

Contents

Part I Safe and Healthy Food

1 Safe Food and Healthy Diets	3
Elke Anklam	
2 Food Supply Chains vs. Food Supply Nets	9
Peter Raspor and Mojca Jevšnik	
3 Food Safety Aspects Concerning Traditional Foods	33
Nastasia Belc, Denisa Eglantina Duță, Enuța Iorga, Gabriela Mohan, Claudia Elena Moșoiu, Adrian Vasile, Angel Martinez Sanmartin, Maria Antonia Pedrero Torres, David Quintin Martinez, Ana Luísa Amaro, Paula Teixeira, Eduardo Luís Cardoso, Manuela Estevez Pintado, Vânia Ferreira, Rui Magalhães, and Gonçalo Almeida	
4 Factors Affecting Elimination of Carcinogenic Compounds from Food Products	55
Peter Šimko	
5 Acrylamide Formation in Foods: Role of Composition and Processing	67
Vural Gökmen	
6 Detection of Bioactive Compounds in Plants and Food Products	81
Vesna Tumbas Šaponjac, Jasna Čanadanović-Brunet, Gordana Četković, and Sonja Djilas	
7 Beer as an Integral Part of Healthy Diets: Current Knowledge and Perspective	111
Ida J. Leskošek-Čukalović	

8	The Strategy for Screening of Antioxidant Constituents in Protein Hydrolysates	145
	Ilya V. Nikolaev [†] , Alexey S. Kononikhin, Anna A. Torkova, Stefano Sforza, and Olga V. Koroleva	
Part II Food Quality		
9	Heat-Induced Casein–Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?	163
	Mirjana B. Pesic, Miroljub B. Barac, Sladjana P. Stanojevic, and Miroslav M. Vrvic	
10	Whey Protein Edible Coatings: Recent Developments and Applications	177
	Marta Henriques, David Gomes, and Carlos Pereira	
11	Physical and Sensory Properties of High Added Value Rice Extrudates	197
	Vasiliki Oikonomopoulou, Asterios Bakolas, and Magdalini Krokida	
12	Quality Standardization of Traditional Dry Fermented Sausages: Case of Petrovská klobása	221
	Ljiljana Petrović, Tatjana Tasić, Predrag Ikonić, Branislav Šojić, Snežana Škaljac, Bojana Danilović, Marija Jokanović, Vladimir Tomović, and Natalija Džinić	
Part III Food Biotechnology		
13	Traditional and Emerging Technologies for Autochthonous Lactic Acid Bacteria Application	237
	Zorica Radulović, Jelena Miočinović, Tanja Petrović, Suzana Dimitrijević-Branković, and Viktor Nedović	
14	Effect of Cell Immobilization on Properties of Presumptive Probiotics	257
	Dimitra Dimitrellou, Marianthi Sidira, Dimitris Charalampopoulos, Petros Ypsilantis, Alex Galanis, Constantinos Simopoulos, and Yiannis Kourkoutas	
15	The Biocide and Antibiotic Resistance in <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i>	269
	Ana Mavri, Urška Ribič, and Sonja Smole Možina	
16	Food Cold Chain Management and Optimization	285
	Petros S. Taoukis, Eleni Gogou, Theofania Tsironi, Marianna Giannoglou, Efimia Dermesonlouoglou, and George Katsaros	

Part IV Food Engineering

17 Microbial Polysaccharides: Between Oil Wells, Food and Drugs 313
 Jovana R. Stefanović Kojić, Miroslav M. Vrvčić, Gordana Đ. Gojgić-Cvijović, Vladimir P. Beškoski, and Dragica M. Jakovljević

18 Encapsulation Technologies for Food Industry 329
 Verica Đorđević, Adamantini Paraskevopoulou, Fani Mantzouridou, Sofia Lalou, Milena Pantić, Branko Bugarski, and Viktor Nedović

19 Innovations in Food Packaging Materials 383
 Artur Bartkowiak, Małgorzata Mizielińska, Patrycja Sumińska, Agnieszka Romanowska-Osuch, and Sławomir Lisiecki

20 Food Processing Using Supercritical Fluids 413
 Željko Knez

21 Aqueous Fractionation of Dry-Milled Corn Germ for Food Protein Production 443
 Lisa R. Wilken and Zivko L. Nikolov

About the Editors 463

Index 467



<http://www.springer.com/978-3-319-24038-1>

Emerging and Traditional Technologies for Safe,
Healthy and Quality Food

Nedović, V.; Raspor, P.; Lević, J.; Tumbas Šaponjac, V.;
Barbosa-Cánovas, G.V. (Eds.)

2016, XVIII, 478 p. 68 illus., 19 illus. in color., Hardcover
ISBN: 978-3-319-24038-1