Military Food Engineering and Ration Technology

Description: Written by a team from the U.S. Army's Combat Feeding Directorate at the Natick Research, Development and Engineering Center, this technical volume represents a comprehensive guide to how the military designs, processes, customizes, packages and distributes highly palatable, long shelf-life food products for field personnel. The book offers new data on numerous technologies used to solve problems such as nutrient densification, lightweighting, novel thermal processing, and long-term quality preservation in delivering appetizing foods. Testing techniques are explained for evaluating sensory qualities of foods and their effects on physical and cognitive performance.

- Systematic synthesis of U.S. military's food product development, processing, packaging, testing, and distribution methods
- Provides technical data for lightweighting, nutrient optimization, shelf-life extension, ready-to-eat, and self-heating foods

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