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Search results, What is non-thermal or alternative food processing? Traditional food processing relies on heat to kill foodborne pathogens, (bacteria, viruses, and parasites) to make food safe to eat. For many foods, heating is an effective way to treat foods., Thermal technologies have long been at the heart of food processing. The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour. An essential issue for food manufacturers is the effective application of thermal technologies to achieve these objectives without damaging other desirable sensory and nutritional qualities in a food ..., number of non-thermal food processing technologies as alternative to conventionally heat treatments [2, 5-6] . Among these novel technologies, High Hydrostatic Pressure (HHP) and Pulsed Electric Fields (PEF) are the most

investigated ones [1, 7-9] . HHP is an innovative ..., Thermal technologies in food processing Related titles from Woodhead's food science, technology and nutrition list: E..., 7 Alternative Food Processing Technologies Huda Neetoo1 and Haiqiang Chen2 1Faculty of Agriculture, University of Mauritius, Reunion, Mauritius ..., Part 3 New thermal technologies: Radio frequency; Microwave processing; Infrared heating; Instant and high-heat infusion; Ohmic heating; Combined high pressure thermal treatment of foods; Use of integrated kinetic information in process design and optimization., UNESCO " EOLSS SAMPLE CHAPTERS FOOD ENGINEERING " Vol. III - Nonthermal processing of Foods and Emerging Technologies - Barbosa Canovas, G.V., Gongora-Nieto, M.M., Rodriguez, J.J. and Swanson, B.G. ©Encyclopedia of Life Support Systems (EOLSS) NONTHERMAL PROCESSING OF FOODS AND EMERGING, The Effects of Non-Thermal Technologies on Phytochemicals 109 number of pulses, but also by intrinsic factors of the treated food product such as food,

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encompasses the processes and equipment especially designed to heat a food with the purpose of processing it. This term is often used in opposition to non-thermal technologies, where food is processed but virtually no heat is involved. Thermal processing is probably the ..., Nonthermal Processing Technologies for Food offers a comprehensive review of nonthermal processing technologies that are commercial, emerging or over the horizon. In addition to the broad coverage, leading experts in each technology serve as chapter authors to provide depth of coverage. Technologies ..., novel thermal and non-thermal technologies on the preservation and quality of several food products have been reviewed and constitute valuable information for regulatory approval and as backup, PEF is a non-thermal food preservation technology that involves the discharge of high voltage electric pulses (up to 70 kV/cm) into the food product, which is placed between two electrodes for a few, Considerable resources and expertise has been devoted to the processing of safe and wholesome foods. Non-thermal technologies have been

developed as an alternative to thermal processing, while still meeting required safety or shelf-life demands and minimising the effects on its nutritional and quality attributes., In the past cold plasma is used for sterilization of sensitive materials and now it is extended to food industries as a novel technology. For years cold plasma processing has been viewed as useful..., Within the food industry and food science community, this technology is referred to as thermal processing. Both sterilization and pasteurization are thermal processes that make use of heat, Full-Text Paper (PDF): Cold Plasma: A novel Non-Thermal Technology for Food Processing

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