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Nota di contenuto	Front Cover; Contents; Series Preface; Series Editor; Preface; Editors; Contributors; Chapter 1: Squeezing Fruits in the Second Decade of the Twenty-First Century: The Current Situation of the Juice Industry; Chapter 2: Product Innovation: Current Trends in Fruit Juice Production to Meet Market Demands; Chapter 3: New Trends in Fruit Juices: Superfruits; Chapter 4: Recovery and Use of By-Products from Fruit Juice Production; Chapter 5: Assessing Juice Quality: Measuring Quality and Authenticity Chapter 6: Assessing Juice Quality: Advances in the Determination of Rheological Properties of Fruit Juices and Derivatives Chapter 7: Assessing Juice Quality: Analysis of Organoleptic Properties of Fruit Juices; Chapter 8: Utilization of Enzymes in Fruit Juice Production; Chapter 9: Advances in Fruit Juice Conventional Thermal Processing; Chapter 10: Emerging Technologies in Fruit Juice Processing; Chapter 11: Emerging Nonthermal Technologies in Fruit Juice Processing; Chapter 12: Pressure Treatments in Juice Processing: Homogenization Pressures Applied to Mandarin and Blueberry Juices Chapter 13: Membrane Processes in Juice Production Chapter 14: Juice Packaging; Chapter 15: Spoiling Microorganisms in Fruit Juices; Chapter 16: Safety in Fruit Juice Processing: Chemical and Microbiological Hazards; Chapter 17: Public and Private Standards and Regulations

Sommario/riassunto

The ability to provide quality juices that contain proper vitamins and nutritional components strongly depends on the processes fruits undergo during the various stages of industrial manufacturing. New technologies have been developed to help ensure the production of quality juices without neglecting safety. Covering both new approaches to traditional issues and innovative processes, Juice Processing: Quality, Safety and Value-Added Opportunities addresses various aspects of fruit juice processing and other issues related to the use of by-products generated in this industry.
