

NONTHERMAL PRESERVATION OF FOODS

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160 pages

Nonthermal Preservation Of Foods

**PJ Cullen, Brijesh K. Tiwari, Vasilis
Valdramidis**



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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 *Non-thermal Processing of Foods* O. P. Chauhan, 2019-01-10 This book presents the latest developments in the area of non thermal preservation of foods and covers various topics such as high pressure processing pulsed electric field processing pulsed light processing ozone processing electron beam processing pulsed magnetic field ultrasonics and plasma processing Non thermal Processing of Foods discusses the use of non thermal processing on commodities such as fruits and vegetables cereal products meat fish and poultry and milk and milk products Features Provides latest information regarding the use of non thermal processing of food products Provides information about most of the non thermal technologies available for food processing Covers food products such as fruits and vegetables cereal products meat fish and poultry and milk and milk products Discusses the packaging requirements for foods processed with non thermal techniques The effects of non thermal processing on vital food components enzymes and microorganisms is also discussed Safety aspects and packaging requirements for non thermal processed foods are also presented Rounding out coverage of this technology are chapters that cover commercialization regulatory issues and consumer acceptance of foods processed with non thermal techniques The future trends of non thermal processing are also investigated Food scientists and food engineers food regulatory agencies food industry personnel and academia including graduate students will find valuable information in this book Food product developers and food processors will also benefit from this book Nonthermal Processing Technologies for Food Howard Q. Zhang, Gustavo V. Barbosa-Cánovas, V. M. Balasubramaniam, C. Patrick Dunne, Daniel F. Farkas, James T. C. Yuan, 2011-02-04 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 covered include physical processes such as high pressure processing HPP electromagnetic processes such as pulsed electric field PEF irradiation and UV treatment other nonthermal processes such as ozone and chlorine dioxide gas phase treatment and combination processes Of special interest are chapters that focus on the pathway to commercialization for selected emerging technologies where a pathway exists or is clearly identified These chapters provide examples and case studies of how new and nonthermal processing technologies may be commercialized Overall the book provides systematic knowledge to industrial readers with numerous examples of process

design to serve as a reference book Researchers professors and upper level students will also find the book a valuable text on the subject

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Non-thermal Processing of Major Food Macromolecules Seid Reza Falsafi, Hadis Rostamabadi, Navin Kumar Rastogi, 2025-06-09 Non thermal Processing of Major Food Macromolecules provides comprehensive knowledge on state of the art approaches utilized to process foods and or modify their physicochemical structural along with the technofunctional attributes of food macromolecules i e protein starch lipids through novel non thermal processing techniques Sections explore the impact of non thermal processing on proteins starches and on lipids and present the challenges for the food application of non thermal processing treatments thus suggesting how to push the food application of these architectures forward around the world Edited by a team of experts in the field this book is a great resource for researchers and industry personnel working in the various fields of non thermal processing treatments particularly in the food areas Discusses the effects of non thermal processing on food macromolecules Includes the following techniques sonication high pressure processing ozonation PEF irradiation and cold plasma treatment Presents the regulatory considerations for implementation of non thermal processing Covers safety issues and health risks associated with the use of non thermal processing techniques Offers new information on how non thermal processing treatment of foods can affect consumer acceptance

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 Non-Thermal Processing of Functional Foods Sudip Kumar Pattanayek, Debashis Dutta, Ajay Singh, 2024-12-31 Functional foods also known as nutraceuticals began to gain prominence in the 1980s in Japan as foods for specified health use and became more widely recognized in the 1990s as research and interest in foods that could provide specific health benefits beyond essential nutrition grew worldwide These foods are typically enriched with bioactive components or formulated to contain substances or live microorganisms with a possible health enhancing or disease preventing value and at a safe and sufficiently high concentration to achieve the intended benefit Usually the added ingredients are classified as nutrients dietary fiber phytochemicals other substances or probiotics The production storage and consumer consumption of these functional foods require special attention to preserve quality attributes The production process of these foods can be classified as conventionally used thermal processing methods and non thermal alternatives In addition these processes may be combined with biological approaches involving enzymatic treatment and fermentation The various non thermal processes such as ultrasounds high hydrostatic pressure vacuum impregnation high voltage electrical discharge cold plasma pulsed light ozonation etc can be utilized for a product to sustain preserve quality attributes of the ingredients long shelf life and sensory qualities This book compiles the latest non thermal processing technologies to develop functional foods The book discusses bioactivity bioaccessibility and bioavailability related to nutrition and functional food ingredients It has 16 articles on different aspects of non thermal processing technologies Chapter 1 has discussed a general overview of emerging technologies and various non thermal processing techniques are discussed in Chapters 2 6 8 9 and 12 Chapters 7 11 13 15 and 16 discuss food safety and preservation We have discussed the functional foods and bioactive compounds in Chapters 10 and 14 A few of these reviews discuss the impact of developing non thermal technologies on several food components proteins carbohydrates lipids minerals vitamins polyphenols glucosinolates fragrance compounds and enzymes while maintaining the structure and functional properties This book is an excellent source of information for professionals postgraduate students and researchers in food sciences and chemical engineering

Packaging for Nonthermal Processing of Food Melvin A. Pascall, Jung H. Han, 2018-06-18 A comprehensive review of the many new developments in the growing food processing and packaging field Revised and updated for the first time in a decade this book discusses packaging implications for recent nonthermal processing technologies and mild food preservation such as high pressure processing irradiation pulsed electric fields microwave sterilization and other hurdle technologies It

reviews typical nonthermal processes the characteristics of food products after nonthermal treatments and packaging parameters to preserve the quality and enhance the safety of the products In addition the critical role played by packaging materials during the development of a new nonthermal processed product and how the package is used to make the product attractive to consumers is discussed Packaging for Nonthermal Processing of Food Second Edition provides up to date assessments of consumer attitudes to nonthermal processes and novel packaging both in the U S and Europe It offers a brand new chapter covering smart packaging including thermal microbial chemical and light sensing biosensors radio frequency identification systems and self heating and cooling packaging There is also a new chapter providing an overview of packaging laws and regulations in the United States and Europe Covers the packaging types required for all major nonthermal technologies including high pressure processing pulsed electric field irradiation ohmic heating and others Features a brand new chapter on smart packaging including biosensors thermal microbial chemical and light sensing radio frequency identification systems and self heating and cooling packaging Additional chapters look at the current regulatory scene in the U S and Europe as well as consumer attitudes to these novel technologies Editors and contributors bring a valuable mix of industry and research experience Packaging for Nonthermal Processing of Food Second Edition offers many benefits to the food industry by providing practical information on the relationship between new processes and packaging materials to academia as a source of fundamental knowledge about packaging science and to regulatory agencies as an avenue for acquiring a deeper understanding of the packaging requirements for new processes

Nonthermal Food Engineering Operations Nitin Kumar, Anil Panghal, M. K. Garg, 2024-05-29 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 *Essentials Of Functional Foods* Mary K. Schmidl, Theodore P. Labuza, 2000-06-30 Providing overview depth and expertise *Essentials of Functional Foods* is the key resource for all involved in the exciting and rapidly growing arena of functional foods Every important aspect of functional foods and ingredients is covered from technology product groups and nutrition to safety efficacy and regulation The editors and their expert contributors emphasize broadly based principles that apply to many functional foods This book is essential reading for food scientists researchers and professionals who are developing researching or working with functional foods and ingredients in the food drug and dietary supplement industry Non-thermal Food Processing Operations Seid Mahdi Jafari, Nantawan Therdthai, 2022-11-03 *Non thermal Food Processing Operations* a volume in the *Unit Operations and Processing Equipment in the Food Industry* series explains the processing operations and equipment necessary for the recent invented non thermal processing of different food products Divided into six sections Ozonation operations Plasma processing operations Irradiation operations Pulsed electric fields processing operations High pressure processing operations and Radio frequency processing operations all chapters emphasize basic texts relating to experimental theoretical computational and or applications of food engineering principles and the relevant processing equipment needed to low temperature unit operations Written by experts in the field of food engineering in a simple and dynamic way this book targets Industrial Engineers and food factory workers from the field of food processing Readers of the book will find information that will help them become more familiar with food processing operations and equipment Thoroughly explores new opportunities in food processing through non thermal processes Helps readers better understand equipment in non thermal unit operations Clarifies different non thermal processing facilities and equipment for various types of food products *Food Safety and Protection V* Ravishankar Rai, Jamuna A Bai, 2017-09-18 This book provides an overview of issues associated primarily with food safety shelf life assessment and preservation of foods Food safety and protection is a multidisciplinary topic that focuses on the safety quality and security aspects of food Food safety issues involve microbial risks in food products foodborne infections and intoxications and food allergenicity Food protection deals with trends and risks associated with food packaging advanced food packaging systems for enhancing product safety the development and application of predictive models for food microbiology food fraud prevention and food laws and regulations with the aim to provide safe foods for consumers *Food Safety and Protection* covers various aspects of food safety security and protection It discusses the challenges involved in the prevention and control of foodborne illnesses due to microbial spoilage contamination and toxins It starts with documentation on the microbiological and chemical hazards including allergens and extends to the advancements in food preservation and

food packaging The book covers new and safe food intervention techniques predictive food microbiology and modeling approaches It reviews the legal framework regulatory agencies and laws and regulations for food protection The book has five sections dealing with the topics of predictive microbiology for safe foods food allergens contaminants and toxins preservation of foods food packaging and food safety laws

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

Novel Thermal and Non-Thermal Technologies for Fluid Foods PJ Cullen,Brijesh K. Tiwari,Vasilis Valdramidis,2011-07-21 Food processing is the step of the food chain that principally affects a food s physical or biochemical properties along with determining the safety and shelf life of the product This book provides a comprehensive overview of innovations in non thermal technologies specifically for fluid foods recognized for their high bioavailability of macronutrients and micronutrients 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 Examines non thermal processing techniques specifically applied to fluid foods Includes methods for mathematically evaluating each technique Addresses global regulatory requirements for fluid foods Provides recommendations and opportunities for various safety related issues

Food Engineering - Volume III Gustavo V. Barbosa-Cánovas,2009-08-10 Food Engineering 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 Food Engineering became an academic discipline in the 1950s Today it is a professional and scientific multidisciplinary field related to food manufacturing and the practical

applications of food science These volumes cover five main topics Engineering Properties of Foods Thermodynamics in Food Engineering Food Rheology and Texture Food Process Engineering Food Plant Design which are then expanded into multiple subtopics each as a chapter These four 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

Food Engineering - Volume I Gustavo V. Barbosa-Cánovas, 2009-08-10 Food Engineering 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 Food Engineering became an academic discipline in the 1950s Today it is a professional and scientific multidisciplinary field related to food manufacturing and the practical applications of food science These volumes cover five main topics Engineering Properties of Foods Thermodynamics in Food Engineering Food Rheology and Texture Food Process Engineering Food Plant Design which are then expanded into multiple subtopics each as a chapter These four 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

Process-Induced Food Toxicants Richard H. Stadler, David R. Lineback, 2008-12-09 Process Induced Food Toxicants combines the analytical health and risk management issues relating to all of the currently known processing induced toxins that may be present in common foods It considers the different processing methods used in the manufacture of foods including thermal treatment drying fermentation preservation fat processing and high hydrostatic pressure processing and the potential contaminants for each method The book discusses the analysis formation mitigation health risks and risk management of each hazardous compound Also discussed are new technologies and the impact of processing on nutrients and allergens

Non-Thermal Technologies for the Food Industry C. Anandharamakrishnan, V. R. Sinija, R. Mahendran, 2024-02-29 Depending on the mechanisms involved in non thermal technologies such as ozonization irradiation ultrasound processing plasma processing and advanced oxidative processes interaction with food molecules differs which might lead to desirable reactions Non Thermal Technologies for the Food Industry Advances and Regulations explores the possibility of using non thermal technologies for various purposes such as shelf life extension reduced energy consumption adhesion and safety improvement Further it reviews the present status of these technologies international regulations and sustainability aspects in food processing including global case studies Features Provides a comprehensive overview of all the non thermal processing technologies that have potential for use within food manufacturing Covers novel disinfectant technologies and packaging methods for non thermal processing Includes electro spraying and electrospinning low temperature drying techniques cold plasma techniques hydrodynamic cavitation oscillating magnetic field processing and so forth Focus on topics such as the valorization of agri food wastes and by products and sustainability Reviews ClO₂ in combined hybrid technologies for food processing This book is aimed at

researchers and graduate students in food and food process engineering Microbial Safety of Minimally Processed Foods Vijay K. Juneja, John S. Novak, Gerald M. Sapers, 2002-12-03 While minimally processed foods satisfy the increasing demand for foods with fewer preservatives higher nutritive value and fresh sensory attributes they also carry a greater risk of diseases if they are improperly handled This book explores novel food borne disease prevention solutions from the perspectives of food producers handlers consumers inspectors and researchers It reports on the latest research on assuring the microbial safety of meats poultry fish vegetables fruits and bakery products that receive less than stringent sterilizing preparation It also explores methods used for pathogen detection and preventing future pathogen occurrences and evaluates HACCP regulations and risk assessments Non-thermal Food Engineering Operations Enrique Ortega-Rivas, 2012-02-25 A number of food engineering operations in which heat is not used as a preserving factor have been employed and are applied for preparation cleaning sorting etc conversion milling agglomeration etc or preservation irradiation high pressure processing pulsed electric fields etc purposes in the food industry This book presents a comprehensive treatise of all normally used food engineering operations that are carried out at room or ambient conditions whether they are aimed at producing microbiologically safe foods with minimum alteration to sensory and nutritive properties or they constitute routine preparative or transformation operations The book is written for both undergraduate and graduate students as well as for educators and practicing food process engineers It reviews theoretical concepts analyzes their use in operating variables of equipment and discusses in detail different applications in diverse food processes

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