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Titolo	Making the voice of humanity heard : essays on humanitarian assistance and international law in honour of HRH Princess Margriet of the Netherlands / edited by Liesbeth Lijnzaad, Johanna van Sambeek and Bahia Tahzib-Lize ; associate editor, Corinne Packer
Pubbl/distr/stampa	Leiden [etc.] : M. Nijhoff Publishers, 2004
ISBN	90-04-13731-9
Descrizione fisica	XX, 544 p. : [1] ritr. ; 25 cm
Disciplina	341.3
Soggetti	Diritto umanitario internazionale
Collocazione	XXI.4. 257 (SIOB 452)
Lingua di pubblicazione	Inglese
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2. Record Nr.	UNINA9910437812503321
Autore	Rastogi Navin K
Titolo	Recent developments in high pressure processing of foods // Navin K. Rastogi
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ISBN	1-4614-7055-2
Edizione	[1st ed. 2013.]
Descrizione fisica	1 online resource (xv, 117 pages) : illustrations
Collana	Springer briefs in food, health, and nutrition
Disciplina	664.02
Soggetti	Food industry and trade Food processing machinery
Lingua di pubblicazione	Inglese
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	Foreword; Preface; About the Author; Abstract; Contents; Chapter 1: Introduction; Chapter 2: High-Pressure Processing of Plant Products; 2.1 Fruits; 2.1.1 Apples; 2.1.2 Apricots; 2.1.3 Avocados; 2.1.4 Berries; 2.1.5 Cashew Apples; 2.1.6 Grapefruit; 2.1.7 Grapes; 2.1.8 Guavas; 2.1.9 Kiwi Fruit; 2.1.10 Lemons; 2.1.11 Lychee; 2.1.12 Longan; 2.1.13 Mangoes; 2.1.14 Melons; 2.1.15 Oranges; 2.1.16 Passionfruit; 2.1.17 Peaches; 2.1.18 Pears; 2.1.19 Persimmons; 2.1.20 Pineapple; 2.1.21 Pomegranate; 2.2 Vegetables; 2.2.1 Bitter Melon; 2.2.2 Broccoli; 2.2.3 Cabbage; 2.2.4 Carrots; 2.2.5 Cauliflower; 2.2.6 Chestnut Kernels; 2.2.7 Eggplant; 2.2.8 Garlic; 2.2.9 Ginger; 2.2.10 Green Beans; 2.2.11 Green Peas; 2.2.12 Mushrooms; 2.2.13 Olives; 2.2.14 Onions; 2.2.15 Bell Peppers and Red Pepper; 2.2.16 Potatoes and Sweet Potatoes; 2.2.17 Spinach; 2.2.18 Tomatoes; 2.2.19 Turnip; 2.3 Other Plant Products; 2.3.1 Aloe Vera; 2.3.2 Green Tea; 2.3.3 Herbs and Roots; 2.3.4 Jam; 2.3.5 Smoothies; 2.3.6 Vegetable Beverages; Chapter 3: High-Pressure Processing of Dairy Products; 3.1 Milk; 3.1.1 Pasteurization; 3.1.2 Whey Protein; 3.1.3 Milk Enzymes; 3.1.4 Casein; 3.2 Cheese; 3.2.1 Shelf-Life Extension; 3.2.2 Rennet Coagulation; 3.2.3 Yield; 3.2.4 Ripening; 3.3 Yogurt; 3.4 Reconstituted Milk; 3.5 Ice Cream; 3.6 Other Dairy Products; Chapter 4: High-Pressure Processing of Animal Products; 4.1 Beef; 4.1.1 Ground Beef; 4.1.2 Beef Slices; 4.1.3 Meat Tenderness; 4.2 Pork; 4.2.1 Dry-Cured Ham; 4.2.2 Restructured Pork; 4.2.3 Frozen Ham; 4.2.4 Pork

Slice and Homogenate; 4.3 Fish; 4.3.1 Inactivation of Microorganisms and Enzymes; 4.3.2 Extended Shelf Life; 4.3.3 Effect on Freezing and Thawing; 4.3.4 Other Marine Products; 4.4 Poultry; 4.5 Eggs; 4.6 Sausages; 4.7 Oysters; 4.8 Shrimp, Clams, and Squid
Chapter 5: Conclusion Acknowledgments; References

Sommario/riassunto

Features a Foreword by Dr. Dietrich Knorr. Fruit processing and preservation technologies must ensure fresh-like characteristics in foods while providing an acceptable and convenient shelf life, as well as assuring safety and nutritional value. Processing technologies include a wide range of methodologies to inactivate microorganisms, improve quality and stability, and preserve and minimize changes of fresh-like characteristics in fruit. High pressure as a food preservation technique inactivates microorganisms at room temperature or lower; thus, sensory and nutritional characteristics can be maintained. In recent years, a significant increase in the number of scientific papers in literature demonstrating novel and diversified uses of high pressure processing indicates it to be highly emerging technology. The effect of high pressure technology on the quality and safety of foods will be discussed. Selected practical examples in fruits and vegetables, dairy and meat industries using high pressure will be presented and discussed. A brief account of the challenges in adopting this technology for industrial development will also be included.
