



Preservation of Foods with Pulsed Electric Fields

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Preservation Of Foods With Pulsed Electric Fields:

Preservation of Foods with Pulsed Electric Fields, 1999-05-25 *Preservation of Foods with Pulsed Electric Fields* discusses the basics of high voltage PEF as a low temperature food processing method and the application of this technology in food preservation. This technology is attracting a great deal of interest around the world because it is more cost effective than conventional systems due to the conservative nature of PEF. This book thoroughly covers the electrical and food engineering aspects as well as the food science components i.e. food microbiology, enzyme inactivation kinetics and sensory evaluation. Fundamentals of high intensity pulsed electric fields, Design of PEF processing equipment, Biological principles for microbial inactivation in electric fields, PEF induced biological changes, PEF inactivation of vegetable cells, spores and enzymes in foods, Food processing by PEF, HACCP in PEF processing, PEF in the food industry for the new millennium.

Preservation of Foods with Pulsed Electric Fields Gustavo V. Barbosa-Cánovas, 1999 *Preservation of Foods with Pulsed Electric Fields* discusses the basics of high voltage PEF as a low temperature food processing method and the application of this technology in food preservation. This technology is attracting a great deal of interest around the world because it is more cost effective than conventional systems due to the conservative nature of PEF. This book thoroughly covers the electrical and food engineering aspects as well as the food science components i.e. food microbiology, enzyme inactivation kinetics and sensory evaluation. Food Preservation by Pulsed Electric Fields H.L.M. Lelieveld, S. Notermans, S.W.H. De Haan, 2007-10-25 Pulsed electric field PEF food processing is a novel non thermal preservation method that has the potential to produce foods with excellent sensory and nutritional quality and shelf life. This important book reviews the current status of the technology from research into product safety and technology development to issues associated with its commercial implementation. Introductory chapters provide an overview of the process and its history. Part one then discusses the technology of PEF food preservation with chapters on circuitry and pulse shapes, chamber design and technical and safety requirements. The second part of the book focuses on important product safety and quality issues such as probable mechanisms of microbial inactivation by PEF, adaptation potential of microorganisms treated by this method, toxicological aspects, the impact on food enzymes and shelf life. Chapters in the final part of the book cover topics relating to the commercialisation of the technology including current and future applications, pitfalls, economic issues and scaling up and public and regulatory acceptance. *Food preservation by pulsed electric fields* is a standard reference for all those involved in research into PEF food processing and its commercialisation. Reviews the current status of PEF technology with an overview of the process and its history. Discusses the technology involved in PEF food preservation. Focuses on important product safety and quality issues such as the impact on food enzymes and shelf life. Pulsed Electric Fields in Food Processing Gustavo V. Barbosa-Cánovas, Q. Howard Zhang, 2019-09-17 Pulsed Electric Fields PEF is one of the nonthermal processing approaches that is receiving considerable attention by scientists, government and the food industry as a potential technique to be fully adopted to process foods at the

industrial level PEF presents a number of advantages including minimal changes to fresh foods inactivation of a wide

Pulsed Electric Fields Technology for the Food Industry Javier Raso-Pueyo, Volker Heinz, 2010-04-30 In an attempt to improve or replace existing food processing methods several novel technologies have been investigated. Some of these emerging technologies have become alternative means of developing new foods or improving the safety and quality of existing ones while reducing energy consumption for the food industry. Among all emerging nonthermal technologies, high intensity pulsed electric fields (PEF) is one of the most appealing due to its short treatment times and reduced heating effects. Its capability to enhance extraction processes and to inactivate microorganisms at temperatures that do not cause any deleterious effect on flavor, color or nutrient value of foods opens interesting possibilities for the food processing industry. Pulsed Electric Fields Technology for the Food Industry presents the information accumulated on PEF during the last 15 years by experienced microbiologists, biochemists, food technologists and electrical and food engineers. It offers to anyone interested in this subject a comprehensive knowledge in this field.

Pulsed Electric Fields in Food Processing Gustavo V. Barbosa-Cánovas, 2000

Pulsed Electric Fields Technology for the Food Industry Javier Raso, Volker Heinz, Ignacio Alvarez, Stefan Toepfl, 2022-01-01 Many novel technologies have been proposed in the attempt to improve existing food processing methods. Among emerging nonthermal technologies, high intensity pulsed electric fields (PEF) is appealing due to its short treatment times and reduced heating effects. This book presents information accumulated on PEF during the last 15 years by experienced microbiologists, biochemists, food technologists and electrical and food engineers.

Advances in Thermal and Non-Thermal Food Preservation Gaurav Tewari, Vijay Juneja, 2008-02-28 Advances in Thermal and Non Thermal Food Preservation provides current definitive and factual material written by experts on different thermal and non thermal food preservation technologies. Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover thermal food preservation techniques e.g. retorting, UHT and aseptic processing, minimal thermal processing e.g. sous vide processing and non thermal food preservation techniques e.g. high pressure processing and pulsed technologies. Editors Tewari and Juneja give special emphasis to the commercial aspects of non conventional food preservation techniques. As the most comprehensive and contemporary resource of its kind, Advances in Thermal and Non Thermal Food Preservation is the definitive standard in describing the inactivation of microorganisms through conventional and newer more novel techniques.

Handbook of Research on Food Processing and Preservation Technologies Megh R. Goyal, Preeti Birwal, Monika Sharma, 2022-02-28 The Handbook of Research on Food Processing and Preservation Technologies is a 5 volume collection that highlights various design, development and applications of novel and innovative strategies for food processing and preservation. Together the 5 volumes will prove to be a valuable resource for researchers, scientists, students, growers, traders, processors and others in the food processing industry.

Nonthermal Preservation of Foods Enrique Palou, 1997-10-06 Written by four experts

actively researching alternatives to conventional thermal methods in food preservation Presents information on traditional and emerging nonthermal food processing technologies in a convenient single source volume offering an incisive view of the latest experimental results state of the art applications and new developments in food preservation technology Furnishes a thorough review of nonthermal techniques such as high hydrostatic pressure pulsed electric fields oscillating magnetic fields light pulses ionizing irradiation the use of chemicals and bacteriocins as preservation aids and combined methods hurdle technology

Emerging Technologies for Food Processing Da-Wen Sun, 2014-08-14 The second edition of *Emerging Technologies in Food Processing* presents essential authoritative and complete literature and research data from the past ten years It is a complete resource offering the latest technological innovations in food processing today and includes vital information in research and development for the food processing industry It covers the latest advances in non thermal processing including high pressure pulsed electric fields radiofrequency high intensity pulsed light ultrasound irradiation and addresses the newest hurdles in technology where extensive research has been carried out Provides an extensive list of research sources to further research development Presents current and thorough research results and critical reviews Includes the most recent technologies used for shelf life extension bioprocessing simulation and optimization

Fruit Preservation Amauri Rosenthal, Rosires Deliza, Jorge Welte-Chanes, Gustavo V. Barbosa-Cánovas, 2018-11-05 Fruits and fruit based products are in most cases associated with very good sensory characteristics health well being perishability relatively easy to mix with food products of diverse origin amenable to be processed by conventional and novel technologies Given the multiplicity of aspects whenever fruit preservation is considered the editors took the challenge of covering in a thorough comprehensive manner most aspects dealing with this topic To accomplish these goals the editors invited well known colleagues with expertise in specific disciplines associated with fruit preservation to contribute chapters to this book Eighteen chapters were assembled in a sequence that would facilitate like building blocks to have at the same time a birds eye view and an in depth coverage of traditional and novel technologies to preserve fruits Even though processing took center stage in this book ample space was dedicated to other relevant and timely topics on fruit preservation such as safety consumer perception sensory and health aspects

FEATURES Traditional and Novel Technologies to Process Fruits Microwaves Ohmic Heating UV C light Irradiation High Pressure Pulsed Electric Fields Ultrasound Vacuum Impregnation Membranes Ozone Hurdle Technology Topics Associated with Fruit Preservation Safety Nutrition and Health Consumer Perception Sensory Minimal Processing Packaging Unit Operations for Fruit Processing Cooling and Freezing Dehydration Frying

Food Quality And Standards - Volume II Radomir Lasztity, 2009-04-14 *Food Quality and Standards* is a component of *Encyclopedia of Food and Agricultural Sciences Engineering and Technology Resources* in the global *Encyclopedia of Life Support Systems EOLSS* which is an integrated compendium of twenty one Encyclopedias The Theme on Food Quality and Standards is so organized that it starts first the necessity of food quality control and food legislation and standards is

explained and focuses on problems of food safety and connection between adequate nutrition and health This is continued with food safety aspects which are strongly connected with good agricultural practice GAP and good manufacturing practice GMP and also prevention of food borne diseases The system and organization of food quality control at government production and private consumer level is treated Methods of quality control and trends of their development are also briefly discussed Quality requirements of main groups of food with special aspects of functional foods foods for children and specific dietary purposes are overviewed Finally some international institutions involved in this work are presented For readers interested in specific details of this theme an overview is given about microbiology of foods including industrial use of microorganisms in food production and food borne pathogens and food chemistry focused on nutrients and some biologically active minor food constituents These three volumes are aimed at the following five major target audiences University and College students Educators Professional practitioners Research personnel and Policy analysts managers and decision makers and NGOs

Advances in Food Protection Magdy Hefnawy, 2011-05-04 The global food supply chain is vulnerable to threats from a variety of directions Hence food security and safety remains a hot topic worldwide in academic research arenas and food industry practices This book describes efforts from academia government and industry to counter food terrorism and to protect the food supply against any threat In addition it evaluates the global food supply production capabilities and food availability during and after disasters Articles in the book assess food safety emergencies and the prevention of and response to deliberate contamination by microbial or chemical substances Minimization of health and economic risks following a terrorist act or unintentional contamination is likewise discussed The book also examines novel preservation techniques methods to produce safe food products and other concerns for ensuring a stable and safe food supply

Microbial Decontamination in the Food Industry Ali Demirci, Michael O Ngadi, 2012-06-26 The problem of creating microbiologically safe food with an acceptable shelf life and quality for the consumer is a constant challenge for the food industry Microbial decontamination in the food industry provides a comprehensive guide to the decontamination problems faced by the industry and the current and emerging methods being used to solve them Part one deals with various food commodities such as fresh produce meats seafood nuts juices and dairy products and provides background on contamination routes and outbreaks as well as proposed processing methods for each commodity Part two goes on to review current and emerging non chemical and non thermal decontamination methods such as high hydrostatic pressure pulsed electric fields irradiation power ultrasound and non thermal plasma Thermal methods such as microwave radio frequency and infrared heating and food surface pasteurization are also explored in detail Chemical decontamination methods with ozone chlorine dioxide electrolyzed oxidizing water organic acids and dense phase CO₂ are discussed in part three Finally part four focuses on current and emerging packaging technologies and post packaging decontamination With its distinguished editors and international team of expert contributors Microbial decontamination in the food industry is an indispensable guide for all food industry

professionals involved in the design or use of novel food decontamination techniques as well as any academics researching or teaching this important subject Provides a comprehensive guide to the decontamination problems faced by the industry and outlines the current and emerging methods being used to solve them Details backgrounds on contamination routes and outbreaks as well as proposed processing methods for various commodities including fresh produce meats seafood nuts juices and dairy products Sections focus on emerging non chemical and non thermal decontamination methods current thermal methods chemical decontamination methods and current and emerging packaging technologies and post packaging decontamination

Food Preservation Techniques Peter Zeuthen, Leif Bøgh-Sørensen, 2003-10-30 Extending the shelf life of foods whilst maintaining safety and quality is a critical issue for the food industry As a result there have been major developments in food preservation techniques which are summarised in this authoritative collection The first part of the book examines the key issue of maintaining safety as preservation methods become more varied and complex The rest of the book looks both at individual technologies and how they are combined to achieve the right balance of safety quality and shelf life for particular products Provides an authoritative review of the development of new and old food preservation technologies and the ways they can be combined to preserve particular foods Examines the emergence of a new generation of natural preservatives in response to consumer concerns about synthetic additives Includes chapters on natural antimicrobials bacteriocins and antimicrobial enzymes as well as developments in membrane filtration ultrasound and high hydrostatic pressure

Encyclopedia of Food Chemistry, 2018-11-22 Encyclopedia of Food Chemistry Three Volume Set is the ideal primer for food scientists researchers students and young professionals who want to acquaint themselves with food chemistry Well organized clearly written and abundantly referenced the book provides a foundation for readers to understand the principles concepts and techniques used in food chemistry applications Articles are written by international experts and cover a wide range of topics including food chemistry food components and their interactions properties flavor aroma texture the structure of food functional foods processing storage nanoparticles for food use antioxidants the Maillard and Strecker reactions process derived contaminants and the detection of economically motivated food adulteration The encyclopedia will provide readers with an introduction to specific topics within the wider context of food chemistry as well as helping them identify the links between the various sub topics Offers readers a comprehensive understanding of food chemistry and the various connections between the sub topics Provides an authoritative introduction for non specialists and readers from undergraduate levels and upwards Meticulously organized with articles structured logically based on the various elements of food chemistry

Physicochemical Aspects of Food Engineering and Processing Sakamon Devahastin, 2010-08-03 Physical and chemical interactions between various constituents of foods resulting from processing operations often lead to physical sensory and nutritional changes in the properties of foods Answering the need for a resource in this area this volume describes the effects of various processing technologies in different food processing

situations A first part looks at the physicochemical property changes of different foods undergoing selected processes such as drying extrusion microencapsulation and microwave assisted thermal processing The second part focuses on the changes of physicochemical properties of different products such as seafood meat and confectionary products *Innovative Food Processing Technologies*, 2020-08-18 Food process engineering a branch of both food science and chemical engineering has evolved over the years since its inception and still is a rapidly changing discipline While traditionally the main objective of food process engineering was preservation and stabilization the focus today has shifted to enhance health aspects flavour and taste nutrition sustainable production food security and also to ensure more diversity for the increasing demand of consumers The food industry is becoming increasingly competitive and dynamic and strives to develop high quality freshly prepared food products To achieve this objective food manufacturers are today presented with a growing array of new technologies that have the potential to improve or replace conventional processing technologies to deliver higher quality and better consumer targeted food products which meet many if not all of the demands of the modern consumer These new or innovative technologies are in various stages of development including some still at the R D stage and others that have been commercialised as alternatives to conventional processing technologies Food process engineering comprises a series of unit operations traditionally applied in the food industry One major component of these operations relates to the application of heat directly or indirectly to provide foods free from pathogenic microorganisms but also to enhance or intensify other processes such as extraction separation or modification of components The last three decades have also witnessed the advent and adaptation of several operations processes and techniques aimed at producing high quality foods with minimum alteration of sensory and nutritive properties Some of these innovative technologies have significantly reduced the thermal component in food processing offering alternative nonthermal methods Food Processing Technologies A Comprehensive Review Three Volume Set covers the latest advances in innovative and nonthermal processing such as high pressure pulsed electric fields radiofrequency high intensity pulsed light ultrasound irradiation and new hurdle technology Each section will have an introductory article covering the basic principles and applications of each technology and in depth articles covering the currently available equipment and or the current state of development food quality and safety application to various sectors food laws and regulations consumer acceptance advancements and future scope It will also contain case studies and examples to illustrate state of the art applications Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories e g meat seafood beverage dairy eggs fruits and vegetable products spices herbs among others **Handbook of Fruits and Fruit Processing** Y. H. Hui,József Barta,M. Pilar Cano,Todd W. Gusek,Jiwan S. Sidhu,Nirmal K. Sinha,2008-02-28 The processing of fruits continues to undergo rapid change In the Handbook of Fruits and Fruit Processing Dr Y H Hui and his editorial team have assembled over forty respected academicians and industry professionals to create an indispensable resource on the scientific principles and

technological methods for processing fruits of all types The book describes the processing of fruits from four perspectives a scientific basis manufacturing and engineering principles production techniques and processing of individual fruits A scientific knowledge of the horticulture biology chemistry and nutrition of fruits forms the foundation A presentation of technological and engineering principles involved in processing fruits is a prelude to their commercial production As examples the manufacture of several categories of fruit products is discussed The final part of the book discusses individual fruits covering their harvest to a finished product in a retail market As a professional reference book replete with the latest research or as a practical textbook filled with example after example of commodity applications the Handbook of Fruits and Fruit Processing is the current comprehensive yet compact resource ideal for the fruit industry

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