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Titolo	Fruit Preservation : Novel and Conventional Technologies / / edited by Amauri Rosenthal, Rosires Deliza, Jorge Welti-Chanes, Gustavo V. Barbosa-Cánovas
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Descrizione fisica	1 online resource (XV, 532 p. 79 illus., 36 illus. in color.)
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Nota di contenuto	Consumer Perception of Novel Technologies -- Safety Issues on Preservation of Fruits and Vegetables -- Health Aspects: Nutritional and Functional Qualities -- Post-harvest Technology: Minimal Processing of Fruits -- Thermal Processes Applied to Fruit Products -- Cooling and Freezing -- Thermal Drying of Food Materials -- Extrusion and Texturization of Fruits -- Toward Decision Aid Tools for Modified Atmosphere Packaging of Fruits -- Vacuum Frying of Foods -- Power Ultrasound Application to Fruit Products -- Vacuum Impregnation Applied to Fruit Preservation and Design of Functional Fruits -- High Pressure Processing of Fruit Products -- Safety and Quality of Irradiated Fruits and Vegetables -- Microwave Processing -- Fruit Preservation by Ohmic Heating and Pulsed Electric Fields -- UV Light for Fruits and Fruit Products -- Ozone Antimicrobial Effects on Fruits and Fruit Juices -- Membrane Technologies for Fruit Juice Processing -- The Hurdle Concept in Fruit Processing. .
Sommario/riassunto	Fruits and fruit based products are, in most cases, associated with very good sensory characteristics, health, well-being, perishability, relatively easy to mix with food products of diverse origin, amenable to be processed by conventional and novel technologies. Given the multiplicity of aspects whenever fruit preservation is considered, the editors took the challenge of covering in a thorough, comprehensive manner most aspects dealing with this topic. To accomplish these goals, the editors invited well known colleagues with expertise in

specific disciplines associated with fruit preservation to contribute chapters to this book. Eighteen chapters were assembled in a sequence that would facilitate, like building blocks, to have at the same time, a birds-eye view and an in-depth coverage of traditional and novel technologies to preserve fruits. Even though processing took center stage in this book, ample space was dedicated to other relevant and timely topics on fruit preservation such as safety, consumer perception, sensory and health aspects. FEATURES: Traditional and Novel Technologies to Process Fruits Microwaves Ohmic Heating UV-C light Irradiation High Pressure Pulsed Electric Fields Ultrasound Vacuum Impregnation Membranes Ozone Hurdle Technology Topics Associated with Fruit Preservation Safety Nutrition and Health Consumer Perception Sensory Minimal Processing Packaging Unit Operations for Fruit Processing Cooling and Freezing Dehydration Frying.