



## Ice Cream

By H Douglas Goff, Richard W Hartel

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**Ice Cream** By H Douglas Goff, Richard W Hartel

*Ice Cream*, 7th Edition focuses on the science and technology of frozen dessert production and quality. It explores the entire scope of the ice cream and frozen dessert industry, from the chemical, physical, engineering and biological principles of the production process to the distribution of the finished product. It is intended for industry personnel from large to small scale processors and suppliers to the industry and for teachers and students in dairy or food science or related disciplines. While it is technical in scope, it also covers much practical knowledge useful to anyone with an interest in frozen dessert production. World-wide production and consumption data, global regulations and, as appropriate, both SI and US units are provided, so as to ensure its relevance to the global frozen dessert industry.

This edition has been completely revised from the previous edition, updating technical information on ingredients and equipment and providing the latest research results. Two new chapters on ice cream structure and shelf-life have been added, and much material has been rearranged to improve its presentation. Outstanding in its breadth, depth and coherence, *Ice Cream*, 7th Edition continues its long tradition as the definitive and authoritative resource for ice cream and frozen dessert producers.

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## Ice Cream By H Douglas Goff, Richard W Hartel Bibliography

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## Editorial Review

### Review

“This book has taught me a great deal about the importance to the ice cream industry of a lot of the water-related science I have been involved with, and about the importance to the quality of ice cream of complex surface and colloid science.” (John Finney, *Crystallography Reviews*, Vol. 21 (3), 2015)

### From the Back Cover

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**Richard W. Hartel** is a Professor of Food Engineering in the Department of Food Science at the University of Wisconsin-Madison, USA. He has over 20 years of experience working on the structural attributes of ice cream.

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