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| Descrizione fisica | 1 online resource (402 p.) |
| Collana | Food preservation technology series |
| Altri autori (Persone) | Martin-BellosoOlga Soliva FortunyRobert |
| Disciplina | 664/.8 |
| Soggetti | Food contamination - Prevention Fruit - Preservation Fruit - Processing Vegetables - Preservation Vegetables - Processing |
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| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Note generali | Description based upon print version of record. |
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| Nota di contenuto | Front cover; Contents; Preface; The Editors; Contributors; Chapter 1: The Fresh-Cut Fruit and Vegetables Industry; Chapter 2: Regulatory Issues Concerning the Production of Fresh-Cut Fruits and Vegetables; Chapter 3: Microbiological and Safety Aspects of Fresh-Cut Fruits and Vegetables; Chapter 4: Physiology of Fresh-Cut Fruits and Vegetables; Chapter 5: Factors Affecting Sensory Quality of Fresh-Cut Produce; Chapter 6: Nutritional and Health Aspects of Fresh-Cut Vegetables; Chapter 7: Fruits and Vegetables for the Fresh-Cut Processing Industry Chapter 8: Treatments to Ensure Safety of Fresh-Cut Fruits and VegetablesChapter 9: Use of Additives to Preserve the Quality of Fresh-Cut Fruits and Vegetables; Chapter 10: Modified Atmosphere Packaging of Fruits and Vegetables; Chapter 11: Use of Edible Coatings for Fresh-Cut Fruitsand Vegetables; Chapter 12: Hazard Analysis and Critical Control Point andHygiene Considerations for the Fresh-CutProduce Industry; Chapter 13: Process Design ,Facility, and Equipment Requirements; Chapter 14: Quality Assurance of Fresh-Cut Commodities |

Chapter 15: Future Trends in Fresh-Cut Fruit and Vegetable Processing
Back cover

Sommario/riassunto

Taking a multidisciplinary approach, this work explores the basics and the more recent innovations in fresh-cut fruit and vegetable processing. It addresses scientific progress in the fresh-cut area and discusses the industry and the market for these commodities. In addition, the book covers the regulations that affect the quality of the final products and their processing as well as consumers attitude and sensory perceptions. The design of plants and equipment is also presented, taking into account engineering aspects, safety, and HACCP guidelines. Finally, innovations with regard to healthy and attractive products are examined--