



Advances in Deep-Fat Frying of Foods (Contemporary Food Engineering)

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Battered fried foods consistently remain in high demand despite concerns about their health aspects, prompting food processors to develop new methods and alternative oils and batters in the name of healthy, tasty fried foods and high-performance, cost-effective frying oil. With contributions from an international panel of food technology authorities, **Advances in Deep-Fat Frying of Foods** provides straightforward background on the engineering aspects of deep-fat frying, discusses flavor acquisition during frying, and delineates novel frying technologies employed to make fried foods healthier.

With the aid of numerous tables and illustrations, this concise reference examines changes in fried products both at the macroscopic and microscopic levels. It reviews heat and mass transfer and variations found in the physical properties of food during frying. The book discusses information about the rheological properties of batters and the effects of batters on product quality in addition to alternative techniques such as microwave and vacuum frying used to improve the nutritional aspects of fried foods. The text also covers the formation of acrylamide – a potential carcinogen formed during frying – collects existing literature on this newly discovered health risk, and considers how to reduce it.

As long as they are in demand, food processors will continue to produce fried foods. **Advances in Deep-Fat Frying of Foods** demonstrates how to keep up with demand while ideally making fried foods healthier, tastier, and economically more viable.

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