

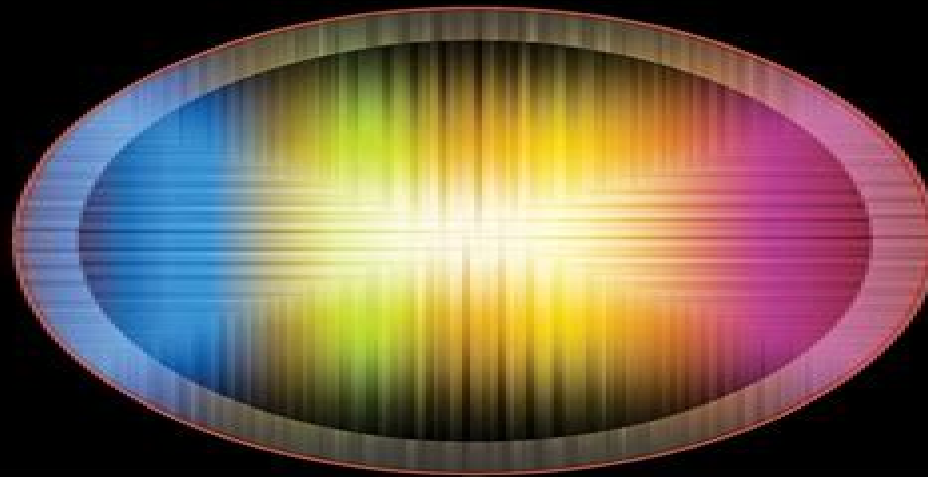
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New Technologies and Quality Issues

SECOND EDITION



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Thermal Food Processing New Technologies And Quality Issues Contemporary Food Engineering

Nitin Kumar, Anil Panghal, M. K. Garg



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

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 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 **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 *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

Handbook of Food Processing, Two Volume Set Theodoros Varzakas,Constantina Tzia,2015-11-04 Authored by world experts the Handbook of Food Processing Two Volume Set discusses the basic principles and applications of major commercial food processing technologies The handbook discusses food preservation processes including blanching pasteurization chilling freezing aseptic packaging and non thermal food processing It describes com **Advances in Heat Transfer Unit Operations** Georgina Calderon-Dominguez,Gustavo F. Gutierrez-Lopez,Keshavan Niranjana,2016-10-03 Advances in Heat Transfer Unit Operations Baking and Freezing in Bread Making explains the latest understanding of heat transfer phenomena involved in the baking and freezing of bread and describes the most recent advanced techniques used to produce higher quality bread with a longer shelf life Heat transfer phenomena occur during key bread making stages cold storage resting and fermentation in which temperature and amount of heat transfer must be carefully controlled This book combines the engineering and technological aspects of heat transfer operations and discusses how these operations interact with the bread making process the book also discusses how baking and freezing influence the product quality Divided into fourteen chapters the book covers the basics of heat and mass transfer fluid dynamics and surface phenomena in bread making industrial operations mathematical modelling in porous systems the estimation of thermo physical properties related to bread making design of equipment and industrial applications

Food Processing Kshirod Kumar Dash,Sourav Chakraborty,2021-06-27 In food processing thermal operations are the most common and conventional methods for obtaining and treating different products This book covers basics and advances in thermal processing of food These include drying processes evaporation blanching deep fat frying crystallization extraction and ohmic heating in terms of food engineering and process design aspect It further describes theoretical aspects the basics of rate kinetics and their application for the analysis of food quality indices including practical oriented issues related to food technology Traditional and new extraction techniques are also covered Key features Presents engineering focus on thermal food processing technologies Discusses sub classification for recent trends and relevant industry information examples Different current research oriented results are included as a key parameter Covers advances in drying evaporation blanching crystallization and ohmic heating Includes mathematical modeling and numerical simulations Food Processing Advances in

Thermal Technologies is aimed at graduate students and professionals in food engineering food technology and biological systems engineering **Thermal Food Engineering Operations** Nitin Kumar, Anil Panghal, M. K. Garg, 2022-04-19 Thermal Food Engineering Operations Presenting cutting edge information on new and emerging food engineering processes Thermal Food Engineering Operations the first volume in the new series Bioprocessing in Food Science is an essential reference on the modeling quality safety and technologies associated with food processing operations today As the demand for healthy food increases in the current global scenario manufacturers are searching for new possibilities for occupying a greater share in the rapidly changing food market Compiled reports and updated knowledge on thermal processing of food products are imperative for commercial enterprises and manufacturing units In the current scenario academia researchers and food industries are working in a scattered manner and different technologies developed at each level are not compiled to implement for the benefits of different stakeholders However advancements in bioprocesses are required at all levels for the betterment of food industries and consumers This series of groundbreaking edited volumes will be a comprehensive compilation of all the research that has been carried out so far their practical applications and the future scope of research and development in the food bioprocessing industry This first volume includes all the conventional and novel thermal technologies based on conduction convection and radiation principles and covers the basics of microbial inactivation with heat treatments aseptic processing retorting drying dehydration combined high pressure thermal treatments and safety and quality concerns in food processing Before studying the novel non thermal processes and the concept of minimal processing comprehensive knowledge about the conventional thermal technologies is desired along with benefits constraints equipment and implementation of these technologies Whether for the engineer scientist or student this series is a must have for any library This outstanding new volume Discusses food safety and quality and thermal processing laying the groundwork for further study and research Provides case studies of solid liquid and supercritical fluid extraction Explores pasteurization ohmic heating irradiation and more Presents cutting edge information on new and emerging food engineering processes Audience Process and chemical engineers chemists engineers in other disciplines managers researchers scientists students and teachers working in the field of food engineering and processing **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 **Food Processing** Kshirod Kumar Dash, Sourav Chakraborty, 2021-08-09 Advances in thermal and non thermal food processing aims to discuss emerging trends based on the future scope and challenges and to explain uncertain challenges in food processing In thermal processing different operations in food engineering namely advance drying methods evaporation extrusion cooking different extraction

techniques crystallizations are covered in terms food engineering and process modeling aspect For non thermal processing high pressure processing ultrasound ohmic heating pulse electric field pulse light technology osmotic dehydration and so forth are discussed Relevant mathematical modeling and numerical simulations has been included in every chapter Features Presents engineering focus on thermal and non thermal food processing technologies Discusses sub classification for recent trends and relevant industry information examples Describes advances in drying evaporation blanching crystallization and ohmic heating Covers high pressure processing pulse electric field pulse light technology irradiation and ultrasonic techniques Includes mathematical modeling and numerical simulations The book is aimed at graduate students professionals in food engineering and food technology biological systems engineering

Bulletin de l'Institut international du froid

,2002 **Processing Foods** Fernanda A. R. Oliveira,Jorge C. Oliveira,1999-02-25 Processing Foods Quality Optimization and Process Assessment provides a large body of updated information helping researchers and industrialists make use of new concepts technologies and approaches that are at the heart of modern food research It will be a useful tool in the interweaving of scientific and technological information that the multidisciplinary of food processing and preservation requires The book concerns conventional and emerging technologies reviewing relevant chemical physical and microbiological changes in food occurring during processing It discusses methods to monitor and assess such changes with a view to product optimization Chapters include reviews of different subjects and specific studies that clarify the issues and their potential applications The topics are divided into five sections thermal processing freezing drying high pressure processing and minimal and combined processes

Non-Thermal Food Processing Technologies Kaavya

Rathnakumar,R. Pandiselvam,2024-10-03 Various processes are required to preserve and extend the shelf life of food many of which cause detrimental effects on the color and appearance of food Alternative methods for the thermal processing of food are gaining importance day by day due to increased consumer demand for minimally processed fresh like food products with high sensory appearance and nutritional qualities This new book provides an informative overview of non thermal food processing technologies that can preserve food color and appearance The book offers comprehensive coverage of the application of emerging technologies on the color profile of different food products such as fruits vegetables beverages dairy products and meat It discusses the influence and impact of emerging technologies on the color and appearance of foods and beverages along with their challenges and prospects The food processing technologies discussed include cold plasma ultrasound microwave processing ozone processing ohmic heating pulsed light UV irradiation pulsed electric field high pressure processing vacuum frying and others This book Non Thermal Food Processing Technologies Impact on Color Profile offers an important context on applying emerging food processing technologies to solve food safety issues and enhance shelf life extension while paying attention to food appearance It is an excellent resource for food engineers and technologists processors nutritionists and food industry professionals for exploring new non thermal techniques

Nonthermal Food

Engineering Operations Nitin Kumar, Anil Panghal, M. K. Garg, 2024-06-18 NONTHERMAL FOOD ENGINEERING OPERATIONS Presenting cutting edge information on new and emerging food engineering processes Nonthermal Food Engineering Operations the latest volume in the series Bioprocessing in Food Science is an essential reference on the modeling quality safety and technologies associated with food processing operations today Bioprocessing in Food Science is a series of volumes covering the entirety of unit operations in food processing This latest volume covers nonthermal food engineering operations focusing on packaging techniques artificial intelligence and other emerging technologies and their use and relevance within food engineering fluid extraction nanotechnology and many other topics As the demand for healthy food is increasing in the current global scenario manufacturers are searching for new possibilities for occupying a greater share in the rapidly changing food market Compiled reports and updated knowledge on thermal processing of food products are imperative for commercial enterprises and manufacturing units In the current scenario academia researchers and food industries are working in a scattered manner and different technologies developed at each level are not compiled to implement for the benefits of different stakeholders However advancements in bioprocesses are required at all levels for the betterment of food industries and consumers This series of groundbreaking edited volumes will be a comprehensive compilation of all the research that has been carried out so far their practical applications and the future scope of research and development in the food bioprocessing industry During the last decade there have been major developments in novel technologies for food processing This series will cover all the novel technologies employed for processing different types of foods encompassing the background principles classification applications equipment effect on foods legislative issue technology implementation constraints and food and human safety concerns *Emerging Thermal and Nonthermal Technologies in Food Processing* Prem Prakash Srivastav, Deepak Kumar Verma, Ami R. Patel, Asaad Rehman Al-Hilphy, 2020-05-06 This new volume provides a comprehensive overview of thermal and nonthermal processing of food with new and innovative technologies Recent innovations in thermal as well as nonthermal technologies which are specifically applied for potable water and fluid foods milk juice soups etc are well documented for their high bioavailability of macro and micronutrients and are very promising This volume brings together valuable information on fluid and microbial characteristics and quality dynamics that facilitate the adoption of new technology for food processing 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 The nonthermal technologies discussed have been developed as an alternative to thermal processing while still meeting required safety or shelf life demands and minimizing the effects on nutritional and quality attributes **Prepared Foods** ,1986-05 Innovation in Food Engineering Maria Laura

Passos, Claudio P. Ribeiro, 2016-04-19 Consumer driven products have kept the food industry at the forefront of technological innovations For example the redefinition of the once accepted compromise between convenience and quality is just one of the current issues driving the development of new products An overview of a range of solutions for these challenges Innovation in Food Engi *Food Processing and Preservation Technology* Megh R. Goyal, Santosh K. Mishra, Preeti Birwal, 2022-04-27 Food Processing and Preservation Technology Advances Methods and Applications confronts the challenges of food preservation by providing new research and information on the use of novel processing and preservation technologies during production processing and transportation in the food industry for the improvement of shelf life and the safety of foods The book is organized in two main parts The first section focuses on novel and nonthermal processing of food and food products It looks at dielectric heating and ohmic heating as well as three dimensional printing of foods and ozonization of food products Part two delves into process interventions for food processing and preservations discussing the applications of diverse novel food processing The authors discuss drying technologies advances in food fermentation technologies mechanization of traditional indigenous products for preservation of food and safety and different properties and concepts of bakery products Key features Examines different properties and attributes of some bakery foods etc Elucidates on novel nonthermal processing techniques and their mechanisms of actions for minimal loss of food nutrients and for food safety Discusses a variety of modern technologies that aim to reduce the spoilage of food products This volume presents valuable research on food processing quality control and safety measures for food products by means of novel processing and preservation technologies during production processing and transportation in the food industry **Food Technology in Australia** , 1985

Physicochemical Aspects of Food Engineering and Processing Sakamon Devahastin, 2011 Physical and chemical interactions between various constituents resulting from processing operations often lead to physical sensory and nutritional changes in foods Combining important information on processing and food quality Physicochemical Aspects of Food Engineering and Processing describes the effects of various processing technologies on quality changes of different major foods in an integrative manner Written by Physicochemical Experts in Food Engineering Processing Part I critically reviews the physicochemical property changes of different foods undergoing selected processes such as microencapsulation frying microwave assisted thermal processing high pressure processing pulsed electric field processing and freezing This section also includes a chapter on the effects of various processing technologies on microbial growth and inactivation Part II focuses on multiphase food systems made of proteins seafoods red meats and pet foods and the physicochemical changes they undergo when being processed Physicochemical Aspects of Food Engineering and Processing covers the engineering processing and quality angles equally It is an extremely useful resource for academic and industrial researchers seeking an up to date overview of the increasingly important combination of both sides of food research and development

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