

*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

**Bhesh Bhandari, Nidhi Bansal, Min
Zhang, Pierre Schuck**



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. *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 Appert; Pasteur 1867) and b prevention of deficiency diseases. Enrichments but MPR foods provide 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 Science, Technology, and Engineering** Yiu H. Hui, 2006 **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

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 *Jackfruit* Sisir Mitra, 2023-01-06

Jackfruit *Artocarpus heterophyllus* is a species of tree in the fig mulberry and breadfruit family Moraceae and is widely esteemed in tropical Asia The jackfruit tree is well suited to tropical lowlands and is widely cultivated throughout South and South East Asia It is also grown to a limited extent in Australia USA East Africa as well as in Brazil Mexico and the Caribbean Producing giant fruits which can reach up to 80kg in size jackfruit is the largest tree borne fruit in the world It is highly versatile providing food timber fuel in addition to medicinal and industrial products The ripe fruit is sweet and is more often used for desserts Canned green jackfruit has a mild taste and meat like texture that lends itself to being called a vegetable meat Hence it is growing in popularity due to its use as a vegan meat alternative Containing information on jackfruit production technology postharvest management and processing this is a valuable resource for researchers in horticulture plant science and those interested in sustainable food systems *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 *Lifetime Nutritional Influences on Cognition, Behaviour and Psychiatric Illness* D Benton, 2011-07-14 The influence of nutrition on cognition and behaviour is a topic of increasing interest Emerging evidence indicates that nutrition in early life can influence later mental performance and that diet in later life can reduce cognitive decline Lifetime nutritional influences on cognition behaviour and psychiatric illness reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Part one investigates nutritional influences on brain development and cognition including the effects of early diet and the impact of key dietary constituents including long chain polyunsaturated fatty acids and iron Part two explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour hydration and mental performance and the neurocognitive effects of herbal extracts among other topics Part three examines nutritional influences on behavioural problems psychiatric illness and cognitive decline including the role of nutrition in attention deficit hyperactivity disorder vitamin status and psychiatric disorders antioxidants and dementia and depression suicide and fatty acids With its distinguished editor and international team of expert contributors Lifetime nutritional influences on cognition behaviour and psychiatric illness is a valuable reference tool for researchers working on the effects of diet on the brain in both academia and industry and may also appeal to dieticians and nutritionists Reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour Examines nutritional influences on behavioural problems psychiatric illness and cognitive decline *Foods, Nutrients and Food Ingredients with Authorised EU Health Claims* Michele Jeanne Sadler, 2014-04-21 Foods Nutrients and Food Ingredients with Authorised EU Health Claims provides an overview of how health claims are regulated in the European Union as well as detailed scientific and regulatory information about permitted health claims for particular types of foods and ingredients Part one provides a background to the regulation of health claims in Europe Part two focuses on authorised disease risk reduction

claims relating to children's development and health and proprietary claims Part three sets out ingredients with permitted general function claims including choline creatine sweeteners dietary lactase supplements and polyphenols in olive oil Part four outlines foods and nutrients with permitted health claims with chapters on vitamins and minerals proteins meat fish water and the replacement of saturated fats Foods Nutrients and Food Ingredients with Authorised EU Health Claims is the go to resource for R D managers and technical managers in the food and beverage and dietary supplements industry product development managers health professionals and academic researchers in the field Provides a comprehensive overview of foods and food substances that have achieved approved health claims in Europe under Regulation EC 1924/2006 Covers properties and applications of each ingredient as well as evidence for the health claim and how it benefits consumers Outlines the importance of each claim in product development and marketing and regulatory issues such as conditions of use

Food Chain Integrity Jeffrey Hoorfar, K Jordan, F Butler, R Prugger, 2011-03-15 Improving the integrity of the food chain making certain that food is traceable safe to eat high quality and genuine requires new diagnostic tools the implementation of novel information systems and input from all food chain participants Food chain integrity reviews key research in this fast moving area and how it can be applied to improve the provision of food to the consumer Chapters in part one review developments in food traceability such as food biotracing and methods to prevent food bioterrorism Following this part two focuses on developments in food safety and quality management Topics covered include advances in understanding of pathogen behaviour control of foodborne viruses hazard ranking and the role of animal feed in food safety Chapters in part three explore essential aspects of food authenticity from the traceability of genetically modified organisms in supply chains to new methods to demonstrate food origin Finally part four focuses on consumer views on food chain integrity and future trends With its distinguished editors and expert team of contributors Food chain integrity is a key reference for all those tasked with predicting and implementing actions to prevent breaches in the integrity of food production Reviews key research in this fast moving area and how it can be applied to improve the provision of food to the consumer Examines developments in food traceability such as food biotracing and methods to prevent food bioterrorism Focuses on developments in food safety and quality management featuring advances in understanding pathogen behaviour and control of foodborne viruses

Satiation, Satiety and the Control of Food Intake John E Blundell, France Bellisle, 2013-09-30 With growing concerns about the rising incidence of obesity there is interest in understanding how the human appetite contributes to energy balance and how it might be affected by the foods we consume as well as other cultural and environmental factors Satiation satiety and the control of food intake provides a concise and authoritative overview of these areas Part one introduces the concepts of satiation and satiety and discusses how these concepts can be quantified Chapters in part two focus on biological factors of satiation and satiety before part three moves on to explore food composition factors Chapters in part four discuss hedonic cultural and environmental factors of satiation and satiety Finally part five explores public health

implications and evaluates consumer understanding of satiation and satiety and related health claims Provides a concise and authoritative overview of appetite regulation Focuses on the effects of biological factors food composition and hedonic cultural and environmental factors affecting appetite control Discusses implications for public health Food and Beverage Stability and Shelf Life David Kilcast,Persis Subramaniam,2011-04-08 Ensuring that foods and beverages remain stable during the required shelf life is critical to their success in the market place yet companies experience difficulties in this area Food and beverage stability and shelf life provides a comprehensive guide to factors influencing stability methods of stability and shelf life assessment and the stability and shelf life of major products Part one describes important food and beverage quality deterioration processes including microbiological spoilage and physical instability Chapters in this section also investigate the effects of ingredients processing and packaging on stability among other factors Part two describes methods for stability and shelf life assessment including food storage trials accelerated testing and shelf life modelling Part three reviews the stability and shelf life of a wide range of products including beer soft drinks fruit bread oils confectionery products milk and seafood With its distinguished editors and international team of expert contributors Food and beverage stability and shelf life is a valuable reference for professionals involved in quality assurance and product development and researchers focussing on food and beverage stability A comprehensive guide to factors influencing stability methods of stability and shelf life assessment and the stability and shelf life of major products Describes important food and beverage quality deterioration processes exploring microbiological spoilage and physical instability Investigate the effects of ingredients processing and packaging on stability and documents methods for stability and shelf life assessment Food Microstructures Vic Morris,Kathy Groves,2013-10-15 The development of high quality foods with desirable properties for both consumers and the food industry requires a comprehensive understanding of food systems and the control and rational design of food microstructures Food microstructures reviews best practice and new developments in the determination of food microstructure After a general introduction chapters in part one review the principles and applications of various spectroscopy tomography and microscopy techniques for revealing food microstructure including nuclear magnetic resonance NMR methods environmental scanning electron probe photonic force acoustic light confocal and infrared microscopies Part two explores the measurement analysis and modelling of food microstructures Chapters focus on rheology tribology and methods for modelling and simulating the molecular cellular and granular microstructure of foods and for developing relationships between microstructure and mechanical and rheological properties of food structures The book concludes with a useful case study on electron microscopy Written by leading professionals and academics in the field Food microstructures is an essential reference work for researchers and professionals in the processed foods and nutraceutical industries concerned with complex structures the delivery and controlled release of nutrients and the generation of improved foods The book will also be of value to academics working in food science and the emerging field of soft matter Reviews best

practice and essential developments in food microstructure microscopy and modelling Discusses the principles and applications of various microscopy techniques used to discover food microstructure Explores the measurement analysis and modelling of food microstructures

Handbook of Food Powders Bhesh Bhandari, Nidhi Bansal, Min Zhang, Pierre Schuck, 2013-08-31 Many food ingredients are supplied in powdered form as reducing water content increases shelf life and aids ease of storage handling and transport Powder technology is therefore of great importance to the food industry The Handbook of food powders explores a variety of processes that are involved in the production of food powders the further processing of these powders and their functional properties Part one introduces processing and handling technologies for food powders and includes chapters on spray freeze and drum drying powder mixing in the production of food powders and safety issues around food powder production processes Part two focusses on powder properties including surface composition rehydration and techniques to analyse the particle size of food powders Finally part three highlights speciality food powders and includes chapters on dairy powders fruit and vegetable powders and coating foods with powders The Handbook of food powders is a standard reference for professionals in the food powder production and handling industries development and quality control professionals in the food industry using powders in foods and researchers scientists and academics interested in the field Explores the processing and handling technologies in the production of food powders Examines powder properties including surface composition shelf life and techniques used to examine particle size Focusses on speciality powders such as dairy infant formulas powdered egg fruit and vegetable and culinary and speciality products

Metabolomics in Food and Nutrition Bart C Weimer, Carolyn Slupsky, 2013-10-31 Metabolomics enables valuable information about the biochemical composition of foods to be rapidly obtained Since the biochemical profile of food largely determines key food properties such as flavour and shelf life the information gained using metabolomics based methods will enable greater control of food quality and also help to determine the relationship between diet and health Metabolomics in food and nutrition provides an overview of their current and potential use in the food industry Part one reviews equipment methods and data interpretation in metabolomics including the use of nuclear magnetic resonance NMR statistical methods in metabolomics and metabolic reconstruction databases and their application to metabolomics research Part two explores applications of metabolomics in humans plants and food Chapters discuss metabolomics in nutrition human samples for health assessments and current methods for the analysis of human milk oligosaccharides HMOs and their novel applications Further chapters highlight metabolomic analysis of plants and crops metabolomics for the safety assessment of genetically modified GM crops and applications of metabolomics in food science including food composition and quality sensory and nutritional attributes With its distinguished editors and team of expert contributors Metabolomics in food and nutrition is a technical resource for industrial researchers in the food and nutrition sectors interested in the potential of metabolomics methods and academics and postgraduate students working in the area Provides an overview of the current and potential

future use of metabolomics in the food industry Chapters focus on key applications and review the analytical methods used and the bioinformatics techniques involved in processing the results Discusses metabolomics in nutrition human samples for health assessments and current methods for the analysis of human milk oligosaccharides HMOs and their novel applications

Advances in Microbial Food Safety J Sofos, 2013-07-31 New research outbreaks of foodborne disease and changes to legislation mean that food microbiology research is constantly evolving *Advances in microbial food safety Volume 1* summarises the key trends in this area for the food industry The book begins with an introductory chapter discussing food safety management systems from the past to the present day and looking to future directions The book moves on to provide updates on specific pathogens including *Salmonella* *Listeria monocytogenes* and *Bacillus* species New developments in the area are explored with chapters on emerging parasites in food advances in separation and concentration of microorganisms from food samples new approaches in microbial pathogen detection and an update on novel methods for pathogen control in livestock preharvest With its distinguished editor and international team of expert contributors *Advances in microbial food safety Volume 1* is a standard reference for researchers consultants and managers in the food industry responsible for food safety analytical laboratories testing the safety of the food we eat and researchers in academia working on food microbial safety Summarises new research outbreaks of foodborne disease and changes to legislation in food microbiology research Examines past present and future food safety management systems Provides updates on specific pathogens including *Salmonella* *Listeria monocytogenes* and *Bacillus* species

Emerging Technologies for Shelf-Life Enhancement of Fruits Basharat Nabi Dar, Shabir Ahmad Mir, 2020-05-05 Focusing on new technological interventions involved in the postharvest management of fruits this volume looks at the research on maintaining the quality of fruits from farm to table The volume examines the factors that contribute to shortening shelf life as well as innovative solutions to maintaining quality while increasing the length of time fruit remains fresh nutritious and edible The volume considers the different needs of the diversity of fruits and covers a variety of important topics including factors affecting the postharvest quality of fruits microbial spoilage decontamination of fruits by non thermal technologies new kinds of packaging and edible coatings ozone as shelf life extender of fruits *Emerging Technologies for Shelf Life Enhancement of Fruits* considers the fundamental issues and will be an important reference on shelf life extension of fruits Highlighting the trends in future research and development it will provide food technologists food engineers and food industry professionals with new insight for prolonging the shelf life of fruits

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