

University of Leeds Classification of Books

Food

[A General]

- A-0.01 Periodicals
- A-0.02 Series
- A-0.03 Conference proceedings; collections of papers [if not on specific subjects]
- A-0.04 Bibliography
- A-0.05 Study and teaching
- A-0.06 Research management, strategy and methods
- A-0.09 Tables, data
- A-0.19 Dictionaries and other general reference works
- A-0.2 Statutes, legislation & standards
- A-1 General texts
- A-1.5 Statistical methods
- A-1.7 Computer applications

[B Basic sciences for food science]

- B-0 General texts
- B-2 Physics
 - B-2.2 Rheology
 - B-2.4 Thermal aspects (hot & cold)
- B-4 Chemistry *See also Chemistry S-38, General Biology U-3*
- B-4.2 Analysis, eg AACC AOAC methods; detection of contaminants & additives
- B-4.4 Physical chemistry & minerals
- B-4.6 Organic chemicals
 - B-4.63 Amino acids, peptides, proteins *See also B-6.23, D-3*
 - B-4.65 Carbohydrates, starch *See also D-5*
 - B-4.67 Lipids: animal fats, vegetable oils *See also B-6.27, D-7*
 - B-4.69 Vitamins *See also D-9*
- B-6 Biology, pharmacology
 - B-6.2 Biochemistry, enzymology
 - B-6.23 Proteins *See also B-4.63, D-3*
 - B-6.27 Lipids *See also B-4.67, D-7*
 - B-6.4 Microbiology, bacteriology
- B-7 Microscopy
- B-8 Spectrometry
- B-9 Ultrasound

C-0 World food resources

Includes food security

Economic aspects : see Economics J-41



[D Diet, nutrition & dietetics]

Nutrition & food : see Health Sciences QU 145

Dietetics : see Health Sciences WB 400

D-1 General

D-3 Amino acids, peptides, proteins

Amino acids : see also Health Sciences QU 60; Food B-4.63

Peptides : see also Health Sciences QU 68

Proteins : see also Health Sciences QU 55

D-5 Carbohydrates, starch

See also Health Sciences QU 75; Food B-4.65

D-7 Lipids: animal fats, vegetable oils

See also Health Sciences QU 85; Food B-4.67

D-9 Vitamins

See also Health Sciences QU 160; Food B-4.69

D-11 Minerals

D-14 Non-nutritive components; fibre; additives

D-20 Psychology of food choice & habits; counselling

[D-30 Parenteral & intravenous] *No longer used : see Health Sciences WB 410*

[E Food industry: engineering & processing]

E-1 General

E-2 Hygiene and public health: inspection, microbiology and toxicology; pest infestation control

e.g. poisonous plants and animals, toxins of natural origin with special implications for the food industry

E-3 Process design

E-4 Plant and equipment, machinery

E-5 Control and instrumentation - quality control

E-6 Preparing, cleaning, separating

E-7 Storing, handling, transport

E-8 Milling, shredding, grinding etc.

E-9 Mixing, emulsifying, homogenizing etc.

E-10 Fermentation

E-12 Preserving, blanching, use of antioxidants

E-12.2 Canning

E-12.4 Freezing & freeze-drying

E-12.6 Drying, dehydration

E-12.8 Pickling & curing

E-12.9 Irradiation

E-14 Catering and domestic operations; cooking - roasting, frying, microwave ovens etc.

E-16 Packaging and marketing

E-18 Management

[F Specific foods]

Sources, products, and associated technology

F-1 General, wide-ranging studies

F-3 Plant origin

F-3.1 Cane sugar; beet sugar; sugar refining

F-3.2 Vegetables

F-3.4 Fruits and nuts

F-3.5 Confectionery including chocolate *See also H-4*

F-3.6 Cereals, grain, flour, corn, milling, baking (with or without yeast fermentation), breakfast cereals, pasta products

F-3.7 Oilseeds; soybean etc.

- F-3.8 Fungi
- F-3.9 Herbs, spices, pickles, sauces, condiments
- F-4 Animal origin
- F-4.2 Meat and meat products e.g. sausages
- F-4.4 Poultry and game birds
- F-4.5 Eggs
- F-4.6 Fish
- F-4.7 Shellfish (molluscs and crustaceans)
- F-4.8 Minor animal sources (insects, snails, frogs etc.)
- F-4.9 Gelatin, collagen, gum etc.
- F-5 Dairy produce: milk, butter, cheese, yoghurt, ice cream
See also E-10 fermentation
- F-6 Unconventional foods e.g. leaf protein, single cell protein
- F-7 Food biotechnology; Genetically modified foods
- F-8 Synthetic substitutes, enriched and fortified foods, low calorie

[H Beverages]

- H-1 General
- H-2 Alcoholic. Brewing, malting, distilling. Hops, barley.
- H-4 Non-alcoholic stimulants: tea, coffee, cocoa
- H-6 Soft drinks, fruit juices

[K Sensory (organoleptic) qualities & agents]

- K-0 General texts
- K-1 General; appetite and behaviour *See also D-20*
- K-2 Flavour and aroma
- K-4 Colour
- K-6 Texture *See also B-2.2 Rheology*

L-0 Historical & social aspects

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