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Nota di contenuto	Chapter 1 -- Introduction and Advances in HPP Equipment -- 1.1 Working Mechanism of HPP -- 1.2 HPP Industrial Equipment Manufacturers -- 1.2.1 History of High Pressure Equipment -- 1.3 Types of Packaging Material Used for HPP Foods -- Chapter 2 -- Applications of HPP for Microbial Food Safety -- 2.1 Factors Affecting Microbial Inactivation -- 2.1.1 Process Parameters -- 2.1.2 Microbial Characteristics -- 2.1.3 Influence of Substrate Composition, pH, and Water Activity -- 2.2 Food Pasteurization and Sterilization Effects -- 2.3 Intrinsic and Extrinsic Factors -- 2.3.1 Species and Strain Variation -- 2.3.2 Stage of Growth -- 2.3.3 Substrate -- 2.3.4 Temperature -- Chapter 3 -- Shelf Life and Quality Improvements of HPP Treated Food Products -- 3.1 Juices -- 3.2 Meats -- 3.3 Fruits and Vegetable Products -- 3.4 Dairy products -- 3.5 Flour and powders -- 3.6 Fermented products -- 3.7 Fermented products -- Chapter 4 -- HPP Applications for Extraction of Bioactive Compounds -- 4.1 Effect of HPP on bioactive compounds recovery -- 4.1.1 Polyphenols -- 4.1.2 Carotenoids -- 4.1.3 Glucosinolates -- 4.2 Effect of HPP on bioactive compounds -- 4.2.1 Micronutrients and phytonutrients -- 4.2.2

Minerals -- Chapter 5 -- Advanced Applications of HPP for Improved Functionality of Food Products -- 5.1 Effect of HPP on allergenicity of food -- 5.2 Effect of HPP on preserving lipids -- 5.3 Effect of HPP on Salt Contents -- 5.4 Sea foods -- 5.6 Development of Clean Label Products -- Chapter 6 -- Current Challenges and Future Applications of HPP -- References. .

Sommario/riassunto

This Brief provides an overview of commercially successful current applications of high pressure processing (HPP) non-thermal technology. In recent years, HPP has gained acceptance in the industry for its use in the development of nutritious clean label food products which meet modern demands from health-conscious consumers. HPP products are now commercially available in many countries, and more than 400 HPP industrial equipment installations are currently in operation. Advances in Food Applications for High Pressure Processing Technology offers an in-depth discussion of recent applications of HPP for different food commodities, including fruit juices, vegetable and fruit products, meat products, ready-to-eat meals, avocado products, dairy products, dips and condiments, wet salads and sandwich fillings, fermented products and baby and infant foods.
