

Food Selection and Preparation: A Laboratory Manual

LINA RASKE



Table of Contents

Chapter 1

| Chapter 2 | Influence of Wheat-Milled Products and Their Additive Blends on Pasta Dough Rheological, Microstructure, and Product Quality Characteristics 25 |
|-----------|---|
| Chapter 3 | Preparation methods influence gastronomical outcome of hollandaise sauce 57 |
| Chapter 4 | Quality Characteristics, Nutraceutical Profile, and Storage Stability of Aloe Gel-Papaya Functional Beverage Blend 97 |
| Chapter 5 | Development and characterization of a new sweet egg- based dessert formulation 117 |
| Chapter 6 | Sous vide cooking: A review 151 |
| Chapter 7 | Food Safety Training Is Associated with Improved Knowledge and Behaviours among Foodservice Establishments' Workers 201 |
| Chapter 8 | Mineral Properties and Dietary Value of Raw and Processed Stinging Nettle (Urtica dioica L.) 221 |

Uses of Rhizopus oryzae in the kitchen

1

| Chapter 9 | Fruit Leathers: Method of Preparation and Effect of |
|------------|---|
| | Different Conditions on Qualities 241 |
| Chapter 10 | Microbes Associated with Freshly Prepared Juices of |
| | Citrus and Carrots 275 |
| Chapter 11 | Cooking Chicken Breast Reduces Dialyzable Iron |
| | Resulting from Digestion of Muscle Proteins 297 |
| | Index 215 |

Index

Fruit Leathers, 241

A G Airiness, 70, 78, 79, 90, 91, 92 Grains, 8, 20, 53 Apple Leather, 246 Guava Leather, 251 Apricot Leather, 249 H В HACCP, 181, 198, 199, 206, 209, Butter sauce, 58 218 Hollandaise sauce, 58, 59, 76, 92, 95 D Hot Air Drying, 260 Durian Leather, 250 E Innovative gastronomy, 2 Egg yolk granules, 118, 120, 148 Eggs, 66 J Emulsion, 58, 82 Jackfruit Leather, 252 F K Flavor, 17, 58, 93, 94, 95, 199

Kiwifruit Leather, 253

L

Legumes, 15, 21, 173 Lemon juice, 68 Longan Leather, 254 Low-cholesterol dessert, 118

M

Mango Leather, 255
Meat, 156, 161, 195, 197, 199, 237, 314
Microwave Drying, 262
Mold fermentations, 2
Molecular gastronomy, 58
Myofibrillar proteins, 157

N

Nuts, 15

P

papaya, 97, 98, 99, 100, 103, 104, 105, 107, 110, 111, 112, 243, 252, 256, 262, 267, 271, 272 Papaya Leather, 252, 256

Pear Leather, 257

Pineapple Leather, 258 Plants, 172 Poultry, 171, 192

R

Rheology, 118, 146, 148 Rhyzopus oryzae, 1, 2

S

Sarcoplasmic proteins, 158
Sensory evaluation, 48, 118, 125, 139
Sous vide cooking, 151, 152, 161, 175, 185
Strawberry Leather, 259
Sun Drying, 264

Т

Tenderness, 159, 197 Texture, 17, 44, 53, 96, 118, 124, 146, 147

V

Vacuum packaging, 163, 182