

~~Contemporary Food Engineering~~
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Some new technologies and methods covered include the application of microwaves in heating, drying, pasteurization, sterilization, blanching, baking, cooking, and thawing; microwave-assisted extraction of compounds; using low-electric fields; alternation of temperature and pressure of supercritical carbon dioxide; ultrasound-assisted osmotic dehydration; hydrodynamic cavitation; high-pressure processing; gamma-irradiation; and more.

Emerging Thermal and Nonthermal Technologies in Food ...

Thermal technologies in food processing provides food manufacturers and researchers with an authoritative review of thermal processing and food quality. Show less. Thermal technologies have long been at the heart of food processing. The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour.

Thermal Technologies in Food Processing | ScienceDirect

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quality issues second edition contemporary
food engineering Sep 08, 2020 Posted By
Catherine Cookson Public Library TEXT ID
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profession combining the thermal processing
of foods is a very critical area of
importance in the commercial production of
preserved foods in order to render processed

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And Its Current And Future however non
thermal technologies in food processing do
not generate high temperature and use short
treatment times this means that the
nutritional components of foodstuffs are
better retained and the

nonthermal processing technologies for food
Due to this potential impact on food safety,
C. botulinum was studied and a tailored
thermal process was designed known as the
'Botulinum Cook'. The 'Botulinum Cook' equals
121.1°C for three minutes, or an equivalent

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Thermal processing in the food industry - New Food Magazine

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Thermal Food Processing: New Technologies and Quality ...

To extend the use of non-thermal processing technologies in the food industry, combinations of these technologies with traditional or emerging food preservation techniques are interesting.

New and Emerging Non-Thermal Technologies In Food Preservation

High Pressure Processing (HPP) HPP is a non-thermal pasteurization technique whereby

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products are held at pressures typically between 300 and 600 MPa for up to 10 minutes. The advantages of HPP over the conventional thermal processing techniques involve reduced process times and thus reduced heat damage, as well as retention of product flavor, texture, color and vitamins. However, microbial spore survival during processing requires this technique to be used in conjunction with another hurdle ...

An Overview of Novel Processing Technologies for the Food ...

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