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Sommario/riassunto

This book, edited by Anand Prakash and Arindam Kuila, explores advanced nonthermal technologies in food processing, focusing on safety and preservation. It covers topics such as physical properties of processed foods, mathematical modeling in food engineering, and the role of emerging sensors and luminescent technologies in food analysis. The book discusses various nonthermal processing techniques like high-pressure processing, pulsed electric fields, and hurdle technology to enhance food safety and quality. It also addresses dietary diversification, food fortification, and the use of nanotechnology in food packaging. Aimed at professionals and researchers in the food science industry, the book provides insights into innovative methods for improving food safety and extending shelf life.
