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食品・飲料の安全性、機能的性、加工、添加物、分析、設備などに関する情報は食品・飲料の開発に、経済、流通、消費者意識などに関する情報はマーケティングにも活用されています。特許、規格、ペットフードなどのユニークな分野も収録しています。

(*レコード例はいずれも PubMed に収録されていないものです。<2015 年 9 月現在 >)



雑誌

1969 年以降の収録対象誌 (学術・業界) を検索できます

Doi	10.1016/j.lwt.2014.12.058
FSTA number	2015-06-Pj2010
Publication title	LWT -- Food Science and Technology
Volume	62
Issue	1, Part 2
ISSN	0023-6438
Issue Name	Healthy Snacks: Recent Trends and Innovative Developments to Meet Current Needs
English source title	Total phenolic content and antioxidant properties of hard low-fat cheese fortified with catechin as affected by <i>in vitro</i> gastrointestinal digestion.
Abstract	The total phenolic content (TPC) and antioxidant activity (AA) of a low-fat hard cheese fortified with different concentrations of catechin was examined over 90 days of ripening after <i>in vitro</i> digestion of cheese samples. TPC and AA increased in cheese after manufacturing and over the ripening period at 8 °C. Prior to analysis, the cheese samples were subjected to a two-stage <i>in vitro</i> digestion with gastric and intestinal phases to simulate human digestive conditions. The AA, measured as both ferric reducing antioxidant power and oxygen radical absorbance capacity, showed a high degree of correlation ($R^2 > 0.89$) with the TPC results. The <i>in vitro</i> recovery fraction of catechin after 90 days of ripening was 0.607, 0.628 and 0.752 for the cheeses fortified with catechin at 125, 250 and 500 mg kg ⁻¹ , respectively. This study shows the feasibility of incorporating phenolic antioxidants into a protein-rich food, such as cheese, and maintaining antioxidant activity after digestion. All rights reserved, Elsevier.
Section	Milk and dairy products
Sub Section	Cheese
Publication year	2015
Pages	393--399
Source doc	Journal Article
Individual authors	Rashidinejad, A.; Birch, E. J.; Sun-Waterhouse, D.; Everett, D. W.
Source languages	En
Correspondence address	[University of Otago, PO Box 56, Dunedin 4778, New Zealand. Tel. +64 3 479 9198. Fax +64 3 479 7567. E-mail ali.rashidinejad@otago.ac.nz]
Indexed terms	ANTIOXIDATIVE ACTIVITY; CATECHOLS; DIGESTION; FATS LOW FOODS; GASTROINTESTINAL TRACT; HARD CHEESE; PHENOLS; RIPENING

本

本の章数や各章の内容も抄録から知ることができます

FSTA number	2015-10-De0583
Publication title	Methods for developing new food products. An instructional guide.
ISBN	978-1-60595-112-6
Price	USD 129.50
Publisher Address	439 N. Duke St., Lancaster, PA 17602, USA; DEStech Publications Inc. Tel. 001 717-290-1660. Fax 001 717-509-6100. www.destechpub.com
Abstract	This book provides an introduction to all phases of food product development. It provides the procedures needed to formulate, cost-justify and test market safe and profitable new products that meet regulatory guidelines and consumer expectations. It also reviews major concepts of food chemistry, ingredient functionality, additives, processing, sensory science, quality control, safety, package labeling and more. This volume is intended for organizing industry-based teams and enhancing in-house training. The book contains 19 chapters with the following headings: Overview of food product development (pp. 1-14); Consumer preferences, market trends, and creativity (pp. 15-18); Functionality of food components (pp. 19-44); Physical and chemical properties of food (pp. 45-70); Sensory analysis and consumer evaluation in food product development (pp. 71-86); Food additives (pp. 87-124); Formulation and process development (pp. 125-138); Experimental design in food product development (pp. 139-146); Basic units of operation (pp. 147-162); Regulatory considerations (pp. 163-184); Packaging (pp. 185-198); Economic feasibility analysis (pp. 199-216); Confidentiality and intellectual property rights (pp. 217-224); Shelf-life testing and date coding (pp. 225-238); The essentials of marketing food products (pp. 239-276); Labeling (pp. 277-298); Controlling the quality of new food products (pp. 299-312); Safety concerns for new food products (pp. 313-334); and Pre-requisite programs, HACCP, and audit systems (pp. 335-354). Four appendices (pp. 355-372) and a 4pp. subject index are also present.
Section	Economics
Sub Section	Company developments
Publication year	2015
Pages	xiii + 378pp.
Refs.	many ref.
Source doc	Book
Individual authors	Aramouni, F.; Deschenes, K.
Correspondence address	[Dep. of Food Sci., Kansas State Univ., Manhattan, KS 66506, USA]
Indexed terms	BOOKS; CONSUMER RESPONSE; FOOD SAFETY; FOODS; MARKETING; PACKAGING; PHYSICOCHEMICAL PROPERTIES; PROCESSING; QUALITY CONTROL; SENSORY ANALYSIS

特許

PCT、EP、北米、欧州、日本の特許で世界の動向を確認できます

Patent No.	WO 2015/015820 A1
FSTA number	2015-06-Hv3798
Patent priority number	JP 2013158305 (20130730)
Publication title	PCT International patent application
English source title	Bottled or canned carbonated beverage.
Abstract	A bottled or canned carbonated beverage which contains both a sweetener and a caramel composition, wherein: the beverage contains an indigestible dextrin; and the content of 4-methylimidazole in the beverage is less than 200ppb. The bottled or canned carbonated beverage exhibits stable foaming properties.
Section	Alcoholic and non-alcoholic beverages
Sub Section	Patents
Publication year	2015
Source doc	Patent
Individual authors	Naganuma, H.; Yamamoto, K.; Yotsumoto, Y.; Wakabayashi, H.
Patent assignees	Kirin KK; Kirin Beverage KK
Source languages	Ja
Summary languages	En
Correspondence address	[Kirin, Tokyo, Japan]
Indexed terms	CARAMEL; CARBONATED BEVERAGES; DEXTRINS; FOAMING PROPERTIES; IMIDAZOLES; PATENTS; SWEETENERS

規格・基準

ISO, EN, CODEX などの情報は世界規模の開発に有用です

Standard No.	CEN ISO/TS 17728
FSTA number	2015-11-Au7664
Publication title	European Standard
English source title	Microbiology of the food chain - Sampling techniques for microbiological analysis of food and feed samples (ISO/TS 17728:2015).
Abstract	This standard specifies sampling techniques used as part of the microbiological analysis of foods and feeds. It is identical to PD CEN ISO/TS 17728:2015, ISO/TS 17728:2015 and replaces FprCEN ISO/TS 17728:2014. [The text of European Standards, transposed as national standards, is available from CEN national members and affiliates.].
Section	Food sciences
Sub Section	Standards and legislation
Publication year	2015
Pages	3pp.
Source doc	Standard
Corporate authors	Comite Europeen de Normalisation
Source languages	En
Correspondence address	[Comite Europeen de Normalisation (CEN), Ave. Marnix 17, B-1000 Brussels, Belgium. Tel. +32 2 550 08 11. Fax +32 2 550 08 19. www.cen.eu/cen/pages/default.aspx]
Indexed terms	EUROPE; FEEDS; FOODS; MICROBIOLOGICAL TECHNIQUES; SAMPLING; STANDARDS

安全性

研究、検査、分析、品質管理、リスク回避などに不可欠な情報です

FSTA number	2015-10-Ga3020
Publication title	Food and Nutrition in China
Issue	No. 4
ISSN	1006-9577
English source title	Application of HACCP system in food safety management of catering enterprise.
Abstract	This paper discusses the kitchen's food safety management in Chinese catering enterprises to provide the ideas for solving the food-borne poisoning issues of catering companies by using HACCP principles.
Section	Catering, speciality and multi-component foods
Sub Section	Catering
Publication year	2015
Pages	19--22
Source doc	Journal Article
Individual authors	Guang-sheng Wang
Source languages	Zh
Summary languages	En
Correspondence address	[Liaoning Vocational and Technical College of Modern Service, Liaoning, China]
Indexed terms	CATERING; CHINA; FOOD SAFETY; FOODBORNE DISEASES; HACCP; RISKS MANAGEMENT

機能的性

機能的性表示食品の科学的根拠として参照できます

Doi	10.1016/j.jff.2015.01.023
FSTA number	2015-07-Hs4575
Publication title	Journal of Functional Foods
Volume	14
ISSN	1756-4646
English source title	Bioavailability of plant sterol-enriched milk-based fruit beverages: <i>in vivo</i> and <i>in vitro</i> studies.
Abstract	This study for the first time compares the <i>in vivo</i> (response in serum from individuals of an interventional study) and <i>in vitro</i> effects (bioaccessibility determined from simulated gastrointestinal digestion) of two plant sterol (PS)-enriched milk-based fruit beverages (with and without tangerine fruit juice rich in β -cryptoxanthin (β -Cx)) in order to assess their suitability as PS-enriched food matrixes, and the possible interactions between the two bioactive compounds (β -Cx and PS) that might affect their absorption. The randomized, double-blind, crossover study (performed in 36 postmenopausal women) showed the β -sitosterol and campesterol serum concentrations after four weeks of consumption of the beverages (1.5 g PS/day) to increase significantly (ranging 1.6-2.4 μ g/mL and 0.3-0.4 μ g/mL, respectively), thereby confirming suitability as matrices for PS-enrichment. The results therefore indicated similar behavior of PS supplied by these beverages and evaluated through <i>in vitro</i> or <i>in vivo</i> assays, independently of whether the samples contained β -Cx or not. All rights reserved, Elsevier.
Section	Alcoholic and non-alcoholic beverages
Sub Section	Other beverages
Publication year	2015
Pages	44--50
Source doc	Journal Article
Individual authors	Garcia-Llatas, G.; Cilla, A.; Alegria, A.; Lagarda, M. J.
Source languages	En
Correspondence address	[Correspondence address, M. J. Lagarda, Nutrition and Food Science Area, Faculty of Pharmacy, University of Valencia, Avda. Vicente Andres Estelles s/n, 46100 - Burjassot, Valencia, Spain. Tel. +34 963544909. Fax +34 963544954. E-mail m.j.lagarda@uv.es]
Indexed terms	BIOACCESSIBILITY; BIOFORTIFICATION; CAMPESTEROL; CRYPTOXANTHIN; FRUIT BEVERAGES; GASTROINTESTINAL TRACT; MENOPAUSE; MILK BEVERAGES; SITOSTEROL

添加物

食品添加物の試験や作用などの情報は研究や開発に有用です

Doi	10.1016/j.foodcont.2014.06.035
FSTA number	2015-01-Ha0156
Publication title	Food Control
Volume	47
ISSN	0956-7135
English source title	Artificial sweeteners in beverages by ultra performance liquid chromatography with photodiode array and liquid chromatography tandem mass spectrometry.
Abstract	Two fast, accurate and sensitive liquid chromatography methods have been developed and optimized for a better control of the content of artificial sweeteners in industrial beverages. Ultra performance liquid chromatography coupled with photodiode array (UPLC-PDA) and liquid chromatography-electrospray ionization-tandem mass spectrometry (LC-ESI-MS/MS) methods were implemented for the monitoring of aspartame, neohesperidine dihydrochalcone, neotame, potassium acesulfame, saccharin, sodium cyclamate and sucralose in beverages marketed as "sugar-free" or "diet," including soft and powdered drinks. Minimal sample preparation procedure consisting on a simple dilution and filtration is required before analysis. The methods showed excellent linearity ($R^2 < 0.9990$) for target compounds. Limits of quantification (LOQs) were far below the legal requirements for all considered compounds (0.01-0.1 μ g mL ⁻¹ and 0.05-5 ng mL ⁻¹ for UPLC-PDA and LC-MS/MS, respectively). Precision and recovery studies in real samples showed excellent results. The recoveries at two concentration levels ranged between 90.0 and 114.6%, with relative standard deviations lower than 9.4 RSD%. Finally, the proposed methodology was successfully applied to the analysis of artificial sweeteners in 66 beverage products commonly consumed in Spain. Different sample categories were evaluated, including energy drinks, soft drinks, juices, teas, soy beverages, dairy-based drinks, beers, and spirit alcoholic drink, and proved its suitability for quick and reliable application in quality control laboratories. All rights reserved, Elsevier.
Section	Alcoholic and non-alcoholic beverages
Sub Section	General aspects
Publication year	2015
Pages	43--52
Source doc	Journal Article
Individual authors	Lorenzo, R. A.; Pena, M. T.; Fernandez, P.; Gonzalez, P.; Carro, A. M.
Source languages	En
Correspondence address	[Dpto. Quimica Analitica, Nutricion y Bromatologia, Facultad de Quimica, Universidad de Santiago de Compostela, 15782 Santiago de Compostela, Spain. Tel. +34 881814272. Fax +34 981547141. E-mail rosaantonia.lorenzo@usc.es]
Indexed terms	ARTIFICIAL SWEETENERS; BEVERAGES; ELECTROSPRAY IONIZATION MS; LC-MS; UPLC

経済・消費者

流通、消費者意識などマーケティングにも役立ちます

Doi	10.1111/1541-4337.12130
FSTA number	2015-07-Ra1852
Publication title	Comprehensive Reviews in Food Science and Food Safety
Volume	14
Issue	3
ISSN	1541-4337
English source title	Assessing the value and role of seafood traceability from an entire value-chain perspective.
Abstract	The traceability practices and systems of 48 separate seafood businesses were assessed as part of an evaluation of 9 global seafood value chains (from catch to point of sale to the consumer). The purpose was to gain insights and provide knowledge about the impact of traceability on improving seafood industry business performance, including reducing waste, and enhancing consumer trust. In addition, the project developed and delivered a tool that can be used by stakeholders that are seeking to better understand the return on investment of implementation of traceability practices and solutions. Using structured and semi-structured interviews of over 80 individuals, the research revealed that traceability is more highly valued by businesses, regardless of their size, if they engage more often in highly collaborative activities with their suppliers and customers. A survey in 5 nations about consumer perceptions with regards to seafood and the key factors influencing their purchasing decisions delivered insights into the discrete choices that consumers make when buying seafood products. The consumer survey data were incorporated into a "Discrete Choice Simulator" that others can use to compare and contrast the preferences of consumers in these countries and better understand what factors regarding traceability impact on their buying decisions. The research concluded with several recommendations for businesses, governments, and nongovernment organizations. © 2015 Institute of Food Technologists®.
Section	Fish and marine products
Sub Section	General aspects
Publication year	2015
Pages	205--268
Refs.	many ref.
Source doc	Journal Article
Individual authors	Sterling, B.; Gooch, M.; Dent, B.; Marenick, N.; Miller, A.; Sylvia, G.
Source languages	En
Correspondence address	[Institute of Food Technologists, Global Food Traceability Center, Washington, DC, USA. E-mail bsterling@ift.org]
Indexed terms	CONSUMER PERCEPTION; CONSUMER SURVEYS; PURCHASING BEHAVIOUR; SEA FOODS; TRACEABILITY

ペットフード

製造・開発、獣医学分野の研究にも活用できます

Doi	10.1039/C4AY02892A
FSTA number	2015-10-Wa0153
Publication title	Analytical Methods
Volume	7
Issue	6
ISSN	1759-9660
English source title	Development of a new clean methodology with ultrasound-assisted extraction for analysis of sodium in pet foods.
Abstract	Sodium is essential to all living beings, including humans and animals; in higher heterotrophic organisms, it is responsible for regulating the osmotic pressure of tissues and maintaining the sodium-potassium pump. However, even though the presence of sodium is vital, in excess it can cause problems such as increased blood pressure and kidney stone formation. The official methodology for the analysis of sodium in pet foods employs corrosive acids and high temperatures during sample preparation, making the process time consuming and prone to error. In this work, a new methodology is proposed for the extraction of sodium from pet foods, using ultrasonic irradiation to enhance the transfer of the analyte to solution, with subsequent determination by flame photometry. This new method, which is coherent with the principles of green chemistry, provided a linear range of 1-20 mg L ⁻¹ (R = 0.998), and limits of detection (LOD) and quantification (LOQ) of 0.26 and 0.90 mg L ⁻¹ , respectively. Recoveries were in the range of 98.4-104%. The technique was successfully applied to different brands of commercial pet food and compared favorably with the official methodology (at a 95% confidence level). In comparative tests of the two extraction methods, the proposed methodology showed good repeatability, selectivity, precision, and accuracy.
Section	Pet foods
Sub Section	General aspects
Publication year	2015
Pages	2433--2436
Refs.	20 ref.
Source doc	Journal Article
Individual authors	Milani, I. M.; Rossini, E. L.; Pezza, L.; Pezza, H. R.
Source languages	En
Correspondence address	[Correspondence address, H. R. Pezza, Instituto de Quimica, Universidade Estadual Paulista-Julio de Mesquita Filho, UNESP, R. Prof. Francisco Degni 55, P.O. Box 355, 14800-900, Araraquara, SP, Brazil. Fax +55-16-33327932. E-mail hrpezza@iq.unesp.br]
Indexed terms	EXTRACTION; FLAME PHOTOMETRY; NA; PET FOODS; ULTRASOUND