

# Nonthermal Processing Technologies For Food

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or over the horizon. In addition to the broad coverage, leading experts in each technology serve as chapter authors to provide depth of coverage. Nonthermal Processing Technologies for Food Process Control | April/May 2020 The Processing Authority in the Era of Novel and Emerging Non-Thermal Preservation Techniques. By Larry Keener, CFS, PA, PCQI. High-pressure processing for the purpose of extending the shelf life of refrigerated foods is rapidly expanding globally. The uptake of HPP over the past 20 years by the food and beverage industry has been extraordinary. The Processing Authority in the Era of Novel and Emerging ... In the context of food processing, a nonthermal plasma (NTP) or cold plasma

is specifically an antimicrobial treatment being investigated for application to fruits, vegetables and meat products with fragile surfaces. Nonthermal plasma - Wikipedia This new volume provides a comprehensive overview of thermal and nonthermal processing of food with new and innovative technologies. Recent innovations in thermal as well as nonthermal technologies, which are specifically applied for potable water and fluid foods (milk, juice, soups, etc.), are well documented for their high bioavailability of macro- and micronutrients and are very promising. Emerging Thermal and Nonthermal Technologies in Food ... Nonthermal processing is a value-added technique with diverse benefits, including



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... 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.

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