



Nonthermal Processing Technologies for Food

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Nonthermal Processing Technologies for Food offers a comprehensive review of nonthermal processing technologies that are commercial, emerging or over the horizon. In addition to the broad coverage, leading experts in each technology serve as chapter authors to provide depth of coverage. Technologies covered include: physical processes, such as high pressure processing (HPP); electromagnetic processes, such as pulsed electric field (PEF), irradiation, and UV treatment; other nonthermal processes, such as ozone and chlorine dioxide gas phase treatment; and combination processes. Of special interest are chapters that focus on the "pathway to commercialization" for selected emerging technologies where a pathway exists or is clearly identified. These chapters provide examples and case studies of how new and nonthermal processing technologies may be commercialized. Overall, the book provides systematic knowledge to industrial readers, with numerous examples of process design to serve as a reference book. Researchers, professors and upper level students will also find the book a valuable text on the subject.

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Editorial Review

Review

"The book would be a good text for an advanced food processing course. It should be in the library of any food processing company considering the use of any new processing technology. It is also recommended for those beginning or involved in research on advanced food processing technologies." (Inform, 1 September 2011)

From the Back Cover

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This Nonthermal Processing Technologies for Food book is not really ordinary book, you have after that it the world is in your hands. The benefit you will get by reading this book is information inside this book incredible fresh, you will get facts which is getting deeper you read a lot of information you will get. This particular Nonthermal Processing Technologies for Food without we know teach the one who studying it become critical in pondering and analyzing. Don't end up being worry Nonthermal Processing Technologies

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