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4.1.3 Effect of chilling on physical processes4.1.4 Effect of chilling on physiological processes; 4.2 Chilling operations; 4.3 Chilling equipment; 4.3.1 Refrigeration systems; 4.3.2 Moving air; 4.3.3 Direct contact; 4.3.4 Jacketed heat exchangers; 4.3.5 Immersion/spray; 4.3.6 Ice; 4.3.7 Vacuum; 4.3.8 Cryogenic; 4.4 Chilled storage; 4.4.1 Controlled atmosphere storage rooms; 4.5 Transportation; 4.5.1 Overland transport; 4.5.2 Sea transport; 4.5.3 Air transport; 4.6 Retail display; 4.6.1 Unwrapped products; 4.6.2 Wrapped products; 4.7 Conclusions; References; 5 Freezing; 5.1 Introduction
5.2 The physical and chemical aspects of freezing

Sommario/riassunto

This book discusses how the agents of food biodeterioration operate, and examines the commercially-used industrial methods available to control them, allowing the production of safe and wholesome foods. There is an emphasis on the equipment employed to carry out the various methods of preservation.