

Water Relationships In Foods Advances In The 1980s And Trends For The 1990s

Food Structure and Moisture Transfer Valérie Guillard 2013-02-11 It's well known that the structural characteristics of food materials influence their mass transfer, especially their water transfer properties during such processes as drying, hydration, and storage. In porous cereal-based products, for example, effective water diffusivity is highly affected by the volume fraction and distribution of both solid and gas phases, while in dense food materials, such as fat-based or other edible coatings, it depends on factors that affect the "tightness" of the molecular structure (e.g., free volume, cohesive energy density, crystallinity). This Brief will review the impact of food structure on moisture transfer. A multi-scale analysis of food structure will include a look at molecular structure (e.g., free volume, crystallinity), nanostructure, microstructure (e.g., porous food), and macrostructure (e.g., bilayer structure). For each structural analysis, a focus on the mathematical modelling of the relationship between structural properties and moisture transfer properties will be performed.

Current Catalog National Library of Medicine (U.S.) 1992 First multi-year cumulation covers six years: 1965-70.

Water Relationships in Foods Harry Levine 1991-09-30 This book was developed from the papers presented at a symposium on "Water Relationships in Foods," which was held from April 10-14, 1989 at the 197th National Meeting of the American Chemical Society in Dallas, Texas, under the auspices

of the Agricultural and Food Chemistry Division of ACS. The editors of this book organized the symposium to bring together an esteemed group of internationally respected experts, currently active in the field of water relationships in foods, to discuss recent advances in the 1980's and future trends for the 1990's. It was the hope of all these contributors that this ACS symposium would become a memorable keystone above the foundation underlying the field of "water in foods." This strong foundation has been constructed in large part from earlier technical conferences and books such as the four milestone International Symposia on the Properties of Water (ISOPOW I-IV), the recent IFT Basic Symposium on "Water Activity" and Penang meeting on Food Preservation by Moisture Control, as well as the key fundamental contributions from the classic 1980 ACS Symposium Series #127 on Water in Polymers, and from Felix Franks' famous seven-volume Comprehensive Treatise on Water plus five subsequent volumes of the ongoing Water Science Reviews. The objective of the 1989 ACS symposium was to build on this foundation by emphasizing the most recent and major advances.

Food Processing Anilkumar G. Gaonkar 1995-10-13 Sustained developments in various branches of science and technology have resulted in considerable improvements in food processing methods. These new processing technologies have in turn contributed to enhancement of the quality and acceptability of foods. The aim of this book is to assemble, for handy reference, new developments pertaining to selected food processing technologies. Food processing methods covered include: NMR imaging, on-line NMR, on-line sensors, ultrasonics, synchrotron radiation to study fast events, membrane processing, bioseparation, high pressure processing, aseptic processing, irradiation, freezing, extrusion and extraction technologies. The book, adequately referenced and illustrated with numerous figures and tables, is a valuable reference for scientists, engineers, and technologists

in industries and government laboratories involved in food processing, food research and/or development, and also for faculty, advanced undergraduate, graduate and postgraduate students from the Food Science, Food Engineering, and Agricultural Engineering departments.

Water Properties in Food, Health, Pharmaceutical and Biological Systems David S. Reid 2010-11-29

This title focuses on the comprehension of the properties of water in foods, enriched by the approaches from polymer and materials sciences, and by the advances of analytical techniques. The International Symposium on the Properties of Water (ISOPOW) promotes the exchange of knowledge between scientists involved in the study of food materials and scientists interested in water from a more basic point of view and the dialogue between academic and industrial scientists/technologists. This comprehensive book covers the topics presented at the 10th ISOPOW held in Bangkok, Thailand in 2007, including water dynamics in various systems, the role of water in functional food and nano-structured biomaterials. Special features include: Latest findings in the properties of water in food, pharmaceutical and biological systems Coverage of the 10th International Symposium on the Properties of Water (ISOPOW) Includes water dynamics, water in foods stability, and water in micro and nano-structured food and biomaterials Reflects the vast array of research and applications of water world wide

The Technology of Wafers and Waffles I Karl F. Tiefenbacher 2017-05-16 The Technology of Wafers and Waffles: Operational Aspects is the definitive reference book on wafer and waffle technology and manufacture. It covers specific ingredient technology (including water quality, wheat flour, starches, dextrans, oils and fats) and delves extensively into the manufacturing elements and technological themes in wafer manufacturing, including no/low sugar wafers, hygroscopic wafers, fillings and enrobing. The book explains, in detail, operating procedures such as mixing, baking,

filling, cooling, cutting and packaging for every type of wafer: flat and shaped wafers for making biscuits, ice cream cones, cups, wafer reels, wafer sticks (flute wafers) and biscuit wafers. It also explores the various types of European (Belgian) waffles and North American frozen waffles. Serves as a complete reference book on wafer and waffle technology and manufacturing, the first of its kind Covers specific ingredient technology such as water quality, wheat flour, starches, dextrins, oils and fats for wafer and waffles Explores wafer and waffle product types, development, ingredients, manufacturing and quality assurance Explains the scientific background of wafer and waffle baking Informs both artisan and industrial bakers about many related areas of bakery product manufacturing

Advances in Carbohydrate Chemistry and Biochemistry 2013-11-28 Since its inception in 1945, this serial has provided critical and informative articles written by research specialists that integrate industrial, analytical, and technological aspects of biochemistry, organic chemistry, and instrumentation methodology in the study of carbohydrates. The articles provide a definitive interpretation of the current status and future trends in carbohydrate chemistry and biochemistry. Features contributions from leading authorities and industry experts Informs and updates on all the latest developments in the field

Quality in Frozen Food Marilyn C. Erickson 2012-12-06 This book presents a comprehensive, integrated view of quality in frozen foods. It addresses quality from a number of perspectives: technological (mechanical and cryogenic methods of freezing); categorical (classification of quality loss); analytical (measurement of quality); theoretical (model building); applied (preventative treatments), and administrative (policy). The book focuses on the principles of freezing and the concepts of quality, and is therefore applicable to research and development of all types of products.

Features include: technological and fundamental features of freezing; types of deterioration that occur in frozen foods; treatment to minimize quality losses during freezing and storage; methods to assess quality losses; strategies that impact a frozen product's quality and ultimate consumer acceptance.

National Library of Medicine Current Catalog National Library of Medicine (U.S.) 1992

Analysis of the Flow Field in Single-screw Extruders Using Magnetic Resonance Imaging Cynthia Kiyoko Agemura 1993

Ingredient Interactions Anilkumar G. Gaonkar 2016-04-19 Understanding interactions among food ingredients is critical to optimizing their performance and achieving optimal quality in food products. The ability to identify, study, and understand these interactions on a molecular level has greatly increased due to recent advances in instrumentation and machine-based computations. Leveraging this knowledge allows for new and unique opportunities for the developers of food products. *Ingredient Interactions: Effects on Food Quality, Second Edition* is an incisive and convenient reference that presents the latest technical information available on food ingredient interactions. This text contains chapters written by internationally renowned experts in their fields who concentrate on the examination of real foods as well as model food systems. It discusses rheological concepts and the application of microscopic techniques to study ingredient interactions. The book also describes the transformations mediated by water and the structure-function relationship of starches with different chemical classes of ingredients, as well as interactions involving sweeteners, proteins, enzymes, lipids, emulsifiers, and flavor components. *Ingredient Interactions: Effects on Food Quality, Second Edition* is a comprehensive single-source guide that explains how major food ingredients such as water, starches, sweeteners, lipids, proteins, and

enzymes interact with other constituents and affect food quality.

Chemotactic Cytokines J. Westwick 2012-12-06 The existence of a new family of chemotactic cytokines was realised in 1987 following the isolation and structural determination by several groups of a peptide consisting of 72 amino acids which was a potent activator of neutrophils and a chemotactic agent for lymphocytes. The first symposium of this series was held at the Royal College of Surgeons of England in December 1988, entitled Novel Neutrophil Stimulating Peptides, and brought together the majority of the laboratories which had published in this area, see Immunology Today 10: 146-147(1989). Since the first symposium there has been a dramatic increase in our knowledge of the biology of this family of structurally related peptides. The Second International Symposium on Chemotactic Cytokines was held at the Royal College of Surgeons of England in June 1990. The aim of this symposium was to provide both a forum for discussion and to determine whether this knowledge can be utilised in the design of novel therapeutic strategies for the treatment of inflammatory disorders. Although the majority of studies have been concerned with the regulation of these peptides at the molecular and cellular level, there is now evidence to suggest that specific members of this superfamily have a role in the pathogenesis of a number of diverse diseases including arthritis, psoriasis, atherosclerosis, wound repair, inflammatory lung diseases and glomerulonephritis.

Physicochemical Aspects of Food Engineering and Processing Sakamon Devahastin 2010-08-03

Physical and chemical interactions between various constituents resulting from processing operations often lead to physical, sensory, and nutritional changes in foods. Combining important information on processing and food quality, Physicochemical Aspects of Food Engineering and Processing describes the effects of various processing technologies on

Immunobiology of Proteins and Peptides VI M. Zouhair Atassi 2012-12-06 The articles in this volume represent papers delivered by invited speakers at the 6th International Symposium on the Immunobiology of Proteins and Peptides. In addition, a few of the abstracts submitted by participants were scheduled for minisymposia and some of the authors, whose presentations were judged by the Scientific Council to be of high quality, were invited to submit papers for publication in this volume. This symposium was established in 1976 for the purpose of bringing together, once every two or three years, active investigators in the forefront of contemporary immunology, to present their findings and discuss their significance in the light of current concepts and to identify important new directions of investigation. The founding of the symposium was stimulated by the achievement of major breakthroughs in the understanding of the immune recognition of proteins and peptides. We believed that these breakthroughs will lead to the creation of a new generation of peptide reagents which should have enormous potential in biological, therapeutic and basic applications. This anticipated explosion has in fact since occurred and many applications of these peptides are now being realized.

NMR Investigation of Food Structure Shu-Wen Han 1993

The Properties of Water in Foods ISOPOW 6 David Reid 2012-12-06 Water is recognized as being a critically important determinant of the properties of many foods. It is therefore appropriate to devote a meeting to the topic. The first such meeting was organized by the late Ron Duckworth, and held in 1974 at the University of Strathclyde in Scotland. As a result of this first meeting, the organization known as International Symposium on the Properties of Water (ISOPOW) was born, and since that first ISOPOW meeting there have been five international meetings. At each meeting, participants from academia and from industry have shared state of the science information pertinent

to the role of water in foods. Each meeting has served as a review of the current state of knowledge. ISOPOW 6 is the first of these meetings where Ron Duckworth's presence has not been felt, though he clearly attended the meeting in spirit. A lively group of academics and industrial scientists assembled in Santa Rosa, California, to discuss the current state of the science. As meeting chairperson, I must acknowledge the tremendous contributions made by the organizing committee, by the session chairpersons and by the central committee. Without all their help, nothing could have been achieved. Most important to the success of the meeting, however, was the very active participation of all attendees. In all seven sessions, the papers were excellent and their discussion was very spirited.

High-Energy, Nutrient-Dense Emergency Relief Food Product Institute of Medicine
2002-04-23 The present study was conducted by an ad hoc subcommittee of the Committee on Military Nutrition Research. The Subcommittee on Technical Specifications for a High-Energy Emergency Relief Ration was established by the Food and Nutrition Board of the Institute of Medicine in response to a request from USAID and DOD to develop technical specifications for a product for use in food relief after natural disasters or other emergency situations around the world. The specifications are to be used by both agencies in their calls for bids from U.S. food manufacturers to supply such a product.

Food Emulsions David Julian McClements 2004-12-16 Food Emulsions: Principles, Practice, and Techniques, Second Edition introduces the fundamentals of emulsion science and demonstrates how this knowledge can be applied to better understand and control the appearance, stability, and texture of many common and important emulsion-based foods. Revised and expanded to reflect recent developments, this s

Mechanisms of Anesthetic Action in Skeletal, Cardiac, and Smooth Muscle Thomas J.J. Blanck 2012-12-06 The volatile anesthetics continue to be one of the most mysterious yet commonly used class of drugs in medical practice today. A prominent and troublesome side effect of volatile anesthetics is their ability to alter hemodynamics. This arises from two diverse but interrelated phenomena, depression of cardiac contractility and dilation of the vasculature. These effects of volatile anesthetics on cardiac and smooth muscle plus the action of volatile anesthetics on skeletal muscle in the malignant hyperthermic syndrome have led to concern about the interaction of volatile anesthetics (and other anesthetic agents) with calcium metabolism in the muscle cell. Many of the phenomena caused by anesthetics appear to have common mechanisms in all of the muscle types; however, the differences among skeletal, cardiac and smooth muscle also lead to distinct effects of the anesthetics in each. Given the diverse research disciplines which have been brought to bear on the mechanism of anesthetic alteration of contractility, the symposium from which this book originates was convened for the purpose of gathering those with common interests in anesthetic agents and their cellular and subcellular actions in muscle. The recent symposium had its origins in a small but exciting meeting that took place at the University of Texas at Houston in 1984. At that time, Robert Merin and Jacques Chelly convened a group of people who had interest in cardiac muscle and calcium antagonists.

Red Blood Cell Aging Antonio De Flora 2013-03-08 The mammalian erythrocyte is a very suitable model for the study of aging at the cellular and molecular level. It is not only a matter of apparent simplicity in terms of biochemistry, biophysics and physiology but more likely this cell offers a great possibility for elucidating some basic problems in the process of aging. In fact, nowadays, it is possible to follow individual cells all along their life span in circulation, it is possible to obtain these

cells when young, middle aged or old and it is possible to obtain cells from individuals of defined ages and transfuse them into compatible recipients to investigate the role of the environment where the cell lives, and finally it is possible to easily manipulate the red cell content in terms of enzymatic activities and/or metabolic properties to investigate the possible effect of these manipulations on cell survival. This book, *Red Blood Cell Aging*, is based on a symposium held in Urbino, Italy, at the end of 1990 and examines the impact of age on the membrane, metabolism, structural and enzymatic proteins of mammalian erythrocytes. The various contributions to this symposium not only described those processes of aging which affect the cell but also provided a nearly complete picture of the event{s} and mechanism{s} that every day permits to recognize among 25 trillion circulating red cells {in an average adult} that 1 percent that have reached the end of their 120 day life span in circulation.

Protein Functionality in Food Systems Navam S. Hettiarachchy 1994-05-10 This volume examines the contributions of proteins to the technological and organoleptic characteristics of food. It provides a solid basis for understanding the principles of food protein functionality and offers information to help develop unique food products using proteins as novel ingredients. Properties such as solubility, viscosity, gelation, emulsification and foam formation are discussed.

Nondestructive Food Evaluation Sundaram Gunasekaran 2000-12-06 This volume illustrates significant changes in optical, magnetic, ultrasonic, mechanical and biological nondestructive evaluation techniques for online automatic control of food quality evaluation, including X-ray tomography. It presents advances in computer vision, X-ray imaging, ultrasonics, biosensors, and data analysis.

Fennema's Food Chemistry Srinivasan Damodaran 2017-05-25 This latest edition of the most

internationally respected reference in food chemistry for more than 30 years, Fennema's Food Chemistry, 5th Edition once again meets and surpasses the standards of quality and comprehensive information set by its predecessors. All chapters reflect recent scientific advances and, where appropriate, have expanded and evolved their focus to provide readers with the current state-of-the-science of chemistry for the food industry. This edition introduces new editors and contributors who are recognized experts in their fields. The fifth edition presents a completely rewritten chapter on Water and Ice, written in an easy-to-understand manner suitable for professionals as well as undergraduates. In addition, ten former chapters have been completely revised and updated, two of which receive extensive attention in the new edition including Carbohydrates (Chapter 3), which has been expanded to include a section on Maillard reaction; and Dispersed Systems: Basic considerations (Chapter 7), which includes thermodynamic incompatibility/phase separation concepts. Retaining the straightforward organization and accessibility of the original, this edition begins with an examination of major food components such as water, carbohydrates, lipids, proteins, and enzymes. The second section looks at minor food components including vitamins and minerals, colorants, flavors, and additives. The final section considers food systems by reviewing basic considerations as well as specific information on the characteristics of milk, the postmortem physiology of edible muscle, and postharvest physiology of plant tissues.

Distribution and Mobility of Water in Pasta Filata and Non-pasta Filata Mozzarella Cheeses

Meng-I. Kuo 2002

Water Relationships in Foods Harry Levine 2013-11-21 This book was developed from the papers presented at a symposium on "Water Relationships in Foods," which was held from April 10-14, 1989 at the 197th National Meeting of the American Chemical Society in Dallas, Texas, under the auspices

of the Agricultural and Food Chemistry Division of ACS. The editors of this book organized the symposium to bring together an esteemed group of internationally respected experts, currently active in the field of water relationships in foods, to discuss recent advances in the 1980's and future trends for the 1990's. It was the hope of all these contributors that this ACS symposium would become a memorable keystone above the foundation underlying the field of "water in foods." This strong foundation has been constructed in large part from earlier technical conferences and books such as the four milestone International Symposia on the Properties of Water (ISOPOW I-IV), the recent IFT Basic Symposium on "Water Activity" and Penang meeting on Food Preservation by Moisture Control, as well as the key fundamental contributions from the classic 1980 ACS Symposium Series #127 on Water in Polymers, and from Felix Franks' famous seven-volume Comprehensive Treatise on Water plus five subsequent volumes of the ongoing Water Science Reviews. The objective of the 1989 ACS symposium was to build on this foundation by emphasizing the most recent and major advances.

Annual Reports on NMR Spectroscopy 1995-05-25 Over recent years, no other technique has grown to such importance as that of NMR spectroscopy. It is used in all branches of science where precise structural determination is required and where the nature of interactions and reactions in solution is being studied. Annual Reports on NMR Spectroscopy has established itself as a means for the specialist and non-specialist alike to become familiar with new applications of the technique in all branches of chemistry, including biochemistry, and pharmaceuticals. This volume focuses on theoretical aspects of NMR nuclear shielding and on applications of NMR to polymer science.

Characterization of Cereals and Flours Gonul Kaletunc 2019-07-17 Characterization of Cereals and Flours is a state-of-the-art reference that details the latest advances to characterize the effects of

manufacturing processes and storage conditions on the thermal, mechanical, and structural properties of cereal flours and their products - examining the influence of moisture absorption, storage temperature, baking, and extrusion processing on flour and cereal product texture, shelf-life, and quality. The book discusses the influence of additives on pre- and postprocessed food biopolymers; the development of databases and construction of state diagrams to illustrate the state and function of cereal flours before, during, and after production; and the current techniques in image analysis, light and electron microscopy, and NMR spectroscopy used to analyze the microstructure of cereal products. It also discusses the methods used to optimize processing parameters and formulations to produce end-products with desirable sensory and textural properties; the shelf life of cereal products; and the relationships between the sensory and physical characteristics of cereal foods.

Water in Foods and Biological Materials R. Roger Ruan 1997-11-18 This book is the first book on nuclear magnetic resonance study of water in food and biological materials. The authors present the methodology, research, and development results of qualitative and quantitative analysis of water in foods and biological materials using NMR and MRI. This book provides the latest NMR and MRI techniques for those researchers who have an interest in relationships between water and: * chemical reactivity * microbial activity * physiochemical properties and changes * structural properties and changes in foods and biological materials In addition, the authors emphasize experimental techniques and data interpretation skills for the study of mobility of water and its role in processing and storage of foods and biological materials. Authors Ruan and Chen explain how the "state of water" concept will greatly add to the reader's understanding of the role of water in chemical, physical and microbial changes occurring in foods and biological materials. Understanding

the relationships between water and chemical reactivity, microbial activity, and physiochemical and structural properties and changes in foods is an important key to effective food R&D, as well as quality control in processing and storage. This book provides advanced information on these relationships using the tools of NMR and MRI. Emphasis is placed on experimental techniques and data interpretation skills for the study of mobility of water and its role in processing and storage of foods. Many new techniques and applications are examined. More than 140 schematics, images and graphs illustrate NMR/MRI principles, techniques, applications and results.

Ice Recrystallization in Ice Cream Talia Livney 1995

Cumulated Index Medicus 1989

Pasta and Semolina Technology Ron Kill 2008-04-15 Over the last few years the technologies employed in the production of dry pasta and semolina have changed dramatically. This highly practical book examines these changes and gives commercially relevant information to the reader in the areas of durum wheat, semolina production, pasta mixing and extrusion, shape design and quality assurance. Written principally for food technologists working with pasta as an end product or as an ingredient, this book is also an essential reference source for academic, research and teaching institutions.

Contribution of Triglyceride Structures to the Physical Properties of Milkfat and Milkfat Chainlength Fractions Catherine F. Simoneau 1994

Non-Equilibrium States and Glass Transitions in Foods Bhesh R. Bhandari 2016-11-10 Non-equilibrium States and Glass Transitions in Foods: Processing Effects and Product Specific Implications presents the tactics needed to understand and control non-equilibrium states and glass transitions in food, an essential element in maintaining the shelf-life and quality of foods. After brief

introductory chapters introduce the science behind non-equilibrium states and glass transitions in foods, the book details how glass transition temperature is affected by composition and the ways it influences processability and physico-chemical changes during the storage of foods, also exploring how these effects can be controlled. The second section looks at individual foods, highlighting the implications of non-equilibrium states and glass transitions within these foods. Maintaining and improving the quality of food is of utmost importance to food companies who have to ensure that the shelf life of their products is as long as possible. A large amount of research has been performed into glass transitions in food over the last few years, however there has not been a comprehensive review. This book fills that gap. Provides the only book on the market that covers non-equilibrium states and glass transitions in food from a practical standpoint Presents food industry professionals in the area of food quality with essential information on the effects of glass transitions and non-equilibrium states on the shelf life of specific products Edited by global leaders in glass transition technology in foods

Texture in Food David Kilcast 2004-04-14 Texture is one of the most important attributes used by consumers to assess food quality. With its distinguished editor and international team of contributors, this authoritative book summarises the wealth of recent research on what influences texture in solid foods and how it can be controlled to maximise product quality. The first part of the book reviews research on understanding how consumers experience texture when they eat, and how they perceive and describe key textural qualities such as crispness. Part two considers the instrumental techniques used for analysing texture. It includes chapters on force/deformation and sound input techniques, near infrared spectroscopy (NIR), nuclear magnetic resonance (NMR) and magnetic resonance imaging (MRI). The final part examines how the texture of particular foods may

be better understood and improved. A number of chapters review ways of controlling the texture of fruits and vegetables, including the role of plant structure and compounds, the handling of raw materials and technologies such as freezing and vacuum infusion. A final group of chapters discuss the texture of cereal foods, including bread, rice, pasta and fried food. *Texture in food Volume 2: Solid foods* is a standard reference for the food industry. It is accompanied by a companion volume on the texture of semi-solid foods. Reviews developments in measuring the texture of solid foods Examines the influences on texture and ways of maintaining textural properties Written by an expert team of authors

Drying Technology in Agriculture and Food Sciences Arun S. Mujumdar 2000 Drying is one of the most cost-effective means of preservation of grains, crops and foods of all varieties. From both energy and environmental viewpoints, as well as the global requirement to feed the growing population, it is important that the drying technique and technology be improved to reduce spoilage and enhance the quality of the product. Much has been accomplished since the 1980s in understanding and development in drying technologies for foods and agro-products. This volume is a compilation of selected invited and refereed articles covering topics of contemporary interest on agricultural and food drying technologies.

Opportunities in the Nutrition and Food Sciences Institute of Medicine 1994-02-01 Thanks to increased knowledge about nutrition, many threats to human health have been curbed. But there is much more to be learned. This new volume identifies the most promising opportunities for further progress in basic and clinical research in the biological sciences, food science and technology, and public health. The committee identifies cross-cutting themes as frameworks for investigation and offers a history of nutrition and food science research with nine case studies of accomplishments.

The core of the volume identifies research opportunities in areas likely to provide the biggest payoffs in enhancing individual and public health. The volume highlights the importance of technology and instrumentation and covers the spectrum from the effects of neurotransmitters on food selection to the impact of federal food programs on public health. The book also explores the training of nutrition and food scientists. This comprehensive resource will be indispensable to investigators, administrators, and funding decisionmakers in government and industry as well as faculty, students, and interested individuals.

The Stability and Shelf-Life of Food Persis Subramaniam 2000-08-24 The stability and shelf-life of a food product are critical to its success in the market place, yet companies experience considerable difficulties in defining and understanding the factors that influence stability over a desired storage period. This book is the most comprehensive guide to understanding and controlling the factors that determine the shelf-life of food products.

[Agrindex](#) 1995

Regulation of Smooth Muscle Contraction Robert S. Moreland 2012-12-06 Sixth Annual Graduate Hospital Research Symposium REGULATION OF SMOOTH MUSCLE PROGRESS IN SOLVING THE PUZZLE Every so often a scientific conference comes at a time when everyone has new and exciting information, when old "dogmas" do not seem to be as well established, and when speakers and participants alike are ready to challenge interpretations of old and new experimental data. This was such a conference. What turns on a smooth muscle cell? The precise answer to this question has eluded scientists for much longer than I have been involved in the field. We know that an increase in cytosolic calcium is necessary and we know that phosphorylation of the 20 kDa myosin light chain is an important step in the process. We do not know if other processes are

necessary for the initiation and for maintenance of a smooth muscle contraction nor do we know if other processes modulate the regulation of contraction. The goal of the symposium on which this volume is based was to explore the most current hypotheses for the answers to these questions. I believe that after reading the chapters included in this volume, you will agree that this goal was achieved. The importance of calcium and calmodulin dependent myosin light chain phosphorylation in the regulation of smooth muscle contraction was reinforced by many presentations. However, the status of myosin light chain phosphorylation as a simple calcium dependent switch came under serious suspicion.

Magnetic Resonance Imaging In Foods Michael J. McCarthy 2012-12-06 Nuclear magnetic resonance imaging is one of several new experimental techniques which have recently been applied to food systems. NMR in general and nuclear magnetic resonance imaging are powerful probes of the microscopic and macroscopic changes occurring in foods during processing, storage and utilization. The training that food scientists and food engineers have received in the past has often omitted specific courses in physical chemistry that form the theoretical and practical foundation necessary to fully utilize magnetic resonance experimental techniques. The goal of Magnetic Resonance Imaging in Foods is to introduce food scientists and food engineers to magnetic resonance imaging and provide a basis for further study. As such the book begins with two chapters of an introductory nature. The first chapter introduces magnetic resonance phenomena, NMR in general, and MRI in detail. Particular emphasis is given to the limitations and typical ranges available for studying particular phenomena, for example, the range of diffusivities that can be studied using commercial grade NMR equipment. Chapter 2 gives a brief introduction to the classical physical model of NMR first introduced by Felix Bloch in 1946 and aspects important to the

interpretation of MRI data. This chapter is provided for the researchers and students interested in more details of the basic theory. Chapter 2 can be skipped by those individuals not requiring more information on the basic theory of NMR. The next several chapters of the book are on applications of MRI to food systems.

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