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| Nota di contenuto | Cover; Electron Beam Pasteurization and Complementary Food Processing Technologies; Copyright; Contents; List of contributors; Woodhead Publishing Series in Food Science, Technology and Nutrition; Preface; Part One Electron beam pasteurization in food processing; 1 Introduction to electron beam pasteurization in food processing; 1.1 Introduction; 1.2 Food irradiation; 1.3 Emerging trends in non-thermal food processing; 1.4 The focus of this book; References; 2 Electron beam processing technology for food processing; 2.1 Introduction; 2.2 Consumers and irradiated foods 2.3 The physics of electron beam irradiation2.4 Electron beam linear accelerator system; 2.5 Conveyor system; 2.6 Facility safety and chamber design; 2.7 Facility processing controls; 2.8 Government regulations for electron beam facilities; 2.9 Conclusion; References; 3 Integrating electron beam equipment into food processing facilities: strategies and design considerations; 3.1 Introduction; 3.2 Radiation processing standards and terminology; 3.3 Assessing the right dose; 3.4 Design issues in integrating eBeam equipment into a food processing operation; 3.5 Design in practice: a case study |

3.6 Common configurations for eBeam technology in food processing operations
Part Two Complementary food processing technologies; 4 Microwave processing of foods and its combination with electron beam processing; 4.1 Introduction; 4.2 Physical principles of microwave processing; 4.3 Microwave applications; 4.4 Modelling and verification; 4.5 Summary; 4.6 Sources of further information; References; 5 Infrared heating of foods and its combination with electron beam processing; 5.1 Introduction; 5.2 The use of infrared technology in food processing; 5.3 Infrared processing of liquid foods; 5.4 Equipment for infrared processing; 5.5 Limitations of infrared processing; 5.6 Combination of infrared processing with electron beam processing; 5.7 Conclusions; References; 6 Aseptic packaging of foods and its combination with electron beam processing; 6.1 Introduction; 6.2 Brief history of aseptic packaging; 6.3 Microorganisms in foods and influencing factors; 6.4 Principles of aseptic food packaging; 6.5 Possible application of electron beam technology for aseptic food processing; 6.6 Electron beam technology for sterilizing packaging materials used in aseptic packaging; 6.7 Current and future technical challenges; References; 7 Combining sanitizers and nonthermal processing technologies to improve fresh-cut produce safety; 7.1 Introduction; 7.2 Fresh produce safety; 7.3 Sanitizers used in fresh-cut processing; 7.4 Chlorine as a sanitizer; 7.5 Chlorine dioxide sanitizer technologies; 7.6 Organic acid sanitizers; 7.7 Electrolyzed water (EW) sanitizer; 7.8 Nonthermal processing technologies: ultrasound-assisted fresh produce decontamination; 7.9 Ionizing radiation for fresh produce decontamination; 7.10 Nonthermal plasma (NTP) for fresh produce decontamination; 7.11 High pressure processing (HPP) for fresh produce decontamination

Sommario/riassunto

Food safety is a constant challenge for the food industry. *Electron Beam Pasteurization and Complementary Food Processing Technologies* explores applications in conjunction with other food processing technologies.

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| 2. Record Nr. | UNIORUON00022749 |
| Titolo | Atlante dei Comuni del Regno d'Italia / Istituto Centrale di Statistica del Regno D'Italia |
| Pubbl/distr/stampa | Roma, : Ippolito Failli, 1938 |
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| Lingua di pubblicazione | Italiano |
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