

1. Record Nr.	UNINA9910830185703321
Titolo	Thermal processing of foods [[electronic resource]] : control and automation / / edited by K.P. Sandeep
Pubbl/distr/stampa	Ames, Iowa, : Wiley-Blackwell, 2011
ISBN	1-283-92750-0 0-470-96028-0 0-470-96026-4
Descrizione fisica	1 online resource (224 p.)
Collana	IFT Press series
Classificazione	TEC012000
Altri autori (Persone)	SandeepK. P
Disciplina	664.028 664/.028
Soggetti	Food - Preservation Food - Effect of heat on Automation
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Thermal Processing of FoodsControl and Automation; Contents; Contributors; Chapter 1 Introduction; Chapter 2 Elements, Modes, Techniques, and Design of Process Control for Thermal Processes; Chapter 3 Process Control of Retorts; Chapter 4 On-Line Control Strategies to Correct Deviant Thermal Processes: Batch Sterilization of Low-Acid Foods; Chapter 5 Computer Software for On-Line Correction of Process Deviations in Batch Retorts; Chapter 6 Optimization, Control, and Validation of Thermal Processes for Shelf-Stable Products Chapter 7 Instrumentation, Control, and Modeling of Continuous Flow Microwave ProcessingIndex
Sommario/riassunto	"The food industry has utilized automated control systems for over a quarter of a century. However, the past decade has seen an increase in the use of more sophisticated software-driven on-line control systems, especially in thermal processing unit operations. As these software-driven control systems have become more complicated, the need to validate that these systems operate properly has become more important. In addition to validating new control systems, some food companies have started the more difficult task of validating legacy

control systems that have been operating for a number of years on retorts or aseptic systems. Thermal Processing: Control and Automation presents an overview of various facets of thermal processing and packaging from industry, university, and government representatives. The book contains information that will be valuable not only to a person interested in understanding the fundamental aspects of thermal processing (e.g, graduate students), but also to persons involved with designing these processes (e.g., process specialist at a food processing company) and those who are involved in process filing with USDA or FDA (different divisions of a food processing company). The book focuses on technical aspects both from a thermal processing standpoint and also from an automation and process control standpoint. Coverage includes established technologies, such as retorting, and emerging technologies, such as continuous flow microwave processing. Thermal Processing: Control and Automation covers both theoretical and application aspects of thermal processing, concluding with speculations on future trends and directions"--
Provided by publisher.
