

<<食品专业英语选读>>

图书基本信息

书名：<<食品专业英语选读>>

13位ISBN编号：9787501917242

10位ISBN编号：7501917248

出版时间：1995-06

出版时间：中国轻工业出版社

版权说明：本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问：<http://www.tushu007.com>

## <<食品专业英语选读>>

### 内容概要

本书取材于国外食品工业书刊英文原著。

内容包括食品微生物、食品化

学、食品分析、食品加工（加热、冷冻、干燥）、果蔬产品、焙烤制品、乳制品、饮料、糖果、肉类产品、食品配方及食品营养与卫生等14个课题，共28篇课文。

每篇课文后附一篇阅读材料供学生课外阅读。

书中词汇量丰富，对课文中疑

难句、长句作了注释。

书末附食品工业主要英文期刊名称和本书词汇表。

本书不仅可作中专食品工艺专业教材，而且可作粮食加工、农产品加工、食品化学和食品机械等专业教学用书，还可供食品工程技术人员学习使用。

<<食品专业英语选读>>

书籍目录

Lesson One

Text Enzymes and Food Spoilage

Supplementary Reading Scope of Food Microbiology

Lesson Two

Text Enzymes

Supplementary Reading Composition of Foods

Lesson Three

Text Preparation of Sample

Supplementary Reading Developments in the Measurement of Trace Metal Constituent in

Foods ( 1 )

Lesson Four

Text Drying

Supplementary Reading Developments in the Measurement of Trace Metal Constituent in

Foods ( 1 )

Lesson Five

Text Constituents of Foods and Their Properties ( 1 )

Supplementary Reading Constituents of Foods and Their Properties ( 1 )

Lesson Six

Text The Proteins and Fats

Supplementary Reading Some Constituents of Foods

Lesson Seven

Text Various Degrees of Preservation

Supplementary Reading Thermal Death Curves

Lesson Eight

Text Heat Exchangers

Supplementary Reading Heating May Precede or Follow Packaging

Lesson Nine

Text Cold Preservation and Processing

Supplementary Reading Factors Determining Freezing Rate

Lesson Ten

Text Methods of Food Freezing ( 1 )

Supplementary Reading Methods of Food Freezing (1)

Lesson Eleven

Text Food Dehydration

Supplementary Reading Freezing-drying

Lesson Twelve

Text Drying Methods and Equipment

Supplementary Reading Drying Equipment

Lesson Thirteen

<<食品专业英语选读>>

Text Apple Processing  
Supplementary Reading Fruit Preserves and Jellies  
Lesson Fourteen  
Text Nonacid Vegetable Juices  
Supplementary Reading Potatoes and Tomatoes  
Lesson Fifteen  
Text Sausage  
Supplementary Reading Key Problems in Making Cured Meats  
Lesson Sixteen  
Text Processing of Canned Meat Products  
Supplementary Reading Classification and the Nature of Meat  
Lesson Seventeen  
Text Cakes  
Supplementary Reading Biscuit and Cracker Technology  
Lesson Eighteen  
Text Processing of Bread  
Supplementary Reading Snack Foods Worldwide  
Lesson Nineteen  
Text The Beverage Industry  
Supplementary Reading Modern Bottle Washer  
Lesson Twenty  
Text Citrus Juice Processing  
Supplementary Reading Powdered Soft Drink Mixes  
Lesson Twenty-One  
Text Market Milk  
Supplementary Reading Pasteurization  
Lesson Twenty-Two  
Text Dry Milk  
Supplementary Reading Instant Milk Powder  
Lesson Twenty-Three  
Text Confections  
Supplementary Reading Corn Sweeteners-Dextrose and Corn Syrup  
Lesson Twenty-Four  
Text Cocoa Manufacture  
Supplementary Reading Chocolate Manufacture  
Lesson Twenty-Five  
Text Comminuted Meat Products  
Supplementary Reading Making and Pan Coating Jelly Beans  
Lesson Twenty-Six  
Text Peanut Butter Cookie  
Supplementary Reading Engrossing Syrup Formula  
Lesson Twenty-Seven

<<食品专业英语选读>>

Text Nutrients and Public Health

Supplementary Reading Knowledge of Nutrient Composition of Food

Lesson Twenty-Eight

Text Introduction of Determination of Nutrients in Foods

Supplementary Reading Selection of Nutrients for Analysis

附录 食品工业主要英文期刊

Vocabulary 词汇表

<<食品专业英语选读>>

版权说明

本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问:<http://www.tushu007.com>