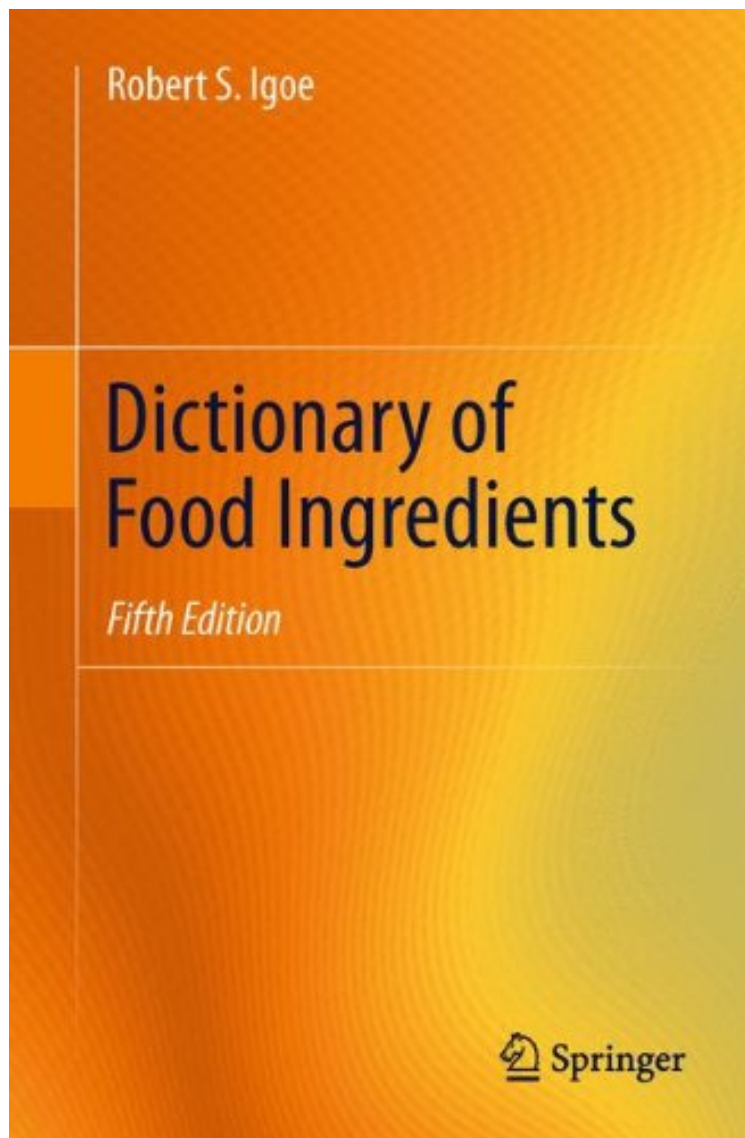



## Dictionary of Food Ingredients

*Robert S. Igoe*

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#408630 in Books Robert S Igoe 2011-06-29 2011-06-29Original language:EnglishPDF # 1 9.25 x .60 x 6.10l, .83 #File Name: 1441997121255 pagesDictionary of Food Ingredients | File size: 51.Mb

**Robert S. Igoe : Dictionary of Food Ingredients** before purchasing it in order to gage whether or not it would be worth my time, and all praised Dictionary of Food Ingredients:

0 of 0 people found the following review helpful. be cautious about this listingBy CustomerIf you order the hardcover, you will probably receive a paperback like I did. There is a reason for it being less expensive. However, it is a comprehensive book, lots of info (esp. if you are a chemistry person like me). Minus one star for paper vs hardcover, and minus another because the item picture was different at the time I had ordered it.1 of 1 people found the following

review helpful. A great resource for food ingredients!By Ryan MillsThis is what I use for my job on a regular basis. I deal with over 1,000 food ingredients on a day in and day out basis. This is a great resource for me.2 of 2 people found the following review helpful. valuable resourceBy Brenda JacobI relied greatly on this resource in previous job in labeling and regulatory compliance. When I began similar career with another company, it was one of the first resource tools that I requested.

The Dictionary of Food Ingredients is a unique, easy-to-use source of information on over 1,000 food ingredients and additives. Like the previous editions, the Fifth Edition provides clear and concise information on currently used additives, including natural ingredients, FDA-approved artificial ingredients, and compounds used in food processing. The dictionary entries, organized in alphabetical order, include information on ingredient functions, chemical properties, and uses in food products. This revised and updated fifth edition also features a new section, Food Definitions and Formulations, a thoroughly expanded list of food ingredients approved for use in the European Union, with E numbers, as well as new information on existing and more recently approved ingredients.

From the reviews of the fifth edition:This handy reference by Igoe (retired consultant) offers alphabetical access to definitions of more than 1,000 food ingredients. Concise entries describe the ingredients source, basic chemical properties, functions, and various uses. Coverage includes natural and artificial ingredients as well as those used in food processing. Packed with information, this small dictionary will be a very useful acquisition for undergraduate and graduate libraries supporting programs in food science, chemistry, nutrition, and related fields. Summing Up: Highly recommended. Lower-level undergraduates through researchers/faculty. (J. S. Whelan, *Choice*, Vol. 49 (4), December, 2011)It is wider in coverage, and does have a list of E numbers at the end following a US list of food additives covered under federal regulations. This will be a useful book to anyone interested in what is in their food. It is the sort of reference book school and public libraries should have. It will also be of use in the food industry for those members of staff who are not food scientist or technologists. (John Goodier, *Reference s*, Vol. 26 (4), 2012)From the Back CoverDictionary of Food Ingredients is a concise, easy-to-use resource covering over 1,000 food ingredients and additives, including natural ingredients, FDA-approved artificial ingredients, and compounds used in food processing. Organized alphabetically, definitions cover functionality, chemical properties, and applications, and thorough cross-referencing allows readers to follow related and similar ingredients. A section based on the Code of Federal Regulations lists food ingredients according to their US approval status, and a bibliography pinpoints further information. This revised and updated fifth edition features a new section, Food Definitions and Formulations, and a thoroughly expanded list of food ingredients approved for use in the European Union, with E numbers. In addition, the fifth edition provides new information on existing and more recently approved ingredients. The Dictionary is an unparalleled source of information, providing practical, scientific, and regulatory information on every important ingredient and category. This resource will be of value to food scientists, ingredient suppliers, dietitians, extension specialists, food customer service personnel, and students. About the AuthorRobert S. Igoe, MS, MBA, now retired, worked at Kelco Company and its subsequent companies owned by Merck, Monsanto, ISP in Research Development, Technical Services, and Technical/Sales Management for Latin America. He also worked as a consultant to the food industry.