《食品科学与工程英语》

图书基本信息

书名:《食品科学与工程英语》

13位ISBN编号: 9787810733014

10位ISBN编号:781073301X

出版时间:2003-1

出版社:

作者:张兰威

页数:587

版权说明:本站所提供下载的PDF图书仅提供预览和简介以及在线试读,请支持正版图书。

更多资源请访问:www.tushu000.com

《食品科学与工程英语》

内容概要

《食品科学与工程英语》从权威性刊物和经典著作中选取了语言生动、内容新颖、形式多样,又能较全面反映食品科学的原文,全书共分18个单元。

《食品科学与工程英语》

书籍目录

Unit 1 Part A Food Nutrition Part B Nature of Nutritional ProblemsUnit 2 Part A Carbohydrates Part B Molecular Transformations of Starch and Protein During Twin-Screw Extrusion Processing of CornmealUnit 3 Part A Lipids Part B Dietary Fat and Disease: What Do We Know and Where Do We StandUnit 4 Part A Proteins Part B Enzyme-Modified Proteins from Com Gluten MealUnit 5 Part A The Food Processing Part B Basic Milk ProcessingUnit 6 Part A Pasteurization and Blanching Part B Freezing and Frozen-Food StorageUnit 7 Part A Liquid Concentration Part B DehydrationUnit 8 Part A Microorganisms and Food Spoilage Part B Food Preservation AlternativesUnit 9 Part A Microbiology and Fermented Foods Part B Microorganisms and BiotechnoligyUnit 10 Part A Other Microbial Products Part B Food Yeasts and DerivativesUnit 11 Part A Raw Milk Part B Dairy ProductsUnit 12 Part A Beef Slaughtering, Cutting, Preserving, and Cooking on the Farm Part B Meat and Meat ProductsUnit 13 Part A Eggs as a Functional Food Alternative to Fish and Supplements for the Consumption of DHA Part B SeafoodsUnit 14 Part A Raw Materials' Selection of Baked Products Part B Dough Making and Handing of Baked ProductsUnit 15 Part A Beverages Part B Soft DrinksUnit 16 Part A Principles of Food Packaging Part B Packaging EquipmentUnit 17 Part A Food Safety Part B Food Safety, Risks and HazardsUnit 18

《食品科学与丁程英语》

版权说明

本站所提供下载的PDF图书仅提供预览和简介,请支持正版图书。

更多资源请访问:www.tushu000.com