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6.6 Future trends

Sommario/riassunto

The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour. It has long been recognised that thermal technologies must ensure the safety of food without compromising food quality. Improving the thermal processing of foods summarises key research both on improving particular thermal processing techniques and measuring their effectiveness.Part one examines how best to optimise thermal processes, with chapters addressing safety and quality, efficiency and productivity and the application of computational fluid dynamics. Part two f