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operationsPart Two Complementary food processing technologies; 4
Microwave processing of foods and its combination with electron beam
processing; 4.1 Introduction; 4.2 Physical principles of microwave
processing; 4.3 Microwave applications; 4.4 Modelling and verification;
4.5 Summary; 4.6 Sources of further information; References; 5
Infrared heating of foods and its combination with electron beam
processing; 5.1 Introduction; 5.2 The use of infrared technology in food
processing; 5.3 Infrared processing of liquid foods
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
6.7 Current and future technical challengesReferences; 7 Combining
sanitizers and nonthermal processing technologies to improve fresh-
cut produce safety; 7.1 Introduction; 7.2 Fresh produce safety; 7.3
Sanitizers used in fresh-cut processing; 7.4 Chlorine as a sanitizer; 7.5
Chlorine dioxide sanitizer technologies; 7.6 Organic acid sanitizers; 7.7
Electrolyzed water (EW) sanitizer; 7.8 Nonthermal processing
technologies: ultrasound-assisted fresh produce decontamination; 7.9
Ionizing radiation for fresh produce decontamination; 7.10 Nonthermal
plasma (NTP) for fresh produce decontamination
7.11 High pressure processing (HPP) for fresh produce decontamination

Sommario/riassunto

Food safety is a constant challenge for the food industry. *< i>Electron Beam Pasteurization and Complementary Food Processing Technologies</i>* explores applications in conjunction with other food processing technologies.
