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5.4 Equipment for infrared processing5.5 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
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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.