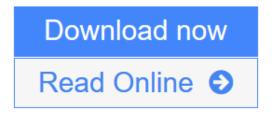


Tharp and Young on Ice Cream: An Encyclopedic Guide to Ice Cream Science and Technology

Bruce Tharp, Steve Young



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 \cdot A comprehensive practical reference to ice cream and other dairy and non-dairy desserts \cdot Covers every stage from mix ingredients to processing, packaging, marketing, regulations and more \cdot Provides calculations, formulas, troubleshooting tips, freezing data points and costs \cdot Essential techniques for quality control and ideas for new products and market opportunities

------ This volume is at once an all-inclusive guide to the meaning of hundreds of technical terms and ideas needed for ice cream manufacturing, as well as a practical introduction to the ingredients, freezing methods, flavoring, and packaging of ice cream, sherbet, sorbet, gelato, frozen yogurts, novelties and many other kinds of frozen desserts. In dozens of longer entries and short essays, as well as with original quantitative tables and graphs, the authors explain the chemistry and controllable variables of all phases of ice cream production, e.g., dairy and non-dairy ingredients, crystallization, overrun, equipment, coloring, test and tasting protocols and much more. With its helpful system of cross-referencing, the book offers essential details on what must be done to create highquality, successful products with pointers on how to avoid dozens of specific defects that can occur during manufacturing, such as icy texture and sandiness. The authors also offer original information for extending product lines and creating new, e.g., health-oriented and hybrid products.

Besides providing a definitive introduction to the applied science of frozen desserts, the book explains key management concepts from cost-reduction strategies to yield improvement, marketing, and regulatory compliance in formulation and labeling.

------ From the Foreword "The Guide is a source of not only technical explanations but also offers ideas for new products and processes supported by insightful tables and illustrations and essays on selected hot topics. Drs. Tharp and Young have a unique way of bridging the gaps and connecting the dots among science, technology and commercial reality. As I had expected, this Guide is comprehensive in its coverage, and key terms are fully discussed to clarify complex technical ideas and their applications. It is an essential reference for personnel in the ice cream industry. There is no other book of this kind in the current marketplace." --Arun Kilara, Adjunct Professor of Food Science, Department of Food Nutrition and Bioprocessing Sciences, North Carolina State University and former Director, Penn State Ice Cream Short Course

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