

*Minimal
processing
technologies in the
food industry*

Edited by Thomas Ohlsson and Nils Bengtsson



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Minimal Processing Technologies In The Food Industry

**Brian McNeil, David Archer, Ioannis
Giavasis, Linda Harvey**



Minimal Processing Technologies In The Food Industry:

Minimal Processing Technologies in the Food Industries T Ohlsson, N Bengtsson, 2002-07-26 The emergence of minimal processing techniques which have a limited impact on a food's nutritional and sensory properties has been a major new development in the food industry. This book provides an authoritative review of the range of minimal techniques currently available, their applications and safety and quality issues. Reviews the range of minimal processing techniques, their advantages and disadvantages and their use in food production. Discusses the range of thermal technologies such as infrared heating, ohmic heating and dielectric methods including the use of microwaves. Presents alternatives to thermal processing ranging from irradiation to high pressure processing and the use of pulsed electric fields. **Improving the Thermal Processing of Foods** P Richardson, 2004-07-16 It has long been recognised that thermal technologies must ensure the safety of food without compromising food quality. Handbook of Food Science, Technology, and Engineering Yiu H. Hui, 2006

Minimally Processed Refrigerated Fruits and Vegetables Fatih Yildiz, Robert C. Wiley, 2017-05-11 The first edition of *Minimally Processed and Refrigerated Fruits and Vegetables* edited by Robert C Wiley and Fatih Yildiz was published in 1994. At the time of publication this was a new concept and was well received by the scientific community. Minimally processed foods are whole plant tissues; the identity of the plant tissue is recognized by consumers which may contain active enzymes, live tissues and plant cells. These are some of the basics for the healthy food design. The overall function of these foods is to provide convenient, ready to serve, ready to cook, free of any pesticides and contaminants like fresh products for food service and retail consumers. Minimally Processed and Refrigerated Foods (MPR) have been popular in many countries. The following are some of the advantages offered by MPR produce foods: 1. Ease of portion control in the food service industry. 2. Lower transportation cost as all inedible portions of the produce are removed prior to transportation. 3. No waste is generated at the point of consumption. 4. Utilization and recycling of the waste is much easier. 5. Value added new fruit and vegetable products and meal development is possible and easy. 6. No requirement is needed for phytosanitary control during trade. 7. No glycation end products formation during processing. 8. Degree of food processing is minimized for optimal health of human. The processing plant for MPR produce which is not addressed in any other books on this topic will be described in this second edition. Also, comparison of minimal processing technologies with other technologies was explained in the first publication and will be updated in this second edition. During the last 200 years the purpose of food processing was a safety sterilization. Pasteurization 1804 Nicholas Apert, Pasteur 1867 and b prevention of deficiency diseases. Enrichments but MPR foods provides a two new dimensions to food processing: a Prevention of chronic diseases, bioactive compounds and b Optimum health functional foods. Superfoods, Nutraceuticals and Medical foods for human. Handbook of Food and Beverage Fermentation Technology Y. H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, Wai-Kit Nip, Peggy S. Stanfield, 2004-03-19 Over the past decade new applications of genetic engineering in the fermentation of food products have received a great deal of

coverage in scientific literature While many books focus solely on recent developments this reference book highlights these developments and provides detailed background and manufacturing information Co Edited by Fidel **Advances in Microbial Food Safety** J Sofos,2014-11-25 Research and legislation in food microbiology continue to evolve and outbreaks of foodborne disease place further pressure on the industry to provide microbiologically safe products This second volume in the series Advances in Microbial Food Safety summarises major recent advances in this field and complements volume 1 to provide an essential overview of developments in food microbiology Part one opens the book with an interview with a food safety expert Part two provides updates on single pathogens and part three looks at pathogen detection identification and surveillance Part four covers pathogen control and food preservation Finally part five focuses on pathogen control management Extends the breadth and coverage of the first volume in the series Includes updates on specific pathogens and safety for specific foods Reviews both detection and management of foodborne pathogens Instrumental Assessment of Food Sensory Quality David Kilcast,2013-09-30 Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality After an introductory chapter part one goes on to explore the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision gas chromatography olfactometry GC O electronic noses and tongues for in vivo food flavour measurement and non destructive methods for food texture assessment Further chapters highlight in mouth measurement of food quality and emerging flavour analysis methods for food authentication Finally chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat poultry and fish baked goods dry crisp products dairy products and fruit and vegetables The instrumental assessment of the sensory quality of wine beer and juices is also discussed Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement Reviews the range and use of instrumental methods for measuring sensory quality Explores the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Reviews advances in methods for instrumental assessment of food sensory quality **Food Enrichment with Omega-3 Fatty Acids** Charlotte Jacobsen,Nina Skall Nielsen,Anna Frisenfeldt Horn,Ann-Dorit Moltke Sørensen,2013-07-31 Omega 3 fatty acids provide many health benefits from reducing cardiovascular disease to improving mental health and consumer interest in foods enriched with omega 3 fatty acids is increasing Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging Food enrichment with omega 3 fatty acids provides an overview of key topics in this area

Part one an introductory section reviews sources of omega 3 fatty acids and their health benefits Chapters in part two explore the stabilisation of both fish oil itself and foods enriched with omega 3 fatty acids Part three focuses on the fortification of different types of foods and beverages with omega 3 fatty acids including meat products by the modification of animal diets and other methods infant formula and baked goods Finally part four highlights new directions in the field and discusses algal oil as a source of omega 3 fatty acids and labelling and claims in foods containing omega 3 fatty acids Food enrichment with omega 3 fatty acids is a standard reference for professionals in the functional foods industry involved with research development and quality assessment and for researchers in academia interested in food lipids oxidation and functional foods Provides a comprehensive overview of formulating a product enriched with omega 3 fatty acids that is stable provides many health benefits and has an acceptable flavour Reviews sources of omega 3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega 3 fatty acids Focuses on the fortification of different types of foods and beverages with omega 3 fatty acids and highlights new directions in the field

Consumer-Driven Innovation in Food and Personal Care Products S R Jaeger, Hal MacFie, 2010-08-30 Experts from around the world present changes in the global marketplace and developments in research methodologies underpinning new product development NPD in this essential collection The business and marketing aspects of NPD sometimes neglected in books of this type are addressed alongside methods for product testing Trends processes and perspectives in consumer driven NPD in the food and personal care product industries are addressed in the opening chapters of the book Specific topics include evolution in food retailing and advances in concept research Hedonic testing is the focus of the next section Different viewpoints on consumer research methods and statistics for NPD are reviewed in later chapters The final part of the book looks towards the future of innovation covering the implications for NPD of topics such as human genetic variation in taste perception and neuroimaging Several chapters are not standard scientific articles Rather they are written records of conversations between two people on a particular topic related to consumer driven innovation in foods and personal care products In them the interviewees speak freely about their views and experiences in NPD providing unique insights Consumer driven innovation in food and personal care products will broaden readers understanding of the many approaches available to NPD personnel and ways in which they can be used to support innovation activities Provides expert insight into the changes in the global market place and developments in research methodologies underpinning NPD Examines the business and marketing aspects of NPD sometimes neglected in books of this type are addressed alongside methods for product testing Chapters review the different viewpoints on consumer research methods and statistics for NPD

Sensory Analysis for Food and Beverage Quality Control
David Kilcast, 2010-05-24 Producing products of reliable quality is vitally important to the food and beverage industry In particular companies often fail to ensure that the sensory quality of their products remains consistent leading to the sale of goods which fail to meet the desired specifications or are rejected by the consumer This book is a practical guide for all those

tasked with using sensory analysis for quality control QC of food and beverages Chapters in part one cover the key aspects to consider when designing a sensory QC program The second part of the book focuses on methods for sensory QC and statistical data analysis Establishing product sensory specifications and combining instrumental and sensory methods are also covered The final part of the book reviews the use of sensory QC programs in the food and beverage industry Chapters on sensory QC for taint prevention and the application of sensory techniques for shelf life assessment are followed by contributions reviewing sensory QC programs for different products including ready meals wine and fish A chapter on sensory QC of products such as textiles cosmetics and cars completes the volume Sensory analysis for food and beverage quality control is an essential reference for anyone setting up or operating a sensory QC program or researching sensory QC Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing Examines methods for sensory quality control and statistical data analysis Reviews the use of sensory quality control programs in the food and beverage industry featuring ready meals wine and fish

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 Advances in Food Process Engineering Research and Applications Stavros Yanniotis,Petros Taoukis,Nikolaos G. Stoforos,Vaios T. Karathanos,2013-10-21 This is the second publication stemming from the International Congress on Engineering in Food the first being Food Engineering Interfaces based on the last ICEF10 The theme of ICEF 11 held in Athens Greece in May 2011 is Food Process Engineering in a Changing World The conference explored the ways food engineering contributes to the solutions of vital problems in a world of increasing population and complexity that is under the severe constraints of limited resources of raw materials energy and environment The book comprised of 32 chapters features an interdisciplinary focus including food materials science engineering properties of foods advances in food process technology novel food processes functional foods food waste engineering food process design and economics modeling food safety and quality and innovation management Computer Vision Technology in the Food and Beverage Industries D-W Sun,2012-08-13 The use of computer vision systems to control manufacturing processes and product quality has become increasingly important in food processing Computer vision technology in the food and beverage industries reviews image acquisition and processing technologies and their applications in particular sectors of the food industry Part one provides an introduction to computer vision in the food and beverage industries discussing computer vision and infrared techniques for image analysis hyperspectral and multispectral imaging tomographic techniques and image processing Part two goes on to consider computer vision technologies for automatic sorting foreign body detection and removal automated cutting and image analysis of food microstructure Current and future applications of computer vision in specific areas of the food and beverage industries are the focus of part three Techniques for quality control of meats are discussed alongside computer vision in the poultry fish and bakery industries including techniques for grain quality evaluation and the evaluation and control of fruit vegetable and nut quality With its distinguished editor and international team of expert contributors Computer vision technology in the food and beverage industries is an indispensable guide for all engineers and researchers involved in the development and use of state of the art vision systems in the food industry Discusses computer vision and infrared techniques for image analysis hyperspectral and multispectral imaging tomographic techniques and image processing Considers computer vision technologies for automatic sorting foreign body detection and removal automated cutting and image analysis of food microstructure Examines techniques for quality control and computer vision in various industries including the poultry fish and bakery fruit vegetable and nut industry *Novel Food Processing* Jasim Ahmed,Hosahalli S. Ramaswamy,Stefan Kasapis,Joyce I. Boye,2016-04-19 Rapid expansion of research on the development of novel food processes in the past decade has resulted in novel processes drawn from fields outside the traditional parameters of food processing Providing a wealth of new knowledge Novel Food Processing Effects on Rheological

and Functional Properties covers structural and functional changes at the molecular level. **Packaging Materials and Processing for Food, Pharmaceuticals and Cosmetics** Frederic Debeaufort, Kata Galic, Mia Kurek, Nasreddine Benbettaieb, Mario Scetar, 2021-03-31 This book provides valuable information on a range of food packaging topics. It serves as a source for students, professionals and packaging engineers who need to know more about the characteristics, applications and consequences of different packaging materials in food packaging interactions. This book is divided into 13 chapters and focuses on the agro food, cosmetics and pharmaceutical sectors. The first four chapters cover traditional packaging materials: wood, paper and cardboard, glass and metal. The next two deal respectively with plastics and laminates. Biobased materials are then covered, followed by a presentation of active and smart packaging. Some chapters are also dedicated to providing information on caps and closures as well as auxiliary materials. Different food packaging methods are presented, followed by an investigation into the design and labelling of packaging. The book ends with a chapter presenting information on how the choice of packaging material is dependent on the characteristics of the food products to be packaged. **Seafood Processing** Vazhiyil Venugopal, 2005-11-01 With global fish production falling behind demand, the aquaculture of selected species has become an effective method to augment fish availability. Unlike natural species, however, cultured fish have limited consumer appeal. Value addition techniques can not only help satisfy the rising consumer demand for processed fishery products but also enhance their quality. **Nanotechnology in the Food, Beverage and Nutraceutical Industries** Qingrong Huang, 2012-04-19 Nanotechnology has the potential to impact on food processing significantly. This important book summarises current research in this area and provides an overview of both current and possible future applications of nanotechnologies in the food industry. Issues such as safety and regulation are also addressed. After an introductory overview, the first part discusses general issues such as risk assessment, the regulatory framework, detection and characterisation of nanoparticles in food. Part two summarises the wide range of applications of nanotechnology in food processing, including nanoscale nutraceutical delivery systems, nanoemulsions and colloids, nanoscale rapid detection devices for contaminants, nanofiltration and nanocomposite packaging materials. With its distinguished editor and international team of contributors, *Nanotechnology in the food, beverage and nutraceutical industries* is a valuable reference work for both food processors and those researching this expanding field. Discusses issues such as risk assessment, regulatory framework, detection and characterisation of nanoparticles in food. Summarises the wide range of applications of nanotechnology in food processing, including nutraceutical delivery and packaging materials. Written by a distinguished team of international contributors, this book is an invaluable reference for industry professionals and academics alike. **Microbial Production of Food Ingredients, Enzymes and Nutraceuticals** Brian McNeil, David Archer, Ioannis Giavasis, Linda Harvey, 2013-03-21 Bacteria, yeast, fungi and microalgae can act as producers or catalysts for the production of food ingredients, enzymes and nutraceuticals. With the current trend towards the use of natural ingredients in foods, there is renewed interest in microbial flavours and colours. Food

bioprocessing using enzymes and food biopreservation using bacteriocins Microbial production of substances such as organic acids and hydrocolloids also remains an important and fast changing area of research Microbial production of food ingredients enzymes and nutraceuticals provides a comprehensive overview of microbial production of food ingredients enzymes and nutraceuticals Part one reviews developments in the metabolic engineering of industrial microorganisms and advances in fermentation technology in the production of fungi yeasts enzymes and nutraceuticals Part two discusses the production and application in food processing of substances such as carotenoids flavonoids and terpenoids enzymes probiotics and prebiotics bacteriocins microbial polysaccharides polyols and polyunsaturated fatty acids Microbial production of food ingredients enzymes and nutraceuticals is an invaluable guide for professionals in the fermentation industry as well as researchers and practitioners in the areas of biotechnology microbiology chemical engineering and food processing Provides a comprehensive overview of microbial flavours and colours food bioprocessing using enzymes and food biopreservation using bacteriocins Begins with a review of key areas of systems biology and metabolic engineering including methods and developments for filamentous fungi Analyses the use of microorganisms for the production of natural molecules for use in foods including microbial production of food flavours and carotenoids Advances in Aquaculture Hatchery Technology Geoff Allan, Gavin Burnell, 2013-02-19 Aquaculture is the fastest growing food production sector in the world With demand for seafood increasing at astonishing rates the optimization of production methods is vital One of the primary restrictions to continued growth is the supply of juveniles from hatcheries Addressing these constraints Advances in aquaculture hatchery technology provides a comprehensive systematic guide to the use of current and emerging technologies in enhancing hatchery production Part one reviews reproduction and larval rearing Aquaculture hatchery water supply and treatment systems principles of finfish broodstock management genome preservation and varied aspects of nutrition and feeding are discussed in addition to larval health management and microbial management for bacterial pathogen control Closing the life cycle and overcoming challenges in hatchery production for selected invertebrate species are the focus of part two and advances in hatchery technology for spiny lobsters shrimp blue mussel sea cucumbers and cephalopods are all discussed Part three concentrates on challenges and successes in closing the life cycle and hatchery production for selected fish species including tuna striped catfish meagre and yellowtail kingfish Finally part four explores aquaculture hatcheries for conservation and education With its distinguished editors and international team of expert contributors Advances in aquaculture hatchery technology is an authoritative review of the field for hatchery operators scientists marine conservators and educators Provides a comprehensive guide to the use of technologies in enhancing hatchery production Examines reproduction and larval rearing including genetic improvement and microdiets Discusses challenges in hatchery production of specific species *Processed Meats* Joseph P. Kerry, John F. Kerry, 2011-07-14 In a market in which consumers demand nutritionally balanced meat products producing processed meats that fulfil their requirements and are safe to eat is not a

simple task Processed meats Improving safety nutrition and quality provides professionals with a wide ranging guide to the market for processed meats product development ingredient options and processing technologies Part one explores consumer demands and trends legislative issues key aspects of food safety and the use of sensory science in product development among other issues Part two examines the role of ingredients including blood by products hydrocolloids and natural antimicrobials as well as the formulation of products with reduced levels of salt and fat Nutraceutical ingredients are also covered Part three discusses meat products processing taking in the role of packaging and refrigeration alongside emerging areas such as high pressure processing and novel thermal technologies Chapters on quality assessment and the quality of particular types of products are also included With its distinguished editors and team of expert contributors Processed meats Improving safety nutrition and quality is a valuable reference tool for professionals working in the processed meat industry and academics studying processed meats Provides professionals with a wide ranging guide to the market for processed meats product development ingredient options processing technologies and quality assessment Outlines the key issues in producing processed meat products that are nutritionally balanced contain fewer ingredients have excellent sensory characteristics and are safe to eat Discusses the use of nutraceutical ingredients in processed meat products and their effects on product quality safety and acceptability

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Table of Contents Minimal Processing Technologies In The Food Industry

1. Understanding the eBook Minimal Processing Technologies In The Food Industry
 - The Rise of Digital Reading Minimal Processing Technologies In The Food Industry
 - Advantages of eBooks Over Traditional Books
2. Identifying Minimal Processing Technologies In The Food Industry
 - Exploring Different Genres
 - Considering Fiction vs. Non-Fiction
 - Determining Your Reading Goals
3. Choosing the Right eBook Platform
 - Popular eBook Platforms
 - Features to Look for in an Minimal Processing Technologies In The Food Industry
 - User-Friendly Interface

4. Exploring eBook Recommendations from Minimal Processing Technologies In The Food Industry
 - Personalized Recommendations
 - Minimal Processing Technologies In The Food Industry User Reviews and Ratings
 - Minimal Processing Technologies In The Food Industry and Bestseller Lists
5. Accessing Minimal Processing Technologies In The Food Industry Free and Paid eBooks
 - Minimal Processing Technologies In The Food Industry Public Domain eBooks
 - Minimal Processing Technologies In The Food Industry eBook Subscription Services
 - Minimal Processing Technologies In The Food Industry Budget-Friendly Options
6. Navigating Minimal Processing Technologies In The Food Industry eBook Formats
 - ePub, PDF, MOBI, and More
 - Minimal Processing Technologies In The Food Industry Compatibility with Devices
 - Minimal Processing Technologies In The Food Industry Enhanced eBook Features
7. Enhancing Your Reading Experience
 - Adjustable Fonts and Text Sizes of Minimal Processing Technologies In The Food Industry
 - Highlighting and Note-Taking Minimal Processing Technologies In The Food Industry
 - Interactive Elements Minimal Processing Technologies In The Food Industry
8. Staying Engaged with Minimal Processing Technologies In The Food Industry
 - Joining Online Reading Communities
 - Participating in Virtual Book Clubs
 - Following Authors and Publishers Minimal Processing Technologies In The Food Industry
9. Balancing eBooks and Physical Books Minimal Processing Technologies In The Food Industry
 - Benefits of a Digital Library
 - Creating a Diverse Reading Collection Minimal Processing Technologies In The Food Industry
10. Overcoming Reading Challenges
 - Dealing with Digital Eye Strain
 - Minimizing Distractions
 - Managing Screen Time
11. Cultivating a Reading Routine Minimal Processing Technologies In The Food Industry
 - Setting Reading Goals Minimal Processing Technologies In The Food Industry
 - Carving Out Dedicated Reading Time

12. Sourcing Reliable Information of Minimal Processing Technologies In The Food Industry
 - Fact-Checking eBook Content of Minimal Processing Technologies In The Food Industry
 - Distinguishing Credible Sources
13. Promoting Lifelong Learning
 - Utilizing eBooks for Skill Development
 - Exploring Educational eBooks
14. Embracing eBook Trends
 - Integration of Multimedia Elements
 - Interactive and Gamified eBooks

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