Book review: Industrial Manufacture of Snack Foods

The author: Dr Sergio O. Serna-Saldivar is one of the world’s leading experts on the snacks’ sector and has been a member of the American Association of Cereal Chemists (AACC) for over 25 years. He acted as associate editor for its periodicals Cereal Chemistry and the Journal of Cereal Science. Dr Serna-Saldivar has also been a consultant to many cereal processing companies.

The book: The snack food industry has developed from a craft to a technological industry throughout the world. Today, a wide range of snacks can be produced with high processing efficiency. Food consumption trends have changed in favor of food to be eaten “on the go”, collectively referred to as snacks. Therefore, it was only a matter of time until a book on the Industrial Manufacture of Snack Foods was produced. It should be used as an essential resource for the industry, particularly for technicians and scientists involved in manufacturing snacks and new product development. The book covers all the main snack categories: popcorn, peanuts and tree nuts; potato snacks including potato chips and fabricated potato snacks; alkaline-cooked maize products (corn and tortilla chips); extruded snacks; wheat-based snacks; and all meat/animal based snacks ranging from jerky to pork cracklings. It starts with a brief overview on the snack food industry in general, including its history. It then goes on to describe all stages involved in the manufacturing of cereal-based dry-milled fractions, and looks at the processing of oils for the snack industry, with emphasis on the different snack categories. Detailed descriptions follow discussing the processing methods for the seven main snack types including information on frying, baking, extruding and seasoning processes and information on packaging, storage, shelf-life and quality control. The book’s last chapter deals with nutritional values which is particularly pertinent to modern day consumers. The book contains over 400 pages of information including flow charts, diagrams, tables, detailed manufacturing processes and references.

Industrial Manufacture of Snack Foods
Dr Sergio O Serna-Saldivar
428 pages. Contents include tables, figures and diagrams.
Kennedys Books Ltd
ISBN No: 97809558085
Published: April 2008
UK Price: £125.00 (€192.00, $248.75)
savoury ingredient specialist, Synergy. Designed to emulate artisan bakery standards, the premium range offers a versatile, cost-effective way to create high quality baked goods. Available in a number of interesting varieties that include crusty bread, sour dough, soda farls and dough, Synergy’s bread aromas can transform existing portfolios and help inspire new products. Particularly effective in reduced salt goods, the aromas allow for up to 20 per cent salt reduction with no negative impact on taste. They are suitable for soda farls, morning goods and a wide range of breads. When used in conjunction with Synergy’s Saporesse low sodium lactic yeast and natural flavouring, the bread aromas ensure that the long fermenting flavor, often lost in the Chorleywood process, is retained. Developed, following in-depth research into the needs of bakers and their customers, the new range draws on Synergy’s technical expertise and market insights and allows bakers to produce the best tasting products available.

www.synergytaste.com

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HANDBOOK ON ALVEO-CONSISTOGRAPH

The AACC International (American Association of Cereal Chemists) has just published the 2nd edition of the Alveo-Consistograph Handbook. It is more than just a simple update, with the second edition including all developments since its launch in 1927. As well as technological developments, and just as the title suggests, this second edition deals not only with the Alveograph® but also with the Consistograph®. In just a few years, the latter has become an indispensable complement. It enables the water absorption capacity of flours to be determined, as well as allowing for the areas of application of the Alveograph® to be increased, to include for example, the analysis of semolinas intended for the production of pasta.

This work, which is essential for users of the CHOPIN Alveograph®, provides all the explanations necessary for interpreting results, numerous examples of applications for all types of wheat and information relating to the maintenance of the equipment. The diagnostics section alone justifies the price of the book! The Alveo-Consistograph Handbook 2nd Edition is available for sale on the website of the AACC International since April 2008.

www.aaccnet.org

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20 avenue Marcellin Berthelot, 92390 Villeneuve-la-Garenne, France
+33 1 41 47 50 48 – +33 1 41 21 07 10 – export@chopin.fr – www.chopin.fr