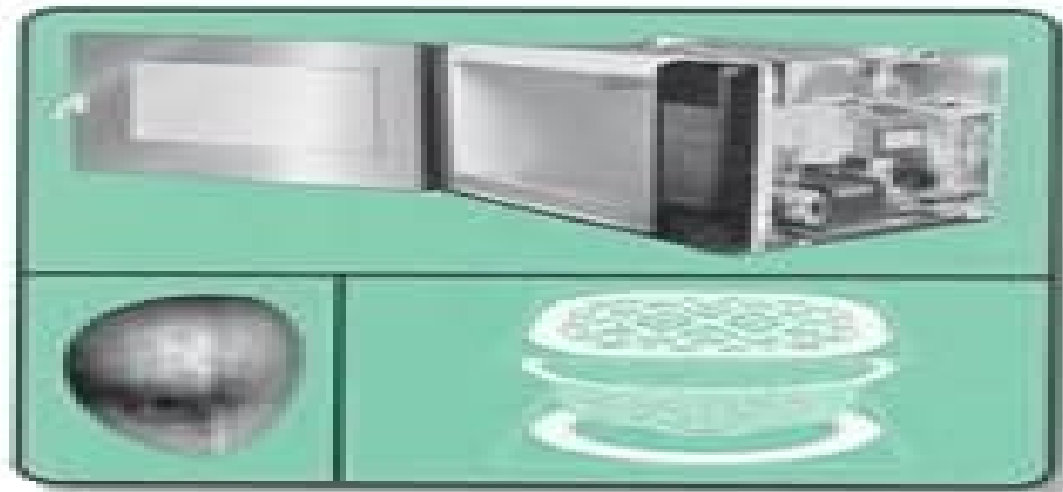


Handbook of MICROWAVE TECHNOLOGY FOR FOOD APPLICATIONS



edited by | Ashim K. Datta
Ramaswamy C. Anantheswaran

Handbook Of Microwave Technology For Food Application Food Science And Technology

Zacharias B. Maroulis



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Handbook of Microwave Technology for Food Application Ashim K. Datta, Ramaswamy C. Anantheswaran, 2001-04-27 Integrates principles of electromagnetics dielectrics heat and moisture transfer packaging solid mechanics fluid flow food chemistry and microbiology to provide a comprehensive overview of microwave processing in a single accessible source

Food Processing Handbook James G. Brennan, Alistair S. Grandison, 2012-05-07 The second edition of the Food Processing Handbook presents a comprehensive review of technologies procedures and innovations in food processing stressing topics vital to the food industry today and pinpointing the trends in future research and development Focusing on the technology involved this handbook describes the principles and the equipment used as well as the changes physical chemical microbiological and organoleptic that occur during food preservation In so doing the text covers in detail such techniques as post harvest handling thermal processing evaporation and dehydration freezing irradiation high pressure processing emerging technologies and packaging Separation and conversion operations widely used in the food industry are also covered as are the processes of baking extrusion and frying In addition it addresses current concerns about the safety of processed foods including HACCP systems traceability and hygienic design of plant and control of food processes as well as the impact of processing on the environment water and waste treatment lean manufacturing and the roles of nanotechnology and fermentation in food processing This two volume set is a must have for scientists and engineers involved in food manufacture research and development in both industry and academia as well as students of food related topics at undergraduate and postgraduate levels From Reviews on the First Edition This work should become a standard text for students of food technology and is worthy of a place on the bookshelf of anybody involved in the production of foods Journal of Dairy Technology August 2008 This work will serve well as an excellent course resource or reference as it has well written explanations for those new to the field and detailed equations for those needing greater depth CHOICE September 2006

Vitamin E Ronald R. Eitenmiller, Junsoo Lee, 2004-05-24 Meeting industry demand for an authoritative dependable resource Vitamin E Food Chemistry Composition and Analysis provides insight into the vast body of scientific knowledge available on vitamin E related to food science and technology Coverage of these topics is intertwined with coverage of the food delivery system basic nutrition

Food Additives A. Larry Branen, P. Michael Davidson, Seppo Salminen, John Thorngate, 2001-11-01 Offering over 2000 useful references and more than 200 helpful tables equations drawings and photographs this book presents research on food phosphates commercial starches antibrowning agents essential fatty acids and fat substitutes as well as studies on consumer perceptions of food additives With contributions from nearly 50 leading international authorities the Second Edition of Food Additives details food additives for special dietary needs contemporary studies on the role of food additives in learning sleep and behavioral problems in children safety and regulatory requirements in the U S and the European Union and methods to determine hypersensitivity

Flavor, Fragrance, and Odor Analysis Ray

Marsili,2001-11-29 Written from a practical problem solving perspective this reference explores advances in mass spectrometry sample preparation gas chromatography GC olfactometry and electronic nose technology for food cosmetic and pharmaceutical applications The book discusses the chemical structures of key flavor and fragrance compounds and contains numerous examples and chromatograms and emphasizes novel solid phase microextraction procedures It includes coverage of isolation and concentration of odor impact chemicals prior to GC manipulation time of flight mass spectrometers and electronic nose instrumentation how to identify chemicals responsible for flower scents and more *Seafood Processing*

Vazhiyil Venugopal,2005-11-01 With global fish production falling behind demand the aquaculture of selected species has become an effective method to augment fish availability Unlike natural species however cultured fish have limited consumer appeal Value addition techniques can not only help satisfy the rising consumer demand for processed fishery products but also enhance the acceptability of aquacultured fishery products and help many countries develop their international seafood trade *Seafood Processing Adding Value Through Quick Freezing Retortable Packaging Cook Chilling and Other Methods* focuses on novel and emerging technologies leveraged for the value addition of fish and fishery products from marine freshwater and aquacultured sources The book begins with discussions on the current global status of seafood and the special problems faced by the commodity namely high perishability and environmental hazards which need to be addressed prior to process development It also details the bulk handling and chilling of fishery products devotes chapters to each of the different technologies used to enhance the value addition describes the nutritional value of fishery products and provides an appendix that offers specialized information with respect to the industry Concentrating on the most modern and efficient techniques available for value addition *Seafood Processing Adding Value Through Quick Freezing Retortable Packaging Cook Chilling and Other Methods* is a comprehensive and informative book that presents both the merits and limitations of these techniques giving future direction in process developments for seafood processing **High Temperature Processing of Milk and Milk Products**

Hilton C. Deeth,Michael J. Lewis,2017-03-14 This book covers many aspects of thermal processing of milk and milk products with particular focus on UHT processing It commences with an overview of the major thermal processing technologies thermisation pasteurisation extended shelf life ESL UHT and in container sterilisation It discusses the principles of the technologies the processing and packaging equipment used processing issues such as temperature time profiles heat stability fouling and cleaning and the quality and safety aspects of the products produced It provides a balance of the engineering aspects of the processes and the chemical microbiological and sensory aspects of the products The changes that occur in products during processing and storage and the related defects which can arise are central to the book The discussions of these changes will be an aid to industry personnel in identifying the causes of quality defects in these products and devising measures which can be taken to eliminate or minimise the defects 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 *Conventional and Advanced Food Processing Technologies* Suvendu Bhattacharya,2014-09-26 Food processing technologies are an essential link in the food chain These technologies are many and varied changing in popularity with changing consumption patterns and product popularity Newer process technologies are also being evolved to provide the added advantages Conventional and Advanced Food Processing Technologies fuses the practical application machinery theoretical model equation and cutting edge recent trends making it ideal for industrial academic and reference use It consists of two sections one covering conventional or well established existing processes and the other covering emerging or novel process technologies that are expected to be employed in the near future for the processing of foods in the commercial sector All are examined in great detail considering their current and future applications with added examples and the very latest data Conventional and Advanced Food Processing Technologies is a comprehensive treatment of the current state of knowledge on food processing technology In its extensive coverage and the selection of reputed research scientists who have contributed to each topic this book will be a definitive text in this field for students food professionals and researchers

Food Additives, Second Edition Revised And Expanded , **Bioprocess Engineering** Pau Loke Show,Chien Wei Ooi,Tau Chuan Ling,2019-05-24 Bioprocess Engineering Downstream Processing is the first book to present the principles of bioprocess engineering focusing on downstream bioprocessing It aims to provide the latest bioprocess technology and explain process analysis from an engineering point of view using worked examples related to biological systems This book introduces the commonly used technologies for downstream processing of biobased products The covered topics include centrifugation filtration membrane separation reverse osmosis chromatography biosorption liquid liquid separation and drying The basic principles and mechanism of separation are covered in each of the topics wherein the engineering concept and design are emphasized This book is aimed at bioprocess engineers and professionals who wish to perform downstream processing for their feedstock as well as students **Advances in Fig Research and Sustainable Production** Moshe A. Flaishman,Uygun Aksoy,2022-05-25 The common fig *Ficus carica* L is one of the oldest fruits domesticated by humans and is native to southwest Asia and the Mediterranean Figs have been associated with health and prosperity since ancient times They are rich in fibre potassium calcium and iron as well as being an important source of vitamins amino acids and antioxidants In recent years increased consumption has caused fig production to shift to new countries such as Mexico Brazil India and China However fig is a challenging fruit crop to grow It is susceptible to insect pests and diseases as well as

injuries from abiotic stress during fruit development and ripening As a delicate fruit it also requires complicated postharvest procedures and climate change presents additional challenges This volume serves as a comprehensive reference for current and future practices of fig production consumption research and innovation and is essential for academic researchers and those involved in research and development in the fig industry Postharvest Physiology and Pathology of Vegetables Jerry A. Bartz,Jeffrey K. Brecht,2002-12-04 Focusing exclusively on postharvest vegetable studies this book covers advances in biochemistry plant physiology and molecular physiology to maximize vegetable quality The book reviews the principles of harvest and storage factors affecting postharvest physiology calcium nutrition and irrigation control product quality changes during handling and storage technologies to improve quality spoilage factors and biocontrol methods and storage characteristics of produce by category It covers changes in sensory quality such as color texture and flavor after harvest and how biotechnology is being used to improve postharvest quality **Food Process Design** Zacharias B. Maroulis,2003-05-09 This timely reference utilizes simplified computer strategies to analyze develop and optimize industrial food processes and offers procedures to assess various operating conditions engineering and economic relationships and the physical and transport properties of foods for the design of the most efficient food manufacturing technologies and eq **Green Manufacturing and Materials Processing Methods** Sarbjeet Kaushal,Sandeep Bansal,Chander Prakash,Bhupinder Singh,Dheeraj Gupta,2024-09-16 In this modern technological era conserving and making better use of resources like energy water and other essential resources have recently been one of the main concerns for the manufacturing industry To successfully compete against the competition industries are replacing outdated manufacturing techniques with cutting edge ones that are sustainable in terms of cost energy usage better product quality and environmental safety Green manufacturing has become one of the key priorities for attaining this Green Manufacturing and Materials Processing Methods Characterizations Applications and Design offers a critical review of the past work done in green manufacturing and material processing technologies It presents recent research and development that is going on currently with green manufacturing techniques and discusses characterizations applications and the design aspect of materials processed through green manufacturing technologies With a focus on the sustainability aspect this book showcases new breakthroughs and comparisons of cutting edge sustainable manufacturing and materials processing with currently available conventional methods Highlights throughout the book are on improvements used in various manufacturing processes such as casting joining drilling surface engineering sintering and composite manufacturing This book will serve as a first hand information source for academic researchers and industrial firms With the help of this book readers will have a unique opportunity to comprehend and evaluate recent advancements in green manufacturing and material processing technology This book will be the go to resource for individuals who desire to do research or development in the area of sustainable manufacturing and material processing technologies Advances in Dairy Products Francesco Conto,Matteo A. Del Nobile,Michele

Faccia, Angelo V. Zambrini, Amalia Conte, 2017-09-18 *Advances in Dairy Product Science Technology* offers a comprehensive review of the most innovative scientific knowledge in the dairy food sector Edited and authored by noted experts from academic and industry backgrounds this book shows how the knowledge from strategic and applied research can be utilized by the commercial innovation of dairy product manufacture and distribution Topics explored include recent advances in the dairy sector such as raw materials and milk processing environmental impact economic concerns and consumer acceptance The book includes various emerging technologies applied to milk and starter cultures sources strategic options for their use their characterization requirements starter growth and delivery and other ingredients used in the dairy industry The text also outlines a framework on consumer behavior that can help to determine quality perception of food products and decision making Consumer insight techniques can help support the identification of market opportunities and represent a useful mean to test product prototypes before final launch This comprehensive resource Assesses the most innovative scientific knowledge in the dairy food sector Reviews the latest technological developments relevant for dairy companies Covers new advances across a range of topics including raw material processing starter cultures for fermented products processing and packaging Examines consumer research innovations in the dairy industry Written for dairy scientists other dairy industry professionals government agencies educators and students *Advances in Dairy Product Science Technology* includes vital information on the most up to date and scientifically sound research in the field Lactic Acid Bacteria Seppo Salminen, Atte von Wright, 2004-07-23 While lactic acid producing fermentation has been utilized to improve the storability palatability and nutritive value of perishable foods for a very long time only recently have we begun to understand just why it works The first edition of this international bestseller both predicted and encouraged vigorous study of various strains of lactic acid bacteria **Food Biochemistry and Food Processing** Leo M. L. Nollet, Fidel Toldrà, Soottawat Benjakul, Gopinadhan Paliyath, Y. H. Hui, 2012-07-10 *Simpson food science and agricultural chemistry* McGill U Canada brings together academics and industry professionals working in food biochemistry processing and safety around the world for this 45 chapter textbook aimed at food scientists researchers and technologists in the food industry and faculty and students in food science technology and engineering It combines the areas of food biochemistry and food processing to help them rationalize and develop more effective strategies to produce and preserve food It covers the essential principles of food biochemistry enzymology and food processing then the biochemistry of meat poultry seafoods milk fruits vegetables cereals and fermented foods and food microbiology and safety Along with updates to several chapters this edition has been revised to incorporate safety considerations and the chemical changes induced by processing in the biomolecules of food in each chapter It includes a new section on health and functional foods and 10 new chapters on topics like thermally and minimally processed foods separation technology and allergens Fat Crystal Networks Alejandro G. Marangoni, 2004-12-27 The first authoritative source on the subject this reference discusses the various levels of structure that influence the macroscopic physical

properties of fat crystal networks Fat Crystal Networks summarizes 50 years of structural research in the field as well as a wealth of information on fat crystal networks pertinent to real world challenge Physicochemical Aspects of Food Engineering and Processing Sakamon Devahastin, 2010-08-03 Physical and chemical interactions between various constituents of foods resulting from processing operations often lead to physical sensory and nutritional changes in the properties of foods Answering the need for a resource in this area this volume describes the effects of various processing technologies in different food processing situations A first part looks at the physicochemical property changes of different foods undergoing selected processes such as drying extrusion microencapsulation and microwave assisted thermal processing The second part focuses on the changes of physicochemical properties of different products such as seafood meat and confectionary products

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