



## Hydrocolloids in Food Processing (Institute of Food Technologists Series)

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### Hydrocolloids in Food Processing (Institute of Food Technologists Series)

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In *Hydrocolloids in Food Processing*, a group of the most experienced and impartial experts explains what stabilizers should be used and how they should be used, food product by food product. Numerous actual product formulations are packed into each chapter and the processing procedures to make these formulations are clearly described. Food manufacturers are shown how to accurately use food stabilizers to make the highest quality food products. Coverage includes all the practical details needed to ensure the most accurate QA standards and testing procedures for each hydrocolloid. Finally, *Hydrocolloids in Food Processing* explains how to navigate the often tricky area of dealing with hydrocolloid suppliers. An informative discussion of how hydrocolloid companies think and operate today is followed by precise strategies to ensure that the most mutually beneficial relationships can be obtained between specific customer types and appropriate types of suppliers.

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### Editorial Review

#### From the Back Cover

In *Hydrocolloids in Food Processing*, highly experienced and impartial experts explain which stabilizers should be used and how, food product by food product. Numerous actual product formulations are packed into each chapter and the processing procedures for making these formulations are clearly described. Food manufacturers learn how to accurately use food stabilizers to make the highest quality food products.

Coverage includes all the practical details needed to ensure the most accurate grade selection and QA standards for each hydrocolloid. Finally, *Hydrocolloids in Food Processing* explains how to navigate the often-tricky area of dealing with hydrocolloid suppliers. An informative discussion of how hydrocolloid companies think and operate today is followed by precise strategies. These strategies ensure that the most mutually beneficial relationships can be obtained between specific customer types and appropriate types of suppliers.

#### Special Features:

- Expert guidance on choosing and using stabilizers to create high quality food products
- Ensures beneficial relationships between food manufacturers and hydrocolloid suppliers
- Numerous actual product formulations in each chapter
- Useful for those in R&D, QA, purchasing, and for professors and students

#### About the Author

**THOMAS R. LAAMAN**, PhD, is president of Guaranteed Gums, a company that manufactures and markets hydrocolloids. Previously in his long career he worked in senior technical and business positions for hydrocolloid companies Kelco, FMC, Pronova, and Kimica, as well as food companies Coca-Cola, Pepsi-Cola, and Rich Products. Dr. Laaman is past chair of the Carbohydrate Division of the Institute of Food Technologists.

### Users Review

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