

1. Record Nr.	UNISA996197324803316
Titolo	Advances in thermal and non-thermal food preservation [[electronic resource] /] / edited by Gaurav Tewari and Vijay K. Juneja
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub., 2007
ISBN	1-282-36548-7 9786612365485 0-470-27789-0 0-470-27660-6
Edizione	[1st ed.]
Descrizione fisica	1 online resource (296 p.)
Altri autori (Persone)	TewariGaurav JunejaVijay K. <1956->
Disciplina	664.028 664/.028
Soggetti	Food - Effect of heat on Food - Preservation Food - Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Basic food microbiology -- Thermal processing of liquid foods with or without particulates -- Aseptic processing -- UHT and aseptic processing of milk and milk products -- Microwave and radio-frequency heating -- Novel thermal processing technologies -- Radio-frequency heating -- Sous vide and cook-chill processing of foods -- Active packaging -- The ozonation concept -- Electronic pasteurization -- High-pressure processing of foods -- Pulsed electric field technology.
Sommario/riassunto	Advances in Thermal and Non-Thermal Food Preservation provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies. Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover:thermal food preservation techniques (e.g., retorting, UHT and aseptic processing), minimal thermal processing (e.g., sous-vide processing), and non-thermal food preservation techniques (e.g.,

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