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Food Powders Properties and Characterization

Springer

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Preface

Due to recent developments and progress in food powder technology and significant advancement in the analytical and processing possibilities, there has been a gap in the literature in this field. For this reason, we would like to introduce *Food Powders Properties and Characterization* with a great pleasure to our respected readers. The students, industrialists, and researchers studying or dealing with food powders may benefit from this book which presents the fundamental properties of food powders and methods of characterization. The chapters include relevant aspects of particle properties as well as bulk powder properties. The main focus of this book was to give a comprehensive overview of powder characterization and an insight into recent research work related to food powders.

In this book, the physical and chemical properties of food powders and their effect on food powder behaviour are discussed. In addition, some chapters were focused on particle properties, modification of particles, caking–anticaking mechanisms, powder from fruit waste, and microbiological assessment of food powders. We have also included a chapter about rehydration behaviour of food powders which particularly have high protein content. We hope that this book will help to fill the knowledge gap in the literature.

We are very grateful to Springer Nature for their valuable guidance and cooperation. I would like to thank all authors for agreeing to be a part of this book project.

Istanbul, Turkey
April 2020

Ertan Ermiş

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