. Combining a user-friendly format with expert guidance, handbooks in this series are designed to meet the needs of professionals in many areas of the food industry. Each title focuses on an ingredient or application, giving information that is currently unavailable in a single source and presenting its subject in straightforward language.

Hydrocolloids brings together essential information on these fundamental ingredients, which are used in many food products. This handbook presents the basic facts about hydrocolloids as well as giving practical advice on their uses in many foods, including: frozen desserts, cultured products, flavored milk, processed fruit, beverages, confections, sauces, dressings, tomato-based products, processed meat, fat replacers, and bakery foods. To make technical topics understandable to a broader audience, the handbook features clearly written text filled with many easy-to-use tables and illustrations. Concise troubleshooting guides are available for those dealing with product quality or production issues. For quick reference, definitions of key terms appear in the margins of pages throughout the text and in the book's glossary.

Coverage of product applications and problem resolution, as well as general observations, information on specific hydrocolloids, and testing make Hydrocolloids a must-have for food industry professionals. Everyone from new product developers to technical sales personnel will find answers to specific gum application questions in this one-stop, practical ingredient handbook. Topics covered in Hydrocolloids include:

- Hydrocolloid chemistry
- Sourcing of raw materials
- Viscosity and gel strength measuring techniques
- Selection of hydrocolloids for specific applications
- Comparison of functional hydrocolloid properties
- Troubleshooting

Eagan Press Handbooks are valuable reference tools for a wide range of professionals, including:

- New Product Developers
- Quality Assurance Staff
- Purchasing Agents
- Production Personnel
- Plant Managers and Supervisors
- Teachers
- Students
- Suppliers
- Technical Sales Representatives
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