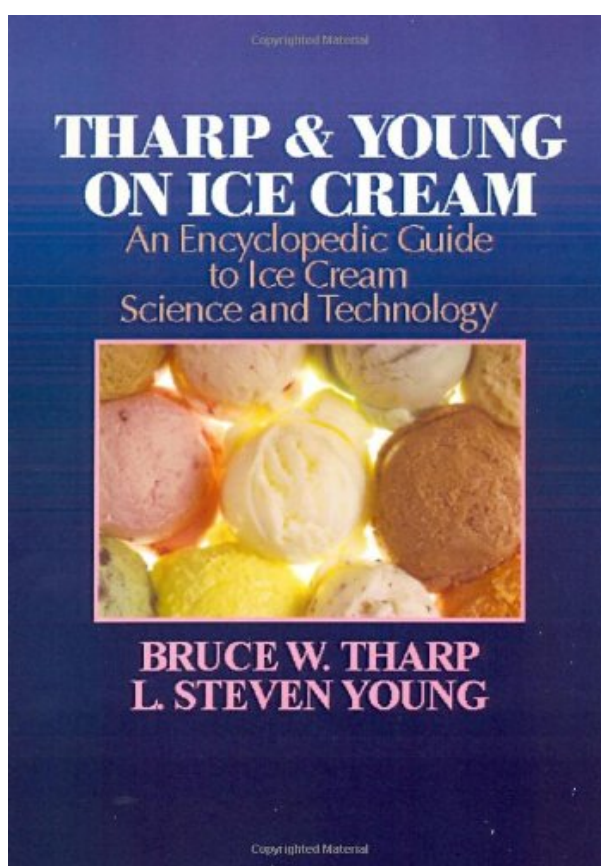


**THARP AND YOUNG ON ICE CREAM: AN
ENCYCLOPEDIAIC GUIDE TO ICE CREAM
SCIENCE AND TECHNOLOGY BY BRUCE
THARP, STEVE YOUNG**



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An Encyclopedic Guide
to Ice Cream
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Review

For the past two decades, Dr Bruce Tharp and Dr Steve Young have presented technical short courses to the frozen dessert industry in the U.S.A. and around the world, with Bruce Tharp well known locally for his earlier presentations of the Penn State Ice Cream course in Australia. In this encyclopaedic reference work, Tharp and Young bring together their combined lifetime experience in practical ice cream making and go on to explain the scientific basis behind frozen desserts. They present this volume as both reference book and text on the making of ice cream, to be read cover to cover, and the abundance of incidental knowledge and advice makes a thorough reading interesting and worthwhile. The term ice cream encompasses all the related frozen products and desserts, with extensive coverage of the familiar products such as hard, soft-serve, soft-scoop, low-fat and yoghurt ice creams; ranging to topical discussion of new concepts, examples being a sherbet based on buttermilk and the use of pre-biotic and pro-biotic ingredients in ice creams targeted at digestive health. The alphabetical entries range from short definitions of technical terms to detailed discussion of the main unit operations of ice cream production under heading such as; formulation guidelines, calculations, mix processing, freezing, and hardening. While not meant to be a definitive scientific reference, the scientific principles are covered in some depth and their linkage to practical ice cream making will make this volume valuable to researchers. The text follows an American perspective in discussion of formulations, regulations and labelling requirements while providing metric conversions for temperatures and volumes, although the calculation section is illustrated in American units only. The main strength of this volume is its practical approach, bridging from the product to the science behind. As a unique and comprehensive reference, it will be a very useful addition to the shelf for technologists in the ice cream business. The alphabetical presentation makes it an accessible reference for marketing and management personnel and suppliers to the industry, and a must have for food technology libraries. --Geoff Ball, Consultant to the food and dairy industry, Sydney

About the Author

Bruce Tharp and Steve Young both operate businesses devoted to providing technical know-how to the ice cream and dairy food industries throughout the world. For the past two decades they have collaborated in offering an international technical short course on ice cream. Selected data and troubleshooting pointers presented in the Encyclopedic Guide were developed from responses to thousands of queries from course attendees, as well as from the hands-on experience of the authors, who have been active in ice cream production since childhood.

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THARP AND YOUNG ON ICE CREAM: AN ENCYCLOPEDIA GUIDE TO ICE CREAM SCIENCE AND TECHNOLOGY BY BRUCE THARP, STEVE YOUNG PDF

· A comprehensive practical reference to ice cream and other dairy and non-dairy desserts · Covers every stage from mix ingredients to processing, packaging, marketing, regulations and more · Provides calculations, formulas, troubleshooting tips, freezing data points and costs · 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 high-quality, 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

- Sales Rank: #1670628 in Books
- Brand: Tharp, Bruce W., Ph.D./ Young, L. Steven, Ph.D.
- Published on: 2012-07-22
- Original language: English
- Dimensions: 10.00" h x 7.25" w x 1.25" l, .0 pounds
- Binding: Hardcover
- 410 pages

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