

Sensory Science Applications for Food Production

Part of the Advances in Environmental Engineering and Green Technologies Book Series

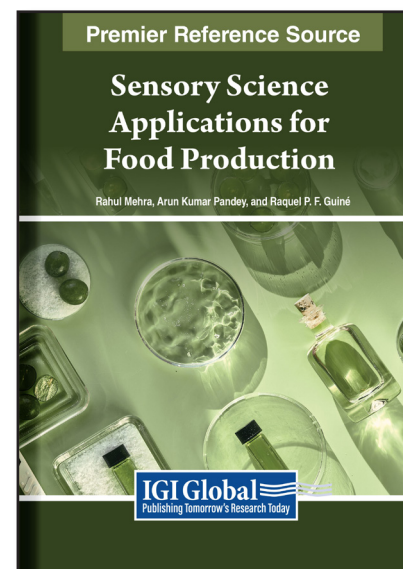
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Description:

Despite the critical role of sensory science in ensuring food quality and safety, there needs to be more comprehensive educational resources that cover the breadth and depth of this field. Current literature often focuses on isolated aspects, leaving scholars and practitioners needing a unified reference for understanding the complex interplay of sensory organs, evaluation techniques, and technological advancements. This gap hinders the development of skilled sensory panelists and restricts innovation in food product development and quality control.

Sensory Science Applications for Food Production bridges this gap by offering a comprehensive and cohesive overview of sensory science. Through its meticulously crafted chapters, the book thoroughly explores sensory organs, including Gustation, Olfaction, Vision, Sense of touch, and Auditory Perception. It elucidates the mechanisms behind sensory perception, examines abnormalities, and discusses factors influencing perception, all crucial for training proficient sensory panelists. The book also delves into advanced sensory evaluation techniques, including their application in developing innovative food products, addressing the need for up-to-date knowledge in the field.

This book equips readers with the knowledge and skills to navigate sensory science and technology complexities by addressing these critical aspects. It is a valuable resource for graduate and post-graduate students, research scholars, and academicians, empowering them to contribute meaningfully to advancing food science and technology. Additionally, professionals in food processing will find this book indispensable for enhancing their understanding of sensory science, ultimately leading to improved food quality and safety practices worldwide.



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Topics Covered:

- Anatomy and Physiology of the Ear
- Anatomy and Physiology of the Eye
- Anatomy and Physiology of the Nose
- Application of Sensory Evaluation in Food Product Development
- Factors Affecting Sensory Evaluation Techniques
- Food Safety
- Gustation
- Olfaction
- Recent Advances in Sensory Technologies
- Sense of Touch
- Sensory Evaluation
- Sensory Panel
- Taste Measurement Techniques
- Texture Classification and Measurement Techniques
- Visual Impact

Subject: Environment & Agriculture

Classification: Edited Reference

Readership Level: Advanced-Academic Level (Research Recommended)

Research Suitable for: Advanced Undergraduate Students; Graduate Students; Researchers; Academicians; Professionals; Practitioners

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