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ΤΡΟΦΟΓΝΩΣΙΑ

ΕΝΟΤΗΤΑ ΙΙΙ Η ΔΙΑΧΕΙΡΙΣΗ ΤΩΝ ΤΡΟΦΙΜΩΝ

ΤΑ ΤΡΟΦΙΜΑ ΣΤΟ ΠΙΑΤΟ ΚΑΙ ΣΤΟ ΕΡΓΑΣΤΗΡΙΟ



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Abstract

This textbook consists of four "Parts" (Part Η', Θ', Ι', ΙΑ') and each Part consists of "Chapters", thirteen in total (Chap. 28th–40th). The textbook deals with the additives and substitutes that are usually applied to the foods before their consumption. It also contains the functional foods, the novel foods, cooking methods, the substitutes of the food

components as well as some special food preparations. The content of each chapter refers to the definition, the discrimination, the categories, and the composition of each food additive type. Finally, the textbook addresses the methods followed for the standardization and safety and the examinations carried out for the estimation of the food properties.

