



Emerging technologies for food processing /

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Elsevier Academic Press,
2005

Electronic books

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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Título: Emerging technologies for food processing edited by Da-Wen Sun

Editorial: Amsterdam Boston Elsevier Academic Press 2005

Descripción física: 1 online resource (xvii, 768 pages) illustrations (some color)

Mención de serie: Food science and technology international series

Bibliografía: Includes bibliographical references and index

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1112918036

ISBN: 0080455646 electronic bk.) 9780080455648 electronic bk.) 128063796X 9781280637964 0126767572
Cloth)

Materia: Food industry and trade- Technological innovations Food industry and trade- Technological innovations

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Enlace a formato físico adicional: Print version Emerging technologies for food processing. Amsterdam ; Boston : Elsevier Academic Press, 2005 (DLC) 2005927527

Punto acceso adicional serie-Título: Food science and technology international series

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