

Food Microscopy (An Annotated Bibliography)

PART V. MISCELLANEOUS

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In this final part of the bibliography, a variety of miscellaneous publications, which could not be readily classified under the subject headings of previous sections or have appeared since publication of previous sections, have been listed. Several of the papers concern thermophysical properties of foodstuffs and the effect that processing treatments such as freezing, spray drying and dehydration have on the structure, composition and organoleptic qualities of food materials. Also listed are investigations carried out into the mechanism of certain processes such as flocculation, ice formation under different conditions of freezing, the formation of oil drops in emulsions produced by high pressure homogenisation, and the effects of nutrient environment on the growth of organisms. The interactions taking place between various food components and their contribution to product character and performance has also been included. For example, the interaction occurring between low methoxy pectin and milk components in puddings, the formation of soybean protein aggregates, the interaction of carrageenan and κ -casein, the structure of interfacial membranes, the interaction of food emulsifiers with water giving rise to liquid crystalline structures, the ultrastructure of gelatin gels, pectate gels and cellulose, and the structure of single cell protein curd. References to commodities which are adjuncts to the food industry, by virtue of their use in processing, handling and packaging, are also quoted, e.g. detergents, filter aids, paper, packaging materials and photographic films. Finally, microscopic information and techniques which are of general interest and application to a range of foodstuffs have been incorporated in this section, e.g. refractive indices data, microtome sectioning, histological procedures, temperature controlled microscopy and photomicrography.

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