

Food Additives, Food Colours, Colors, Flavours, Flavors, Gums and Stabilizers, Food Industry Ingredients

[Food Colours, Flavours and Additives Technology Handbook](#)

Author: NIIR Board of Consultants and Engineers

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Colour and flavour variation in foods throughout the seasons and the effects of processing and storage often make colour addition commercially advantageous to maintain the colour expected or preferred by the consumer. People associate certain colours with certain flavours, and the colour of food can influence the perceived flavour in anything from candy to wine. For this reason, food manufacturers add these dyes to their products. Sometimes the aim is to simulate a colour that is perceived by the consumer as natural. Food colouring is a substance, liquid or powder, which is added to food or drink to change its colour. Food colouring is used both in commercial food production and in domestic cooking. Due to its safety and general availability, food colouring is also used in a variety of non food applications. Flavourings are focused on altering or enhancing the flavours of natural food product such as meats and vegetables, or creating flavour for food products that do not have the desired flavours such as candies and other snacks. Most types of flavourings are focused on scent and taste. Few commercial products exist to stimulate the trigeminal senses, since these are sharp, astringent, and typically unpleasant flavours. Flavourant is defined as a substance that gives another substance flavour, altering the characteristics of the solute, causing it to become sweet, sour, tangy, etc. Flavours and flavour enhancers will remain the largest segment; while alternative sweeteners grow the fastest. Food additives are substances added to food to preserve flavour or enhance its taste and appearance. Food additives are used during production, processing, treatment, packaging, transportation or storage of food. The present day food industry has grown and flourished due to the liberal use of food additives. These additives have also led to the extensive production and marketing of easy to prepare convenience foods. The natural food colour industry market is growing at 10% to 15% annually. The global flavour industry can be characterized as highly technical, specialized, and innovative. This industry is highly competitive and concentrated, compared to other product categories within the food and beverage market. The global flavours market is predicted to grow at a Compound Annual Growth Rate (CAGR) of 2% per annum. In this twenty first century, mankind has developed a technology to retain the original value of food by adding additives, flavours

and colours, which also increase the taste of food. This book basically deals with food colorimetry, synthetic colours used food, manufacture of synthetic organic colours for food, analysis of synthetic food colours, synthetic dyes, aluminium lakes, inorganic pigments, the influence of colour on sensory, perception and food choices etc. This particular publication will guide to our food technologists, agriculturists and management of planning commission to tackle their problem efficiently. This book is very useful for new entrepreneurs, professionals, research institutions, libraries, for those who want to diversify in the field of food colours, flavours and additives technology.

Food Flavours Technology Handbook

Author: NIIR Board

Format: Paperback

Book Code: NI113

Pages: 544

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Price: Rs. 1,075.00 **US\$** 125.00

No doubt flavour is one of the most important attributes of the food products we eat in our daily life. Man does not eat simply to live but even more so lives to eat. Flavourings are focused on altering or enhancing the flavours of natural food product or creating flavour for food products that do not have the desired flavours for example bakery goods and other snacks. Flavour is generally defined in terms of three components; odour, taste and texture. Its characterization is concern with the similarities in human flavour perception using methods that designed to average out the differences. The flavour of foods may be classified as natural flavour (pre existing in diet particularly in fruits, vegetables and spices), process flavour (arising in end products as a result of conventional processes), compounded flavour (intentionally added flavouring), taste modifiers and abnormal taste and taints. Some of the flavouring materials produced by processing are chocolate, cheese, blue cheese, yogurt, wine, aroma chemicals etc. The flavour industry has become a vital element in the growth and success of food and beverage industries worldwide. The flavours industry remains very country specific and complex, with product formulations and flavours varying from country to country, as well as from region to region within countries. Processed foods, their flavours and textures, are adapted to local consumer preferences. Local or traditional foods have unique flavours evolving from the indigenous climate, land, etc. Generally speaking, trends in flavours closely mirror those in the packaged food and drink market. This includes the trends toward premium quality, savoury, natural and authentic, and health and wellness. The global flavour industry can be characterized as highly technical, specialized, and innovative. This industry is highly competitive and concentrated, compared to other product categories within the food and beverage market. The global flavours market is predicted to grow at a Compound Annual Growth Rate (CAGR) of 2% per annum. This book majorly deals with flavour in fruits and vegetables, additional pathways for vegetable flavour, change in food flavour after processing, flavours formed via fermentation, odd flavours in foods, odd flavours due to chemical changes in the food, relationships between the food and flavour manufacturers, flavour characters of herbs preparation of herbs for marketing, flavour constituents of

grapes and wine, dried inactive yeast powder, synthetic flavouring materials, flavour potentiators, baked goods and bakery products, sugar and chocolate confectionery, techniques of sensory testing, fruit based products, gas chromatography, microbiological analysis The present book contains formulae, processes of various flavours applied in food and beverage industries. This book is intended to be a practical companion to the flavourist, technologists, entrepreneurs, libraries or for those who are already in the field of manufacturing.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition

Format: CD-Rom

Book Code: NID63

Price: Rs. 4,307.00 **US\$** 150.00

ABOUT: Today much of the world's economy is based on the ability of countries to import and export goods to each other. This global economy is vital to allowing the exchange of technology and goods and relies upon a network of importers and exporters to ensure that goods can flow freely and be available to meet the ever growing demand of the public. In order to keep track of the most reputable importers, we have created Database of Importers. Perhaps no other question is asked more frequently by exporters than "Where and how can I find importers?? Database of Importers is a perfect starting point for international exporters, manufacturers, traders and merchants looking to establish direct contacts with overseas customers. This Directory contains the latest and complete information about your potential business partners in several countries. The importers information listed in Buyers Directory has been collected from very reliable sources like electronic media, embassies and different association of concerned countries .Having in view the export promotional programme, our dedicated team has compiled Buyers Directory with hard work, efforts and devotion. The Directory contains the most comprehensive database of importer information. We at NPCS collect data from around the world, and then classify the raw data into the kind of intelligent categories that companies around the world use to:

- Find new importers, new markets and new business opportunities
- Enhance international trade
- Support sales & marketing.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition (Food Products, Dairy Products, Beverages, Milk, Chocolates, Cereal, Wheat, Bakery Products, Biscuit, Noodles, Pasta, Starch, Vegetables, Canned Food, Frozen Food, Seafood, Pulses, Spices, Pickles, Sauces, Fruits, Sugar, Juices, Honey, Eggs, Meat, Beer, Vinegar, Guar Gum, Wine, Soft Drink, Cigarettes, Liquor, Alcohol) Contains: Over 6,300 Importers / Foreign Buyers. Details include Company's Name, Contact Person (4,400), Address (6,200), Phone (6,300 Landline/ Mobile), E-Mail (3,400), Fax (4,500), Website (1,000) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xls

[The Complete Technology Book on Flavours, Fragrances and](#)

Perfumes

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI196

Pages: 864

ISBN: 9788190439886

Price: Rs. 1,675.00 US\$ 150.00

Many studies have been carried out on fragrances, flavors and perfumes worldwide. These products have important commercial value not only in India but in all over the world. Perhaps the most interesting results of the last few years in the fragrance and flavour fields are the many compounds described in this book. They may be used to engender or augment flavours in foodstuffs, chewing gums and medicinal products like mouthwash and toothpaste. The same compounds or closely related ones serve also to produce desirable aromas for perfumes, perfumed compositions such as soaps, detergents and cosmetics etc. Perfume is a mixture of fragrant essential oils and/or aroma compounds, fixatives, and solvents used to give the human body, animals, objects, and living spaces a pleasant scent. The odoriferous compounds that make up a perfume can be manufactured synthetically or extracted from plant or animal sources. Perfumes have been known to exist in some of the earliest human civilizations either through ancient texts or from archaeological digs. Modern perfumery began in the late 19th century with the commercial synthesis of aroma compounds, which allowed for the composition of perfumes with smells previously unattainable solely from natural aromatics alone. Flavors and Fragrances (F&F) are the essential ingredients that lend taste and smell, respectively, to food and personal or home care products. Without these, all the products that we use such as toffees, chips, toothpastes, soaps and shampoos, would be tasteless or odorless, boring, functional products. Fragrances are different types; floral, fruity, woody, flower, natural, etc. and has applications in different field; soap and toiletries, cosmetics, household applications etc. Flavoring in common language denote the combined chemical sensations of taste and smell, the same terms are usually used in the fragrance and flavors industry to refer to edible chemicals and extracts that alter the flavor of food and food products through the sense of smell. Applications of flavouring are in numerous field; meat, chocolate, dairy, beverage, confectionary, bakery, teas etc. Due to the high cost or unavailability of natural flavor extracts, most commercial flavorants are nature identical, which means that they are the chemical equivalent of natural flavors but chemically synthesized rather than being extracted from the source materials. Traditionally, while flavors and fragrances were viewed as the most customized of all raw

materials, and therefore commanded higher prices, in the last decade, prices have been pushed down consistently by large manufacturers. This book basically deals with the roots and the evolution of perfumery, the part of hedonism, how perfumery is linked to the other fine arts, the art of composition, conclusion, introduction, fragrancing of functional products, line extensions, perfumery for household products, floral series : rose notes, jasmin notes, hyacinth notes, lilac and lily, orange blossom notes, tuberose notes, violet notes, mignonette, woody series: sandal notes, peppery notes, caryophyllaceous notes, introduction, aroma composition of various teas, flavory ceylon black tea, keemun black tea, green tea, pouchong tea and jasmine tea, lotus tea, soap manufacture, raw materials, shaving soap, transparent soaps, super fatted toilet soaps, the milling process, coloured soaps, perfumes, soap compounds, acacia, almond, almond soap, amber soap, buttermilk, brown windsor, carnation, chypre, cologne, cyclamen, fougere, heliotrope, hyacinth, jasmin, lavender, lilac, lily, etc. This book contains formulae and processes of various types of flavours, fragrances and perfumes. New entrepreneurs, technocrats, research scholars can get good knowledge from this book.

Directory / Database of Corporate/Leading Companies/Industries in Indian Food, Beverages and Tobacco Products (with Financial Figures) 7th Edition [.xlsx, excel format]

Format: CD-Rom

Book Code: NID142

Price: Rs. 4,897.00 **US\$** 150.00

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[The Complete Book on Gums and Stabilizers for Food Industry](#)

Author: H. Panda

Format: Paperback

Book Code: NI231

Pages: 480

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Price: Rs. 1,275.00 **US\$** 125.00

Gums are plant flours (like starch or arrowroot) that make foods & other products thick. Gums are used in foods for many reasons besides being used as a thickener. Gums are important ingredient in producing food emulsifier, food additive, food thickener & other gum products. The main reason for adding a gum or hydrocolloid to a food product is to improve its overall quality. India is the largest producer of gums specially guar gum products. Similarly stabilizers are an indispensable substance in food items when added to the food items, they smoothens uniform nature and hold the flavouring compounds in dispersion. Gum technology stabilizers are carefully controlled blends of various food ingredients. Most processed foods need some sort of stabilization at some point during production, transportation, storage and serving. The science and technology of hydrocolloids used in food and related systems has seen many new developments and advances over recent years. The breadth and depth of knowledge of gums and stabilizers has increased tremendously over the last two decades, with researchers in industry and academia collaborating to accelerate the growth. Gums as food constituents or as food additives can influence processing conditions in the following ways; retention of water, reduction of evaporation rates, alteration of freezing rates, modification of ice crystal formation and participation in chemical reactions. Some of the fundamentals of the book are functions of gum, typical food applications, gums in food suspensions, rheology and characters of gums, natural product exudates, flavor fixation, ice cream, ices and sherbets, gelation of low methoxyl pectin, seaweed extracts, microbial gums, transformation of collagen to gelatin, cellulose gums, dairy food applications, bakery product applications, analysis of hydrocolloids, gums in food products, general isolation of gums from foods, identification of gums in specific foods, group analysis and identification schemes, group identification methods, qualitative group analysis etc. This book contains rheology of gums, plant sheet gums, microbial gums, cellulose gums and synthetic hydrocolloids different stabilizers used in food industry. The book will be very resourceful to all its readers, new entrepreneurs, scientist, food technologist, food industries etc.

About NIIR

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NIIR PROJECT CONSULTANCY SERVICES , 106-E, Kamla Nagar, New Delhi-110007, India. **Email:** npcs.india@gmail.com **Website:** NIIR.org

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