

1. Record Nr.	UNINA9910144389603321
Titolo	Packaging for nonthermal processing of food [[electronic resource] /] / edited by Jung H. Han
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub., : IFT Press, 2007
ISBN	1-282-36552-5 9786612365522 0-470-27772-6 1-61583-200-9 0-470-27647-9
Edizione	[1st ed.]
Descrizione fisica	1 online resource (250 p.)
Collana	IFT Press series
Altri autori (Persone)	HanJung H
Disciplina	664/.09
Soggetti	Food - Packaging
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Packaging for Nonthermal Processing of Food; Contents; Contributors; Preface; Chapter 1. Packaging for Nonthermally Processed Foods; Chapter 2. The Role of Active Packaging in Nonthermal Processing Systems; Chapter 3. Edible Coatings Containing Bioactive Antimicrobial Agents; Chapter 4. Bio-Map: Modified-Atmosphere Packaging With Biological Control for Shelf-Life Extension; Chapter 5. Packaging for High-Pressure Processing, Irradiation, and Pulsed Electric Field Processing; Chapter 6. Packaging for Foods Treated by Ionizing Radiation Chapter 7. Radio Frequency Identification Systems for Packaged Foods Chapter 8. Consumer Choice: Responses to New Packaging Technologies; Chapter 9. European Standpoint to Active Packaging-legislation, Authorization, and Compliance Testing; Chapter 10. Packaging for Nonthermal Food Processing: Future; Index
Sommario/riassunto	A number of novel thermal and nonthermal processing methods are in active research and development in industry, academic and government laboratories. A key step that needs to be addressed is how to best package commodities processed by high pressure, pulsed electric fields, UV, irradiation, microwave or radio frequency heating, bioactive

coating/packaging, or the treatment with probiotics to best preserve the benefits of improved product quality imparted by these emerging preservation technologies. Packaging for Nonthermal Processing of Food reviews typical nontherma
