



Ice Cream

By H Douglas Goff, Richard W Hartel

Download now

Read Online ➔

Ice Cream By H Douglas Goff, Richard W Hartel

Ice Cream, 7th Edition focuses on the science and technology of frozen dessert production and quality. It explores the entire scope of the ice cream and frozen dessert industry, from the chemical, physical, engineering and biological principles of the production process to the distribution of the finished product. It is intended for industry personnel from large to small scale processors and suppliers to the industry and for teachers and students in dairy or food science or related disciplines. While it is technical in scope, it also covers much practical knowledge useful to anyone with an interest in frozen dessert production. World-wide production and consumption data, global regulations and, as appropriate, both SI and US units are provided, so as to ensure its relevance to the global frozen dessert industry.

This edition has been completely revised from the previous edition, updating technical information on ingredients and equipment and providing the latest research results. Two new chapters on ice cream structure and shelf-life have been added, and much material has been rearranged to improve its presentation. Outstanding in its breadth, depth and coherence, *Ice Cream*, 7th Edition continues its long tradition as the definitive and authoritative resource for ice cream and frozen dessert producers.

 [Download Ice Cream ...pdf](#)

 [Read Online Ice Cream ...pdf](#)

Ice Cream

By H Douglas Goff, Richard W Hartel

Ice Cream By H Douglas Goff, Richard W Hartel

Ice Cream, 7th Edition focuses on the science and technology of frozen dessert production and quality. It explores the entire scope of the ice cream and frozen dessert industry, from the chemical, physical, engineering and biological principles of the production process to the distribution of the finished product. It is intended for industry personnel from large to small scale processors and suppliers to the industry and for teachers and students in dairy or food science or related disciplines. While it is technical in scope, it also covers much practical knowledge useful to anyone with an interest in frozen dessert production. World-wide production and consumption data, global regulations and, as appropriate, both SI and US units are provided, so as to ensure its relevance to the global frozen dessert industry.

This edition has been completely revised from the previous edition, updating technical information on ingredients and equipment and providing the latest research results. Two new chapters on ice cream structure and shelf-life have been added, and much material has been rearranged to improve its presentation. Outstanding in its breadth, depth and coherence, *Ice Cream*, 7th Edition continues its long tradition as the definitive and authoritative resource for ice cream and frozen dessert producers.

Ice Cream By H Douglas Goff, Richard W Hartel Bibliography

- Sales Rank: #282446 in Books
- Published on: 2013-01-16
- Original language: English
- Number of items: 1
- Dimensions: 9.21" h x 1.06" w x 6.14" l, 1.95 pounds
- Binding: Hardcover
- 462 pages

 [Download Ice Cream ...pdf](#)

 [Read Online Ice Cream ...pdf](#)

Editorial Review

Review

“This book has taught me a great deal about the importance to the ice cream industry of a lot of the water-related science I have been involved with, and about the importance to the quality of ice cream of complex surface and colloid science.” (John Finney, Crystallography Reviews, Vol. 21 (3), 2015)

From the Back Cover

Ice Cream, 7th Edition focuses on the science and technology of frozen dessert production and quality. It explores the entire scope of the ice cream and frozen dessert industry, from the chemical, physical, engineering and biological principles of the production process to the distribution of the finished product. It is intended for industry personnel from large to small scale processors and suppliers to the industry and for teachers and students in dairy or food science or related disciplines. While it is technical in scope, it also covers much practical knowledge useful to anyone with an interest in frozen dessert production. World-wide production and consumption data, global regulations and, as appropriate, both SI and US units are provided, so as to ensure its relevance to the global frozen dessert industry.

This edition has been completely revised from the previous edition, updating technical information on ingredients and equipment and providing the latest research results. Two new chapters on ice cream structure and shelf-life have been added, and much material has been rearranged to improve its presentation. Outstanding in its breadth, depth and coherence, *Ice Cream*, 7th Edition continues its long tradition as the definitive and authoritative resource for ice cream and frozen dessert producers.

H. Douglas Goff is a Professor of Food Science at the University of Guelph, Canada. He has been teaching and conducting research in ice cream science and technology for more than 30 years.

Richard W. Hartel is a Professor of Food Engineering in the Department of Food Science at the University of Wisconsin-Madison, USA. He has over 20 years of experience working on the structural attributes of ice cream.

About the Author

H. Douglas Goff is a Professor of Food Science at the University of Guelph, Canada. He has been teaching and conducting research in ice cream science and technology for more than 30 years.

Richard W. Hartel is a Professor of Food Engineering in the Department of Food Science at the University of Wisconsin-Madison, USA. He has over 20 years of experience working on the structural attributes of ice

cream.

Users Review

From reader reviews:

William Emmer:

Do you have favorite book? If you have, what is your favorite's book? E-book is very important thing for us to find out everything in the world. Each e-book has different aim or perhaps goal; it means that e-book has different type. Some people experience enjoy to spend their time for you to read a book. These are reading whatever they get because their hobby is reading a book. Why not the person who don't like reading through a book? Sometime, particular person feel need book once they found difficult problem or maybe exercise. Well, probably you should have this Ice Cream.

William Oden:

What do you think about book? It is just for students as they are still students or this for all people in the world, the actual best subject for that? Just simply you can be answered for that query above. Every person has different personality and hobby for every single other. Don't to be forced someone or something that they don't want do that. You must know how great and also important the book Ice Cream. All type of book would you see on many methods. You can look for the internet methods or other social media.

Salvador Perez:

Many people spending their moment by playing outside along with friends, fun activity having family or just watching TV all day long. You can have new activity to pay your whole day by reading a book. Ugh, do you think reading a book can actually hard because you have to take the book everywhere? It alright you can have the e-book, delivering everywhere you want in your Cell phone. Like Ice Cream which is obtaining the e-book version. So , why not try out this book? Let's view.

Belen Riedel:

Do you like reading a reserve? Confuse to looking for your preferred book? Or your book ended up being rare? Why so many problem for the book? But just about any people feel that they enjoy to get reading. Some people likes examining, not only science book and also novel and Ice Cream or perhaps others sources were given understanding for you. After you know how the truly great a book, you feel want to read more and more. Science reserve was created for teacher as well as students especially. Those guides are helping them to include their knowledge. In some other case, beside science book, any other book likes Ice Cream to make your spare time much more colorful. Many types of book like here.

**Download and Read Online Ice Cream By H Douglas Goff, Richard
W Hartel #VQ8G5CAURJZ**

Read Ice Cream By H Douglas Goff, Richard W Hartel for online ebook

Ice Cream By H Douglas Goff, Richard W Hartel Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Ice Cream By H Douglas Goff, Richard W Hartel books to read online.

Online Ice Cream By H Douglas Goff, Richard W Hartel ebook PDF download

Ice Cream By H Douglas Goff, Richard W Hartel Doc

Ice Cream By H Douglas Goff, Richard W Hartel Mobipocket

Ice Cream By H Douglas Goff, Richard W Hartel EPub

VQ8G5CAURJZ: Ice Cream By H Douglas Goff, Richard W Hartel