



Processing Effects on Safety and Quality of Foods (Contemporary Food Engineering)

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Covers a Host of Groundbreaking Techniques

Thermal processing is known to effectively control microbial populations in food, but the procedure also has a downside?it can break down the biochemical composition of foods, resulting in a marked loss of sensory and nutritional quality. **Processing Effects on Safety and Quality of Foods** delineates three decades of advances made in processing techniques that produce microbiologically safe foods, while maintaining their sensory and nutritive properties.

Addresses the Entire Food Processing Industry

With an international team of more than 35 renowned contributors, this book presents evaluation techniques that yield reliable estimations of microbiological, physicochemical, nutritive, and sensory characteristics. Each chapter discusses the processing effects of relevant technologies and includes the basics of microbial kinetics, sensory evaluation, and the perception of food quality.

A sampling of the techniques covered:

- Hermetically sealed containers
- Acrylamide formation
- Dried foods
- Irradiated foods
- Pressure-assisted thermal processing
- Pulsed electric field processing

Processing Effects on Safety and Quality of Foods addresses the entire food processing industry, including food modeling, optimization, and proper design of manufacturing plants. It is the first of its kind?a single, sound reference that explores all of the different aspects involved in evaluating processing effects in food

safety and quality.

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