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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.