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Autore	Richardson P
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Validation methods: objectives and principles; 5.3 Temperature distribution testing; 5.4 Heat penetration testing; 5.5 Microbiological spore methods; 5.6 Biochemical time and temperature integrators
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7.6 ReferencesChapter8. Thermal processing and food quality: analysis and control; 8.1 Introduction: the importance of thermal processing; 8.2 The importance of the Maillard reaction; 8.3 Thermal processing and food safety; 8.4 Thermal processing and nutritional quality; 8.5 Thermal processing, food flavour and colour; 8.6 Maillard reaction and lipid oxidation; 8.7 Controlling factors in the Maillard reaction; 8.8 Methods of measurement; 8.9 Application to the processing of particular foods; 8.10 Future trends; 8.11 Sources of further information and advice; 8.12 References
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11.2 Theories and infrared properties

Sommario/riassunto

Thermal technologies have long been at the heart of food processing. The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour. An essential issue for food manufacturers is the effective application of thermal technologies to achieve these objectives without damaging other desirable sensory and nutritional qualities in a food product. Edited by a leading authority in the field, and with a distinguished international team of contributors, Thermal technologies in food processing addresses this major issue.Part one of the

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