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| Nota di contenuto       | High Pressure Processing of Foods; CONTENTS; Contributors; Foreword; Prologue; Preface; Acknowledgments; Chapter 1. Introduction to High Pressure Processing of Foods; Chapter 2. Germination of Spores of Bacillus subtilis by High Pressure; Chapter 3. Inactivation of Bacillus cereus by High Hydrostatic Pressure; Chapter 4. Inactivation of Bacillus Spores at Low pH and in Milk by High Pressure at Moderate Temperature; Chapter 5. Pressure and Heat Resistance of Clostridium botulinum and Other Endospores<br>Chapter 6. The Quasi-chemical and Weibull Distribution Models of Nonlinear Inactivation Kinetics of Escherichia coli ATCC 11229 by High Pressure Processing<br>Chapter 7. Sensitization of Microorganisms to High Pressure Processing by Phenolic Compounds; Chapter 8. Functional Genomics for Optimal Microbiological Stability of Processed Food Products; Chapter 9. Determination of Quality Differences in Low-Acid Foods Sterilized by High Pressure versus Retorting; Chapter 10. |

Consumer Evaluations of High Pressure Processed Foods  
Chapter 11. Compression Heating and Temperature Control in High  
Pressure Processing Index

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Sommario/riassunto

In High Pressure Processing of Foods, an array of international experts interrelate leading scientific advancements that use molecular biology techniques to explore the biochemical mechanisms of spore germination and inactivation by high pressure; investigate the inactivation of different spore species as functions of processing parameters such as pressure, temperature, time, food matrix, and the presence of anti-microbials; propose predictive mathematical models for predicting spore inactivation in foods treated with HPP; address commercial aspects of high pressure processing that incl

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