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
treatment
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-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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