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Autore	Janicaud, Dominique
Titolo	Chronos : pour l'intelligence du partage temporel / Dominique Janicaud
Pubbl/distr/stampa	Paris, : B. Grasset, ©1997
ISBN	2246534410
Descrizione fisica	283 p. ; 23 cm.
Collana	Le collège de philosophie
Disciplina	115
Locazione	FLFBC
Collocazione	DAM A10 JAND 01
Lingua di pubblicazione	Francese
Formato	Materiale a stampa
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Titolo	Improving food quality with novel food processing technologies / / edited by Ozlem Tokusoglu, Barry G. Swanson
Pubbl/distr/stampa	Boca Raton : , : CRC Press, , [2015] ©2015
ISBN	9781040219188 1040219187 9780429185410 0429185413 9781466507241 1466507241
Edizione	[1st ed.]
Descrizione fisica	1 online resource (476 p.)
Disciplina	338.4/7664 338.47664
Soggetti	Food industry and trade - Sanitation Processed foods Food - Preservation

Lingua di pubblicazione	Inglese
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Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Front Cover; Contents; Editors; Contributors; Chapter 1: Introduction to Improving Food Quality by Novel Food Processing; Chapter 2: High-Pressure Processing of Bioactive Components of Foods; Chapter 3: High-Pressure Processing for Improved Dairy Food Quality; Chapter 4: Improving Quality of Agrofood Products by High-Pressure Processing; Chapter 5: High-Pressure Processing for Freshness, Shelf-Life Quality of Meat Products and Value-Added Meat Products; Chapter 6: Quality of High-Pressure Processed Pastes and Purees; Chapter 7: Fruit Juice Quality Enhancement by High-Pressure Technology Chapter 8: Mild High-Pressure Treatments as an Alternative to Conventional Thermal Blanching : A Case Study on Pepper FruitsChapter 9: High-Pressure Processing for Improving Digestibility of Cooked Sorghum Protein; Chapter 10: Modeling and Simulating of the High Hydrostatic Pressure Inactivation of Microorganisms in Foods; Chapter 11: Phytochemical Quality, Microbial Stability, and Bioactive Profiles of Berry-Type Fruits, Grape, and Grape By-Products with High-Pressure Processing; Chapter 12: Improving Quality and Shelf-Life of Table Eggs and Olives by High-Pressure Processing Chapter 13: Applications of High Pressure as a Nonthermal Fermentation Control TechniqueChapter 14: Food Allergies : High-Pressure Processing Effects on Food Allergens and Allergenicity; Chapter 15: Effects of Pulsed Electric Field Processing on Microbial Quality, Enzymatic, and Physical Properties of Milk; Chapter 16: Modification of Cheese Quality Using Pulsed Electric Fields; Chapter 17: Quality, Safety, and Shelf-Life Improvement in Fruit Juices by Pulsed Electric Fields; Chapter 18: Improving Liquid Egg Quality by Pulsed Electrical Field Processing Chapter 19: PEF Systems for Industrial Food Processing and Related ApplicationsBack Cover
Sommario/riassunto	Improving food quality, specifically properties such as rheological, physicochemical, and sensorial aspects, is always a goal of food and beverage manufacturers. During the past decade, novel processing technologies including high hydrostatic pressure (HHP), ultrasound, pulse electric field (PEF), and advanced heating technologies containing microwave, ohmic heating, and radio frequency have frequently been applied in the processing of foods and beverages. This book addresses maintaining and improving food quality through the use of these novel food processing technologies--