

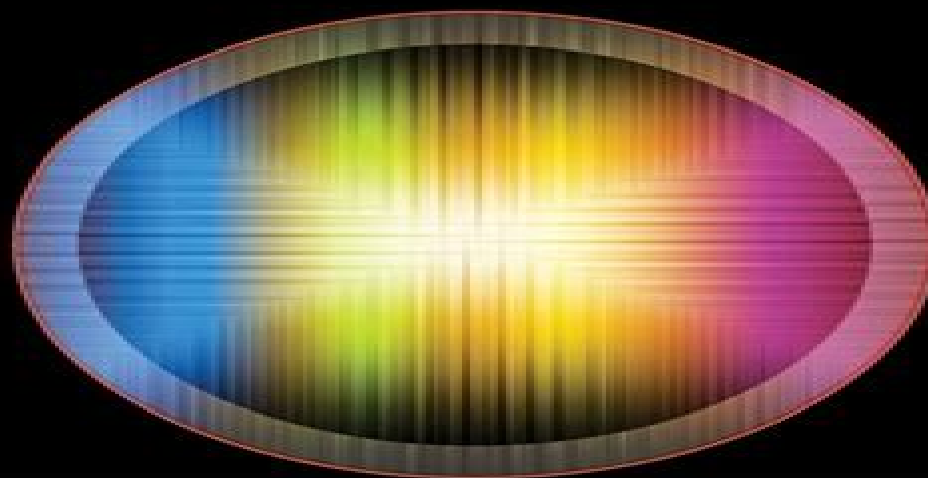
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THERMAL FOOD PROCESSING

New Technologies and Quality Issues

SECOND EDITION



Edited by Da-Wen Sun



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Thermal Food Processing New Technologies And Quality Issues Contemporary Food Engineering

Vania Regina Nicoletti Telis



Thermal Food Processing New Technologies And Quality Issues Contemporary Food Engineering:

Thermal Food Processing Da-Wen Sun, 2012-05-16 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 and pinpoints the trends in future research and development Topics discussed include Thermal properties of foods including heat capacity conductivity diffusivity and density Heat and mass transfer and related engineering principles mechanisms and models The development and application of deterministic heat transfer models for predicting internal product temperatures Modeling thermal processing using artificial neural networks ANN and computational fluid dynamics CFD Thermal processing of meat poultry fish and dairy products canned foods ready meals and vegetables The effect of ultrahigh temperature UHT treatment processing on milk including the impact on nutrient composition safety and organoleptic aspects Ohmic radio frequency RF dielectric infrared and pressure assisted heating pH assisted thermal processing In addition to updating all content this second edition includes five new chapters Thermal Effects in Food Microbiology Modeling Thermal Microbial Inactivation Kinetics Thermal Processing of Food and Fruit Juices Aseptic Processing and Packaging and Microwave Heating The final chapter of the book examines systems used in the evaluation of thermal processes and the development of time temperature integrators TTIs to ensure the safety of thermally processed food An up to date survey of essential techniques and the science behind them this volume is a critical reference for food industry professionals

Thermal Food Processing Da-Wen Sun, 2005-12-12 The challenge of maintaining both quality and safety in the thermal processing of foods results from the degradation of heat sensitive quality attributes during processing The editor of Thermal Food Processing New Technologies and Quality Issues presents a comprehensive reference through authors that assist in meeting this challenge by explaining

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Engineering Aspects of Thermal Food Processing Ricardo Simpson, 2009-06-22 Access the Latest Advances in Food Quality

Optimization and Safety Assurance Thermal processing has undergone a remarkable amount of research throughout the past decade indicating that the process not only remains viable but that it is also expanding around the world An organized exploration of new developments in academic and current food industr

Handbook of Food Processing Theodoros Varzakas, Constantina Tzia, 2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Safety Quality and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail It covers the most common and new food manufacturing

processes while addressing relevant aspects. **Fermentation Processes Engineering in the Food Industry** Carlos Ricardo Soccol, Ashok Pandey, Christian Larroche, 2013-03-27 With the advent of modern tools of molecular biology and genetic engineering and new skills in metabolic engineering and synthetic biology fermentation technology for industrial applications has developed enormously in recent years. Reflecting these advances *Fermentation Processes Engineering in the Food Industry* explores the state of the art of the engineering technology aspects of fermentation processes in diverse food sectors. The book describes the benefits of fermented foods in human health in both dairy and non dairy products and beverages. It examines applications of microalgae in the food industry and explains the application of metabolic engineering in the production of fermented food ingredients. Exploring a host of important topics in engineering fermentation processes the book covers topics such as Methods and techniques for the isolation, improvement and preservation of the microbial cultures used in the food fermentation industry. The fundamentals of fermentation processes, modes of fermentation and the principles of upstream operation. Physical and chemical factors that affect fermentation processes. Different types of fermenters employed in submerged and solid state fermentation. Unitary operations for solid liquid separation, concentration and drying of fermented foods. Instrumentation and control of industrial fermentation processes. The final chapter discusses the potential application of a biorefinery concept to add value to food industry wastes and presents a case study describing an integrated project in which the concept was applied. An essential reference for all food sector professionals, this volume surveys critical trends in the food beverage and additive industry and explores the sustainability of these processes. Emerging Technologies for Food Quality and Food Safety Evaluation Yong-Jin Cho, Sukwon Kang, 2011-03-09 Even though the perception of food quality may depend on its hedonic and often subjective attributes, it is essential to quantitatively evaluate its quality and safety. Fortunately, the advent of sophisticated systems including nondestructive testing techniques has made it possible to definitively evaluate food quality. Reflecting these advances **Biopolymer Engineering in Food Processing** Vania Regina Nicoletti Telis, 2012-05-29 Due to their unique properties and ability to interact with other food components, biopolymers have traditionally played a major role in food processing. *Biopolymer Engineering in Food Processing* explores processing technology associated with biopolymer applications and discusses both operational and economic aspects. Following an overview of biopolymer applications and their functionality in different processes, the text examines Production routes, availability, costs and physicochemical properties of commercial biopolymers. Rheology of biopolymer suspensions, how concentration and shear may affect their flow behavior and their response to pressure losses and heat transfer during flow. Effects of food processing and storage conditions on the viscoelastic and textural properties of food gels. Mechanical and mass transfer properties of films and coating produced from biopolymers, composites and nanocomposites. The use of biopolymer coatings to reduce oil uptake during deep fat frying of foods and in modified atmosphere storage of foods. The book also explores the application of biopolymers in separation processes for recovery of biocompounds. It discusses

biopolymer behavior during thermoplastic extrusion and the response of certain cereals and snacks to extrusion operating parameters Finally it reviews engineering aspects of biopolymers used as drying aids in spray drying and freeze drying of fruit juices and pulps and discusses biopolymers used as cryoprotectants in food freezing A comprehensive source of scientific and technical information for those involved with process design and research and development the book is also an ideal reference for academic researchers and undergraduate and postgraduate students **Innovative Processing**

Technologies for Foods with Bioactive Compounds Jorge J. Moreno, 2016-08-05 Natural foods like fruits and vegetables represent the simplest form of functional foods and provide excellent sources of functional compounds Maximizing opportunities to make use of and incorporate these compounds requires special processing Fortunately technologies available to produce food with enhanced active compounds have advanced significantly over the last few years This book covers the fundamentals as well as the innovations made during the last few years on the emerging technologies used in the development of food with bioactive compounds *Biosensors in Food Processing, Safety, and Quality Control* Mehmet Mutlu, 2016-04-19 This book details the latest developments in sensing technology and its applications in the food industry profiling the improvements achieved in recent years for better food quality safety processing and control Topics discussed include the use of biosensors for the assessment of natural toxins in food and for pesticides and foodborne pathogen

Advances in Processing Technologies for Bio-based Nanosystems in Food Óscar L. Ramos, Ricardo N. Pereira, Miguel A. Cerqueria, José A. Teixeira, António A. Vicente, 2019-07-25 Nanotechnology can be used to address challenges faced by the food and bioprocessing industries for developing and implementing improved or novel systems that can produce safer nutritious healthier sustainable and environmental friendly food products This book overviews the most recent advances made on the field of nanoscience and nanotechnology that significantly influenced the food industry Advances in Processing Technologies for Bio Based Nanosystems in Food provides a multidisciplinary review of the complex mechanisms involved in the research development production and legislation of food containing nanostructures systems Features Presents the most recent advances made in the field of nanoscience and nanotechnology as applied to the food industry Discusses innovative approaches and processing technologies Shows how nanotechnology can be used to produce safer nutritious healthier sustainable and environmental friendly food products Covers the complex mechanisms involved in the research development production and legislation of food containing nanostructures Selected examples of nanotechnology applications in food industry are shown focusing on advanced aspects of food packaging processing and preservation followed by one contribution that presents the potential commercialization and the main challenges for scale up Comprised of 15 chapters this book provides much needed and up to date information on the use of emergent technologies in bio based nanosystems for foods and serves as an ideal reference for scientists regulators industrialists and consumers that conduct research and development in the food processing industry *Trends in Fish Processing Technologies* Daniela Borda, Anca I. Nicolau, Peter

Raspor,2017-10-30 The high market demand based on consumers trust in fish as a healthy and nutritious food resource made fish processing a very dynamic industry spurring many innovations in processing and packaging methods Trends in Fish Processing Technologies not only reflects what is currently new in fish processing but also points out where things are heading in this area This book provides an overview of the modern technologies employed by the industry It details the advances in fish processing including high pressure processing HPP pulsed electric field PEF treatment and minimally heat processing combined with microwave MW and radio frequency RF It provides references to food safety management systems and food safety quality indicators for processed fish in order to achieve an adequate level of protection Quality aspects and molecular methods for the assessment of fish and fish products integrity are introduced Fish products reformulation trends based on sustainability principles that tackles the reduction of salt content and the use of natural antimicrobials are presented Innovative packaging solutions for fish products are explored detailing intelligent packaging with freshness and time temperature indicators applications of modified packaging atmosphere antimicrobial bio nanocomposite packaging materials and biodegradable edible films used as primary fish packaging In addition to covering the current advancements in fish processing the book discusses fraud adulteration fair trade practices traceability and the need for added value clean and sustainable processing in the fish chain Edible Oils Smain Chemat,2017-07-12 Global oilseeds industry is expected to expand in the future but would also constitute a platform for a variety of other products from processing waste such as protein meals and aromatic compounds Edible Oils Extraction Processing and Applications intends to present up to date technologies that are currently used for the extraction and refining of Edible Oils while proposing potential applications for its derivatives This contribution pushes to consider market transformation driven by environmental concerns and customer s

envy to bring quality attributes energy efficiency and waste disposal into the heart of innovation This work is aimed at professionals and academics including researchers engineers and managers engaged in food and green engineering disciplines and ambitions to stand as a reference for students and lecturers The readers will find a wealth of knowledge about the fundamentals of unit operations such as extraction and separation while presenting concepts of biorefinery for product and value creation from certain edible seeds Novelties includes novel approaches for green solvent development in extraction and examples of life cycle assessment of production systems for certain vegetable oils comprising product service and waste management systems Furthermore this book focuses attention to production processing and current applications of palm oil as an important commodity in Asia and addresses global market changes and important factors that influence its future prospects *Food Engineering Handbook* Theodoros Varzakas,Constantina Tzia,2014-12-02 Food Engineering Handbook Food Engineering Fundamentals provides a stimulating and up to date review of food engineering phenomena Combining theory with a practical hands on approach this book covers the key aspects of food engineering from mass and heat transfer to steam and boilers heat exchangers diffusion and absorption A complement to Food Engineering Handbook

Food Process Engineering this text Explains the interactions between different food constituents that might lead to changes in food properties Describes the characterization of the heating behavior of foods their heat transfer heat exchangers and the equipment used in each food engineering method Discusses rheology fluid flow evaporation and distillation and includes illustrative case studies of food behaviors Presenting cutting edge information Food Engineering Handbook Food Engineering Fundamentals is an essential reference on the fundamental concepts associated with food engineering today

Food Biofortification Technologies Agnieszka Saeid,2017-11-22 Biofortification which can be defined as the process of increasing the content density of essential nutrients and or its bioavailability of food with valuable compounds is a promising means of increasing nutrient intakes Traditional fortification practices in which exogenous nutrients are added to food can increase the content of nutrients but the use of biofortified foods with nutrients also may deliver the compounds in a more available form as well as boost the overall relative effectiveness of these foods in raising nutrients status Food Biofortification Technologies presents the state of the art in the field of novel methods of fortification and agricultural treatments as a way to improve the quality of obtained food products or compounds enriched with valuable nutrients The book deals with fortification methods and agricultural treatments which can improve the quality of food products or other agricultural compounds providing them with a higher density of valuable nutrients The utilization of novel products such as feed additives and fertilizers can avert nutrients depletion in food products The book describes new and conventional methods of introducing valuable compounds into food components and presents the application of biosorption bioaccumulation and utilization of fertilizers in obtaining designer food Attention is paid to the use of biomass as the carrier of nutrients such as microelements into the food components The chapters are dedicated to specific food products and their nutrient components The first chapter discusses the agronomic biofortification with micronutrients where the fertilization strategies are pointed out as a key to plant cereals fortification Other chapters present the fortification of animal foodstuffs such as meat fish milk and eggs as well as the fortification of plant foodstuffs such as vegetables fruits and cereals The book also explores advances in food fortification with vitamins and co vitamins essential minerals essential fatty and amino acids phytonutrients and enzymes

Processing Effects on Safety and Quality of Foods Enrique Ortega-Rivas,2009-10-08 Covers a Host of Groundbreaking Techniques Thermal processing is known to effectively control microbial populations in food but the procedure also has a downside it can break down the biochemical composition of foods resulting in a marked loss of sensory and nutritional quality Processing Effects on Safety and Quality of Foods delineates three dec Operations in Food Refrigeration Rodolfo H. Mascheroni,2012-06-06 The final quality of a food product is impacted heavily by preservation technologies such as chilling freezing and freeze drying as well as the numerous pretreatments that are routinely applied to foods Adequate design and implementation of each of these treatments are critical to ensuring the integrity of the final food product the productivity of the equipment and reduced operation costs Operations in Food Refrigeration explores the

fundamental issues involved in heat and mass transfer in food refrigeration and examines aspects of other operations applied to chilled or frozen foods Following an overview of basic concepts and general calculation procedures involved in cooling freezing thawing and freeze drying the book discusses Sizing peeling cutting sorting and blanching fruits and vegetables Pretreatments for meats including tenderization electrical stimulation portioning curing and smoking Pretreatments for fish and other seafood Processing of poultry Air and osmotic partial dehydration infusion of special nutrients and the concentration of juices Traditional chilling and freezing methods Special precooling and freezing techniques The effects of thawing on food factors that influence the choice and design of thawing processes and various thawing methods Freeze drying equipment Each chapter is written by a recognized specialist and can serve as a stand alone resource for the particular topic Several chapters present case studies that can be used for developing processes or in teaching applications Processors researchers and educators in the food industry will find this volume to be an invaluable reference for a host of food operations

Computational Fluid Dynamics in Food Processing Da-Wen Sun, 2018-10-26 Since many processes in the food industry involve fluid flow and heat and mass transfer Computational Fluid Dynamics CFD provides a powerful early stage simulation tool for gaining a qualitative and quantitative assessment of the performance of food processing allowing engineers to test concepts all the way through the development of a process or system Published in 2007 the first edition was the first book to address the use of CFD in food processing applications and its aims were to present a comprehensive review of CFD applications for the food industry and pinpoint the research and development trends in the development of the technology to provide the engineer and technologist working in research development and operations in the food industry with critical comprehensive and readily accessible information on the art and science of CFD and to serve as an essential reference source to undergraduate and postgraduate students and researchers in universities and research institutions This will continue to be the purpose of this second edition In the second edition in order to reflect the most recent research and development trends in the technology only a few original chapters are updated with the latest developments Therefore this new edition mostly contains new chapters covering the analysis and optimization of cold chain facilities simulation of thermal processing and modeling of heat exchangers and CFD applications in other food processes

Food Processing Technology P.J. Fellows, 2022-06-18 Food Processing Technology Principles and Practice Fifth Edition includes emerging trends and developments in food processing The book has been fully updated to provide comprehensive up to date technical information For each food processing unit operation theory and principles are first described followed by equipment used commercially and its operating conditions the effects of the operation on micro organisms and the nutritional and sensory qualities of the foods concerned Part I describes basic concepts Part II describes operations that take place at ambient temperature Part III describes processing using heat Part IV describes processing by removing heat and Part V describes post processing operations This book continues to be the most comprehensive reference in the field covering all processing

unit operations in a single volume The title brings key terms and definitions sample problems recommended further readings and illustrated processes Presents current trends on food sustainability environmental considerations changing consumer choices reduced packaging and energy use and functional and healthy plant based foods Includes highly illustrated line drawings and or photographs to show the principles of equipment operation and or examples of equipment that is used commercially Contains worked examples of common calculations

Advances in Food Bioproducts and Bioprocessing Technologies Monica Lizeth Chavez-Gonzalez, Nagamani Balagurusamy, Christobal N. Aguilar, 2019-10-16 The book explores and exploits the synergy and boundary between biotechnology bioprocessing and food engineering Divided into three parts Advances in Food Bioproducts and Bioprocessing Technologies includes contributions that deal with new developments in procedures bioproducts and bioprocesses that can be given quantitative expression Its 40 chapters will describe how research results can be used in engineering design include procedures to produce food additives and ingredients and discuss accounts of experimental or theoretical research and recent advances in food bioproducts and bioprocessing technologies

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