



Emerging technologies for food processing /

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Monografía

Emerging Technologies for Food Processing presents a comprehensive review of innovations in food processing, stresses topics vital to the food industry today, and pinpoints the trends in future research and development. This volume contains 27 chapters and is divided into six parts covering topics such as the latest advances in non-thermal processing, alternative technologies and strategies for thermal processing, the latest developments in food refrigeration, and current topics in minimal processing of vegetables, fruits, juices and cook-chill ready meals and modified atmosphere packaging for minimally processed foods

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Contenido: Cover -- Emerging Technologies for Food Processing -- Contents -- About the Editor -- Contributors -- Preface -- Part 1 High Pressure Processing -- 1. High Pressure Processing of Foods: An Overview -- 1 Introduction -- 2 Principles of high pressure processing -- 3 Use of high pressure to improve food safety and stability -- 4 Effects of high pressure on food quality -- 5 Other applications of high pressure -- 6 Modelling HP processes -- 7 Outlook for high pressure processing of food -- 8 Conclusions -- References -- 2. High-pressure Processing of Salads and Ready Meals -- 1 Introduction -- 2 Importance of salads and ready meals -- 3 Pressure effects on microorganisms -- 4 Pressure effects on enzyme activity -- 5 Pressure effects on texture -- 6 Pressure effects on nutrients -- 7 Conclusions -- Acknowledgement -- References -- 3. Microbiological Aspects of High-pressure Processing -- 1 Introduction -- 2 Factors affecting effectiveness of treatment -- 3 Effects of high pressure -- 4 Conclusions -- References -- Part 2 Pulsed Electric Fields Processing -- 4. Overview of Pulsed Electric Field Processing for Food -- 1 Introduction -- 2 Historical background -- 3 Mechanisms of action -- 4 PEF treatment systems -- 5 Main processing parameters -- 6 Applications -- 7 Problems and challenges -- 8 Conclusions -- Acknowledgements -- Nomenclature -- References -- 5. Pulsed Electric Field Processing of Liquid Foods and Beverages -- 1 Introduction -- 2 PEF technology -- 3 Mechanisms of microbial inactivation -- 4 Equipment -- 5 PEF treatment variables -- 6

Target differences -- 7 High-pressure processing (HPP) and PEF -- 8 Specific results on liquid foods -- 9 Process models -- 10 Conclusions -- Acknowledgements -- Nomenclature -- References -- 6. Effect of High Intensity Electric Field Pulses on Solid Foods -- 1 Introduction -- 2 Food safety -- 3 Effects on food quality -- 4 Use of PEF in combination with other methods -- 5 Conclusions -- References -- 7. Enzymatic Inactivation by Pulsed Electric Fields -- 1 Introduction -- 2 Mechanism of enzyme inactivation by PEF -- 3 Factors affecting enzyme inactivation by PEF -- 4 Effects of PEF on enzymes -- 5 Modelling enzymatic inactivation by PEF -- 6 Enzyme inactivation by combining PEF with other hurdles -- 7 Enzyme activity during storage of PEF processed foods -- 8 Conclusions -- Nomenclature -- References -- 8. Food Safety Aspects of Pulsed Electric Fields -- 1 Introduction -- 2 Microbiological safety of pulsed electric fields -- 3 Chemical safety and PEF -- 4 Conclusions -- Nomenclature -- References -- Part 3 Other Non-thermal Processing Techniques -- 9. Developments in Osmotic Dehydration -- 1 Introduction -- 2 Mechanism of osmotic dehydration -- 3 Effect of process parameters on mass transfer -- 4 Determination of moisture and solid diffusion coefficients -- 5 Methods to increase the rate of mass transfer -- 6 Applicati

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