Everything you need to know about food and the science behind it!

**Future Foods**
*How Modern Science Is Transforming the Way We Eat*
David Julian McClements

Should nanotechnology and gene editing be used to enhance our foods? Are these technologies safe? Would you eat bug-foods if it led to a more sustainable food supply? This is just a sampling of the questions addressed by *Future Foods: How Modern Science is Transforming the Way We Eat*. Author and food scientist David Julian McClements examines the complexity and magnitude of the food-related challenges our society faces today. Step by step, he explores how today’s challenges, such as malnutrition, food waste and global hunger, could be solved by tomorrow’s technology. [Find out more](#)

**Food Traceability**
*From Binders to Blockchain*
Jennifer McEntire, Andrew Kennedy (Eds.)

Whenever a food related outbreak occurs, traceability is called into question. When lives are at stake, it is critical that the root of the problem is quickly identified to prevent further illness. Once the problem is found, it’s just as important to contain it quickly. Too often, recalls expand because implicated product is not readily accounted for. There is also a sense that traceability is someone else’s problem. Few firms admit that they are the weak link and instead tout how quickly they can perform mock recalls. But traceability is about more than just recalls. It is about the connectivity of the supply chain as a product and its constituents travel from the farm to the consumer. [Find out more](#)
**Size Matters: Why We Love to Hate Big Food**

Charlie Arnot

This is a must read for those in the food system who are striving to understand those outside of it, and for those outside of it who want to know more about the stuff they put in their bodies and the food fight underway over what’s healthy and responsibly produced. *Size Matters* offers penetrating insight from someone who has a rare front row seat to the entire food system as a high-level consultant and advisor to ag producers, food processors, food retailers and governments. [Find out more](#)

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**Food Fraud Prevention**

Introduction, Implementation, and Management

John Spink

This textbook provides a foundation for the theories and concepts to fully develop, implement, and manage a Food Fraud Prevention Strategy. The scope of focus includes all types of fraud (from adulterant-substances to stolen goods to counterfeits) and all types of products (from ingredients through to finished goods at retail). This book puts forth a holistic, all-encompassing approach to food fraud and provides an overview of food fraud, including economically motivated adulteration, intentional adulteration, and counterfeiting. [Find out more](#)
Selected series

**Food Science Text Series**
This series provides faculty with the leading teaching tools. The Editorial Board has outlined the most appropriate and complete content for each food science course in a typical food science program and has identified textbooks of the highest quality, written by the leading educators.

**Food Microbiology and Food Safety**
This series is published in conjunction with the International Association for Food Protection (IAFP), a non-profit association for food safety professionals. Dedicated to the life-long educational needs of its Members.

**Food Engineering Series**
The series is targeted to a wide audience including food, mechanical, chemical, and electrical engineers, as well as food scientists and technologists working in the food industry, academia, regulatory industry, or in the design of food manufacturing plants or specialized equipment.

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