

Thermal Food Processing New Technologies And Quality Issues Contemporary Food Engineering

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Thermal Technologies in Food Processing | ScienceDirect

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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 process.

Thermal processing in the food industry - New Food Magazine

Thermal processing remains one of the most important processes in the food industry. Now in its second edition, *Thermal Food Processing: New Technologies and Quality Issues* continues to explore the latest developments in the field. Assembling the work of a worldwide panel of experts, this volume highlights topics vital to the food industry today an

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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 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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