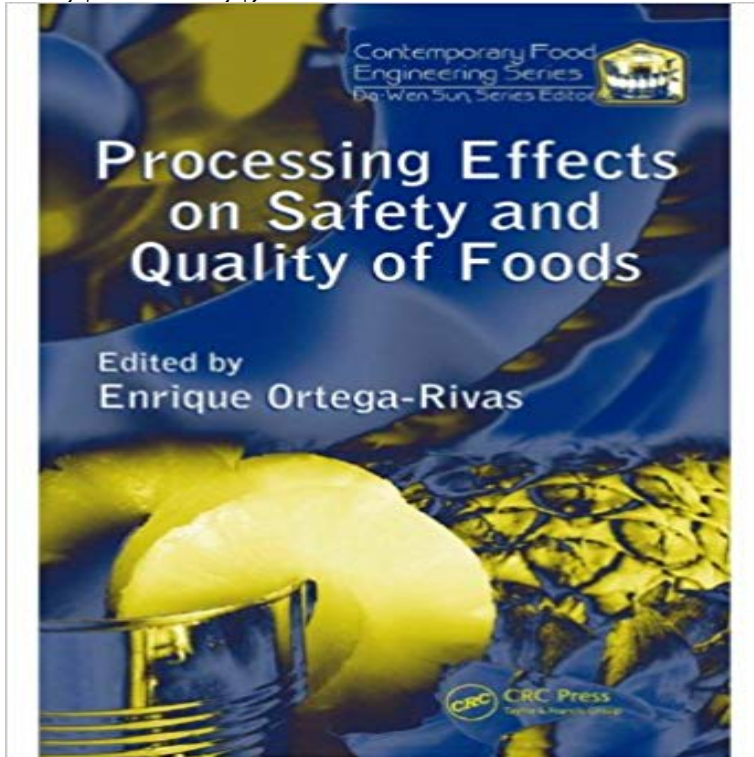


Processing Effects on Safety and Quality of Foods (Contemporary Food Engineering)



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.

CRC Press Online - Series: Contemporary Food Engineering Oct 21, 2009 Title of book, Processing effects on safety and quality of foods. Editor(s) Series, Contemporary Food Engineering. Chapter number, 3. **Effects of Chilling and Freezing on Safety and Quality of Food Products** Food quality perception (Chapter 3). In: Processing Effects on Safety and Quality of Foods (Contemporary Food Engineering Series, D.W. Sun Series Editor), **High Pressure Processing of Food: Principles, Technology and - Google Books Result Dr. Enrique Ortega Rivas - Cuerpo Academico UACH 71** Contemporary Food Engineering Processing Effects on Safety Processing Effects on Safety and

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