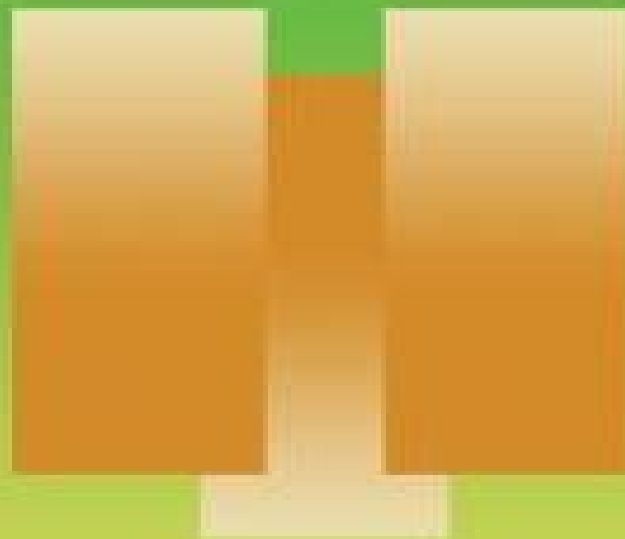


# **Minimally Processed Refrigerated Fruits & Vegetables**



Edited by  
**Robert C. Wiley**

# Minimally Processed Refrigerated Fruits And Vegetables

**Y. H. Hui, Sue Ghazala, Dee M.  
Graham, K.D. Murrell, Wai-Kit Nip**



## **Minimally Processed Refrigerated Fruits And Vegetables:**

**Minimally Processed Refrigerated Fruits & Vegetables** R.C. Wiley,1994-04-30 Introduction to minimally processed refrigerated fruits and vegetables Initial preparation handling and distribution of minimally processed refrigerated fruits Preservation methods for minimally processed refrigerated fruits and vegetables Packing of minimally processed fruits and vegetables Some biological and physical principles underlying modified atmosphere packaging Microbiological spoilage and pathogens in minimally processed refrigerated fruits and vegetables Nutritional quality of fruits and vegetables subject to minimally processes Regulatory issues associated with minimally processed refrigerated foods     *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 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     **Minimally Processed Refrigerated Fruits & Vegetables** R C Wiley,1994-04-30     **Decontamination of Fresh and Minimally Processed Produce** Vicente M. Gómez-López,2012-05-01 Attempts to provide safer and higher quality fresh and minimally processed produce have given rise to a wide variety of decontamination methods each of which have been extensively researched in recent years Decontamination of Fresh and Minimally Processed Produce is the first book to provide a systematic view of the different types of decontaminants for fresh and minimally processed produce By describing the different effects microbiological

sensory nutritional and toxicological of decontamination treatments a team of internationally respected authors reveals not only the impact of decontaminants on food safety but also on microbial spoilage vegetable physiology sensory quality nutritional and phytochemical content and shelf life Regulatory and toxicological issues are also addressed The book first examines how produce becomes contaminated the surface characteristics of produce related to bacterial attachment biofilm formation and resistance and sublethal damage and its implications for decontamination After reviewing how produce is washed and minimally processed the various decontamination methods are then explored in depth in terms of definition generation devices microbial inactivation mechanisms and effects on food safety Decontaminants covered include chlorine electrolyzed oxidizing water chlorine dioxide ozone hydrogen peroxide peroxyacetic acid essential oils and edible films and coatings Other decontamination methods addressed are biological strategies bacteriophages protective cultures bacteriocins and quorum sensing and physical methods mild heat continuous UV light ionizing radiation and various combinations of these methods through hurdle technology The book concludes with descriptions of post decontamination methods related to storage such as modified atmosphere packaging the cold chain and modeling tools for predicting microbial growth and inactivation The many methods and effects of decontamination are detailed enabling industry professionals to understand the available state of the art methods and select the most suitable approach for their purposes The book serves as a compendium of information for food researchers and students of pre and postharvest technology food microbiology and food technology in general The structure of the book allows easy comparisons among methods and searching information by microorganism produce and quality traits

**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

**Fruit and Vegetable Processing** Wim Jongen,2002-08-13 Fruit and vegetables are both major food products in their own right and key ingredients in many processed foods There has been growing research on their importance to health and techniques to preserve the nutritional

and sensory qualities desired by consumers This major collection summarises some of the key themes in this recent research Part one looks at fruit vegetables and health There are chapters on the health benefits of increased fruit and vegetable consumption antioxidants and improving the nutritional quality of processed fruits Part two considers ways of managing safety and quality through the supply chain A number of chapters discuss the production of fresh fruit and vegetables looking at modelling the use of HACCP systems and ways of maintaining postharvest quality There are also two chapters on instrumentation for measuring quality Two final chapters look at maintaining the safety and quality of processed fruit and vegetables Part three reviews technologies to improve fruit and vegetable products Two chapters consider how to extend the shelf life of fruits and vegetables during cultivation The following three chapters then consider how postharvest handling can improve quality covering minimal processing new modified atmosphere packaging techniques and the use of edible coatings Two final chapters discuss two major recent technologies in processing fruit and vegetables high pressure processing and the use of vacuum technology With its distinguished editor and international team of contributors Fruit and vegetable processing provides an authoritative review of key research on measuring and improving the quality of both fresh and processed fruits and vegetables Reviews recent research on improving the sensory nutritional and functional qualities of fruit and vegetables whether as fresh or processed products Examines the importance of fruits and vegetables in processed foods and outlines techniques to preserve the nutritional and sensory qualities desired by consumers Discusses two major technologies in processing fruits and vegetables high pressure processing and the use of vacuum technology

*Physical Principles of Food Preservation* Marcus Karel, Daryl B. Lund, 2003-06-20 This reference examines the properties conditions and theoretical principles governing the safety and efficacy of various food preservation storage and packaging techniques The book analyzes methods to predict and optimize the nutrition texture and quality of food compounds while reducing operating cost and waste The Second Edition contains new chapters and discussions on non thermal processes the mechanisms of heat transfer including conduction convection radiation and dielectric and microwave heating the kinetic parameters of food process operations freezing technology using illustrative examples recent breakthroughs in cryochemistry and cryobiology and more

Handbook of Vegetable Preservation and Processing Y. H. Hui, Sue Ghazala, Dee M. Graham, K.D. Murrell, Wai-Kit Nip, 2003-09-12 Representing the vanguard in the field with research from more than 35 international experts spanning governmental industrial and academic sectors the Handbook of Vegetable Preservation and Processing compiles the latest science and technology in the processing and preservation of vegetables and vegetable products This reference serves as the only guide to compile key tools used in the United States to safeguard and protect the quality of fresh and processed vegetables A vast and contemporary source it considers recent issues in vegetable processing safety such as modified atmosphere packaging macroanalytical methods and new technologies in microbial inactivation

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.

**Handbook of Food Processing, Two Volume Set** Theodoros Varzakas, Constantina Tzia, 2015-11-04. Authored by world experts, the Handbook of Food Processing Two Volume Set discusses the basic principles and applications of major commercial food processing technologies. The handbook discusses food preservation processes including blanching, pasteurization, chilling, freezing, aseptic packaging and non-thermal food processing. It describes common *Handbook of Food Processing* Theodoros Varzakas, Constantina Tzia, 2015-10-22. Packed with case studies and problem calculations, Handbook of Food Processing: Food Safety, Quality and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail. It covers the most common and new food manufacturing processes while addressing relevant **Postharvest Physiology and Handling of Horticultural Crops** Ibrahim Kahramanoglu, 2023-12-14.

The increase in global population compels growers to use excessive fertilizers to enhance agricultural production. Excessive fertilizer use may also negatively affect the nutritional quality and preservation of horticultural products, reducing the shelf life and overall quality of fruits and vegetables. *Postharvest Physiology and Handling of Horticultural Crops* contains fundamental information that helps readers understand postharvest physiology of fresh fruits and vegetables and presents an in-depth analysis of the harmful impacts of agrochemicals. The book presents readers with eco-friendly innovative techniques used to handle the fruits and vegetables during storage and through supply chains, helping to better preserve them. Features: Describes available technologies to eliminate and minimize microbial infection for maintaining postharvest quality and safety of fresh produce. Explores and discusses approaches, technologies and management practices necessary to maintain products storage quality by ensuring food safety and nutrition retention. Provides practical applications of latest developments in disinfection, applications, smart packaging, nano-enabled applications, advances in fresh cut products, light illumination and edible coatings. Presents an in-depth discussion of the harmful impacts of agrochemicals and aims to introduce new eco-friendly and innovative technologies to the readers. With chapters written by experts in the field of postharvest fruit and vegetable preservation, this book provides information on the use of biomaterials in food preservation and provides practical information for students, teachers, professors, scientists, farmers, food packers and sellers, as well as entrepreneurs engaged in the fresh food preservation industry. *Handbook of Vegetables and Vegetable Processing* Nirmal K. Sinha, Y. H. Hui, E. Özgül Evranuz, Muhammad Siddiq, Jasim Ahmed, 2010-11-19. Vegetables are an important article of commerce both in

developed and developing economies Many studies point to importance of vegetables in our diet Handbook of Vegetables and Vegetable Processing serves as a reference handbook on vegetables and vegetable processing containing the latest developments and advances in this fast growing field The book can be considered as a companion to Y H Hui s popular Handbook of Fruits and Fruit Processing 2006 Handbook of Vegetables and Vegetable Processing is contemporary in scope with in depth coverage of new interdisciplinary developments and practices in the field of vegetables emphasizing processing preservation packaging and nutrition and food safety Coverage includes chapters on the biology horticultural biochemistry microbiology nutrient and bioactive properties of vegetables and their significant commercialization by the food industry worldwide Full chapters are devoted to major vegetables describing aspects ranging from chemistry to processing and preservation World renowned editors and authors have contributed to this essential handbook on vegetables and their production technology storage processing packaging safety and commercial product development Special Features Coverage includes biology and classification physiology biochemistry flavor and sensory properties microbial safety and HACCP principles nutrient and bioactive properties In depth descriptions of key processes including minimal processing freezing pasteurization and aseptic processing fermentation drying packaging and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado table olives and textured vegetable proteins Unparalleled expertise on important topics from more than 50 respected authors     Advances in Postharvest Technologies of Vegetable Crops Bijendra Singh,Sudhir Singh,2018-05-24 This book presents a selection of innovative postharvest management practices for vegetables It covers technologies in harvesting handling and storage of vegetables including strategies for low temperature storage of vegetables active and smart packaging of vegetables edible coatings application of nanotechnology in postharvest technology of vegetable crops and more It considers most of the important areas of vegetable processing while maintaining nutritional quality and addressing safety issues Fruits and vegetables are important sources of nutrients such as vitamins minerals and bioactive compounds which provide many health benefits However due to poor postharvest management such as non availability of cold chain management and low cost processing facilities large quantities of vegetables perish before they reach the consumer Furthermore higher temperatures in some regions also contribute to an increased level of postharvest losses With chapters written by experts in the postharvest handling of vegetable this volume addresses these challenges It is devoted to presenting both new and innovative technologies as well as advancements in traditional technologies     **Phytochemistry, 3-Volume Set** Chukwuebuka Egbuna,Jonathan Chinenye Ifemeje,Stanley Udedi Chidi,Shashank Kumar,Jaya Vikas Kurhekar,Nadia Sharif,2022-05-29 The 3 volume set Phytochemistry covers a wide selection of topics in phytochemistry and provides a wealth of information on the fundamentals new applications methods and modern analytical techniques state of the art approaches and computational techniques With chapters from professional specialists in their fields from around the world the volumes deliver a

comprehensive coverage of phytochemistry Phytochemistry is a multidisciplinary field so this book will appeal to students in both upper level students faculty researchers and industry professionals in a number of fields including biological science biochemistry pharmacy food and medicinal chemistry systematic botany and taxonomy ethnobotany conservation biology plant genetic and metabolomics evolutionary sciences and plant pathology

**Handbook of Fruits and Fruit Processing** Nirmal K. Sinha, Jiwan Sidhu, Jozsef Barta, James Wu, M. Pilar Cano, 2012-06-20 HANDBOOK OF FRUITS AND FRUIT PROCESSING SECOND EDITION Fruits are botanically diverse perishable seasonal and predominantly regional in production They come in many varieties shapes sizes colors flavors and textures and are an important part of a healthy diet and the global economy Besides vitamins minerals fibers and other nutrients fruits contain phenolic compounds that have pharmacological potential Consumed as a part of a regular diet these naturally occurring plant constituents are believed to provide a wide range of physiological benefits through their antioxidant anti allergic anti carcinogenic and anti inflammatory properties Handbook of Fruits and Fruit Processing distills the latest developments and research efforts in this field that are aimed at improving production methods post harvest storage and processing safety quality and developing new processes and products This revised and updated second edition expands and improves upon the coverage of the original book Some highlights include chapters on the physiology and classification of fruits horticultural biochemistry microbiology and food safety including HACCP safety and the regulation of fruits in the global market sensory and flavor characteristics nutrition naturally present bioactive phenolics postharvest physiology storage transportation and packaging processing and preservation technologies Information on the major fruits includes tropical and super fruits frozen fruits canned fruit jelly jam and preserves fruit juices dried fruits and wines The 35 chapters are organized into five parts Part I Fruit physiology biochemistry microbiology nutrition and health Part II Postharvest handling and preservation of fruits Part III Product manufacturing and packaging Part IV Processing plant waste management safety and regulations Part V Production quality and processing aspects of major fruits and fruit products Every chapter has been contributed by professionals from around the globe representing academia government institutions and industry The book is designed to be a valuable source and reference for scientists product developers students and all professionals with an interest in this field

**Sustainable Food Processing** Brijesh K. Tiwari, Tomas Norton, Nicholas M. Holden, 2013-12-31 Sustainable Food Processing Food processors face numerous challenges from ever changing economic social and environmental conditions With global inequalities increasing ingredient costs climbing and global climate change becoming a major political issue food producers must now address environmental concerns social responsibility and economic viability when shaping their food processing techniques for the future Food production preservation and distribution contribute to greenhouse gas emissions from the agri food sector therefore food producers require detailed industrially relevant information that addresses these challenges The food industry as one of the world s largest users of energy must embrace new ways of meeting the needs of the present without



compromising future viability It is important that the industry does not merely focus on simple indicators of sustainability that are relatively easy to calculate and hold appeal for governments and the public but which do not properly address the many dimensions of sustainability This book provides a comprehensive overview of both economic sustainability and the environmental concerns that relate to food processing It is divided into four sections Part one deals with principles and assessment of sustainability in the context of food processing Part two summarises sustainability in various food processing applications within the food industry Part three considers sustainability in food manufacturing operations that are vital in food production systems and Part four addresses sustainable food distribution and consumption As the most comprehensive reference book for industry to date this book will provide engineers educators researchers policy makers and scientists working in the food industry with a valuable resource for their work

**Microbial Hazard Identification in Fresh Fruits and Vegetables** Jennylynd James, 2006-05-19 Keeping produce safe from the farm to the fork As health and quality conscious consumers increasingly seek out fresh fruit and vegetables participants in the food supply chain growers shippers processors and retailers must be ever more effective in safeguarding their products and protecting consumers Microbial Hazard Identification in Fresh Fruits and Vegetables is a comprehensive guide for the fresh fruit and vegetable industry to understanding and controlling the hazards that can affect their products on every leg of the journey from farm to fork From production harvesting packing and distribution to retail and consumer handling the text highlights food safety hazards and potential areas of microbial contamination examines food borne pathogens and their association with produce related outbreaks over the years and points out areas for further research to better understand the survival of pathogens on fresh produce throughout the food chain Particularly valuable to the industry are discussions of Food worker hygiene including control measures and employee training requirements Major areas of known contamination and mitigation measures Implementation of Hazard Analysis and Critical Control Points HACCP Contamination and mishandling during storage and transportation and in retail display cases Recommendations for consumer behavior with fresh produce and food handling prior to consumption in the home A case study of the economic impact of the 2003 green onion food borne outbreak A comprehensive look at both microbial hazards and available measures for their prevention this book is an essential reference for the fresh fruit and vegetable industry as well as a practical text for the education and training of scientists professionals and staff involved in managing food safety

*Active Food Packaging* M.L. Rooney, 2012-12-06 Food packaging materials have traditionally been chosen to avoid unwanted interactions with the food During the past two decades a wide variety of packaging materials have been devised or developed to interact with the food These packaging materials which are designed to perform some desired role other than to provide an inert barrier to outside influences are termed active packaging The benefits of active packaging are based on both chemical and physical effects Active packaging concepts have often been presented to the food industry with few supporting results of background research This manner of introduction has led to

substantial uncertainty by potential users because claims have sometimes been based on extrapolation from what little proven information is available. The forms of active packaging have been chosen to respond to various food properties which are often unrelated to one another. For instance, many packaging requirements for post harvest horticultural produce are quite different from those for most processed foods. The object of this book is to introduce and consolidate information upon which active packaging concepts are based. Scientists, technologists, students and regulators will find here the basis of those active packaging materials which are either commercial or proposed. The book should assist the inquirer to understand how other concepts might be applied or where they should be rejected.

Innovations in Food Processing Grahame W. Gould, 2000-06-07

The food world has a number of options available to make the food industry more diverse, competitive and efficient. Innovations in Food Processing investigates some of these options, alternative technologies and strategies for properly addressing new challenges facing the food industry. It also provides specific examples on how these alternatives can be utilized in specific food products. This book presents a comprehensive review of new technologies to preserve foods, especially those based on nonthermal techniques. It covers a wide range of methods including high pressure, pulsed electric fields and hurdle technologies. Other chapters include information about the trends in emerging technologies over the past 40 years and predictive models that describe microbial growth. Expert contributors present thorough research results and critical reviews of each covered technology. The innovative approaches presented in Innovations in Food Processing will result in sound alternatives for addressing the ever increasing demand for quality foods at a reasonable cost.

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