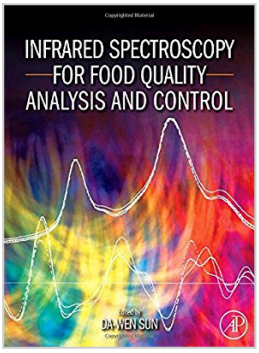

Infrared Spectroscopy for Food Quality Analysis and Control

From Academic Press

Infrared Spectroscopy for Food Quality Analysis and Control From Academic Press

Written by an international panel of professional and academic peers, the book provides the engineer and technologist working in research, development and operations in the food industry with critical and readily accessible information on the art and science of infrared spectroscopy technology. The book should also serve as an essential reference source to undergraduate and postgraduate students and researchers in universities and research institutions.

Infrared (IR) Spectroscopy deals with the infrared part of the electromagnetic spectrum. It measure the absorption of different IR frequencies by a sample positioned in the path of an IR beam. Currently, infrared spectroscopy is one of the most common spectroscopic techniques used in the food industry. With the rapid development in infrared spectroscopic instrumentation software and hardware, the application of this technique has expanded into many areas of food research. It has become a powerful, fast, and non-destructive tool for food quality analysis and control.

Infrared Spectroscopy for Food Quality Analysis and Control reflects this rapid technology development. The book is divided into two parts. Part I addresses principles and instruments, including theory, data treatment techniques, and infrared spectroscopy instruments. Part II covers the application of IRS in quality analysis and control for various foods including meat and meat products, fish and related products, and others.

*Explores this rapidly developing, powerful and fast non-destructive tool for food quality analysis and control
*Presented in two Parts -- Principles and Instruments, including theory, data treatment techniques, and instruments, and Application in Quality Analysis and Control for various foods making it valuable for understanding and application
*Fills a need for a comprehensive resource on this area that includes coverage of NIR and MVA

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Editorial Review

About the Author
BACK OF BOOK 17 March 2016

Dr. Da-Wen Sun is internationally recognized for his leadership in food engineering research and education and is a highly respected journal editor. He is the recipient of numerous awards and honors including election to the Royal Irish Academy in 2010, selection as a Member of Academia Europaea (The Academy of Europe) in 2011, induction as a Fellow of International Academy of Food Science and Technology in 2012, recipient of the International Association for Food Protection (IAFP) Freezing Research Award in 2013, recipient of the International Association of Engineering and Food (IAEF) Lifetime Achievement Award in 2015, and named as a Thomson Reuters Highly Cited Researcher in 2015.

Dr. Da-Wen Sun is internationally recognized for his leadership in food engineering research and education and a highly respected journal editor. He is the recipient of numerous awards and honors including election to the Royal Irish Academy in 2010, selection as a Member of Academia Europaea (The Academy of Europe) in 2011, induction as a Fellow of International Academy of Food Science and Technology in 2012, the International Association for Food Protection (IAFP) Freezing Research Award in 2013, the International Association of Engineering and Food (IAEF) Lifetime Achievement Award in 2015 and naming as 2015 Thomson Reuters Highly Cited Researcher. His many scholarly works have become standard reference materials for researchers in the areas of computer vision/hyperspectral imaging, computational fluid dynamics modelling, and vacuum cooling. Results of his work have been published in more than 400 peer-reviewed journal papers (Web of Science h-index = 66), among them; thirty papers have been selected by ESI as highly-cited papers, ranking him first in the world in Agricultural Sciences.

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