Food Science and Agriculture

Food scientists help solve problems of producing and distributing food safely across broad geographical ranges and in varying climatic conditions. They also respond to market demands by creating food products that meet modern consumers' needs for nutrition, taste and convenience. From microwavable meals to Vitamin A-enriched rice, food scientists' projects help solve one of the oldest problems known to humanity: What are we going to eat? These texts are complemented by several food chemistry texts in the chemistry library.

- Food Product Development Lab Manual (Gilbert and Prusa)
A practical how-to illustrating the process of developing a new food product from ideation and formulation to processing and lastly commercialization. This book highlights the overall process and gives instructions for each of the steps along the way.

- Front Matter
- 1: Introduction
- 2: Required Skills
- 3: Formulation
- 4: Processing
- 5: Commercialization
- Back Matter

• Food Studies: Matter, Meaning, Movement (Szanto, Battista and Knezevic)

Food Studies aims to help readers understand and address numerous issues within food, food culture, and food systems. These subjects transcend disciplinary boundaries and call attention to how matter, meaning, and movement produce complex and dynamic food-human realities. Chapters range from sovereignty to breastfeeding, financialization to food porn, pollination to fair trade.

- Front Matter
- 1: Modules
- Back Matter

Thumbnail: Agricultural fields (Unsplash License; Henry Be via Unsplash)