

FOOD ENGINEERING SERIES

Electronic Irradiation of Foods

An Introduction
to the Technology

R. B. MILLER



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Electronic Irradiation Of Foods An Introduction To The Technology Food Engineering Series

R. B. Miller



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Electronic Irradiation of Foods R. B. Miller, 2006-12-26 Food irradiation the use of ionizing radiation to destroy harmful biological organism in food is a safe proven process that has many useful applications It has been endorsed by numerous health organizations and has now been approved for many applications by governments around the world Electronic Irradiation of Foods describes all the key aspects of electron accelerator technology in detail It emphasizes the physical science and technology aspects of food irradiation using machine sources of ionizing radiation The book provides significant technical depth for interested workers and present descriptive introductory material that should help demystify technology for businessmen to make informed choices regarding important investments decisions Introductory chapters summarize the effects of ionizing radiation on biological organisms and the organic compounds comprising foods and give an overview of the food irradiation process Subsequent chapters cover the details of the electron beam and x ray energy deposition electron accelerator technologies beam scanning systems material handling systems shielding design and process control considerations Important appendices cover radiation dosimetry induced radioactivity and ozone generation

Electromagnetic Technologies in Food Science Vicente M. Gómez-López, Rajeev Bhat, 2021-11-30 A comprehensive source of in depth information provided on existing and emerging food technologies based on the electromagnetic spectrum Electromagnetic Technologies in Food Science examines various methods employed in food applications that are based on the entire electromagnetic EM spectrum Focusing on recent advances and challenges in food science and technology this is an up to date volume that features vital contributions coming from an international panel of experts who have shared both fundamental and advanced knowledge of information on the dosimetry methods and on potential applications of gamma irradiation electron beams X rays radio and microwaves ultraviolet visible pulsed light and more Organized into four parts the text begins with an accessible overview of the physics of the electromagnetic spectrum followed by discussion on the application of the EM spectrum to non thermal food processing The physics of infrared radiation microwaves and other advanced heating methods are then deliberated in detail supported by case studies and examples that illustrate a range of both current and potential applications of EM based methods The concluding section of the book describes analytical techniques adopted for quality control such as hyperspectral imaging infrared and Raman spectroscopy This authoritative book resource Covers advanced theoretical knowledge and practical applications on the use of EM spectrum as novel methods in food processing technology Discusses the latest progress in developing quality control methods thus enabling the control of continuous fast speed processes Explores future challenges and benefits of employing electromagnetic spectrum in food technology applications Addresses emerging processing technologies related to improving safety preservation and overall quality of various food commodities Electromagnetic Technologies in Food Science is an essential reading material for undergraduate and graduate students researchers academics and agri food professionals working in the area of food

preservation novel food processing techniques and sustainable food production Food Processing Technology P.J. Fellows, 2009-06-22 The first edition of Food processing technology was quickly adopted as the standard text by many food science and technology courses This completely revised and updated third edition consolidates the position of this textbook as the best single volume introduction to food manufacturing technologies available This edition has been updated and extended to include the many developments that have taken place since the second edition was published In particular advances in microprocessor control of equipment minimal processing technologies functional foods developments in active or intelligent packaging and storage and distribution logistics are described Technologies that relate to cost savings environmental improvement or enhanced product quality are highlighted Additionally sections in each chapter on the impact of processing on food borne micro organisms are included for the first time Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process including the equipment used and the effects of processing on micro organisms that contaminate foods Describes post processing operations including packaging and distribution logistics Pulsed Electric Fields Technology for the Food Industry Javier Raso-Pueyo, Volker Heinz, 2010-04-30 In an attempt to improve or replace existing food processing methods several novel technologies have been investigated Some of these emerging technologies have become alternative means of developing new foods or improving the safety and quality of existing ones while reducing energy consumption for the food industry Among all emerging nonthermal technologies high intensity pulsed electric fields PEF is one of the most appealing due to its short treatment times and reduced heating effects Its capability to enhance extraction processes and to inactivate microorganisms at temperatures that do not cause any deleterious effect on flavor color or nutrient value of foods opens interesting possibilities for the food processing industry Pulsed Electric Fields Technology for the Food Industry presents the information accumulated on PEF during the last 15 years by experienced microbiologists biochemists food technologists and electrical and food engineers It offers to anyone interested in this subject a comprehensive knowledge in this field Innovative Food Processing Technologies , 2020-08-18 Food process engineering a branch of both food science and chemical engineering has evolved over the years since its inception and still is a rapidly changing discipline While traditionally the main objective of food process engineering was preservation and stabilization the focus today has shifted to enhance health aspects flavour and taste nutrition sustainable production food security and also to ensure more diversity for the increasing demand of consumers The food industry is becoming increasingly competitive and dynamic and strives to develop high quality freshly prepared food products To achieve this objective food manufacturers are today presented with a growing array of new technologies that have the potential to improve or replace conventional processing technologies to deliver higher quality and better consumer targeted food products which meet many if not all of the demands of the modern consumer These new or innovative technologies are in various stages of development including some still at the R D stage and others that have been

commercialised as alternatives to conventional processing technologies Food process engineering comprises a series of unit operations traditionally applied in the food industry One major component of these operations relates to the application of heat directly or indirectly to provide foods free from pathogenic microorganisms but also to enhance or intensify other processes such as extraction separation or modification of components The last three decades have also witnessed the advent and adaptation of several operations processes and techniques aimed at producing high quality foods with minimum alteration of sensory and nutritive properties Some of these innovative technologies have significantly reduced the thermal component in food processing offering alternative nonthermal methods Food Processing Technologies A Comprehensive Review Three Volume Set covers the latest advances in innovative and nonthermal processing such as high pressure pulsed electric fields radiofrequency high intensity pulsed light ultrasound irradiation and new hurdle technology Each section will have an introductory article covering the basic principles and applications of each technology and in depth articles covering the currently available equipment and or the current state of development food quality and safety application to various sectors food laws and regulations consumer acceptance advancements and future scope It will also contain case studies and examples to illustrate state of the art applications Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories e g meat seafood beverage dairy eggs fruits and vegetable products spices herbs among others

Ion Beam Technology and Applications Ozan Artun,2023-11-22 The scientific and commercial purposes of ion beams are remarkable in many fields because ion beam technology is a primary tool that provides a wide range of applications in science medicine space and engineering This book presents theoretical and experimental knowledge about ion beam applications and technology It includes six chapters that address such topics as the interaction of ion beams with matter the evaluation of nuclear material damage surface microstructure changes oblique Ar sputtered SiC thin films electron beam processing and ribbon ion beams

Rheology of Fluid and Semisolid Foods: Principles and Applications M. A. Andy Rao,2010-04-28 The second edition of this fascinating work examines the concepts needed to characterize rheological behavior of fluid and semisolid foods It also looks at how to use various ingredients to develop desirable flow properties in fluid foods as well as structure in gelled systems It covers the crucially important application of rheology to sensory assessment and swallowing as well as the way it can be applied to handling and processing foods All the chapters have been updated to help readers better understand the importance rheological properties play in food science and utilize these properties to characterize food

Nutraceutical and Functional Food Components Charis M. Galanakis,2021-10-24 Nutraceutical and Functional Food Components Effects of Innovative Processing Techniques Second Edition highlights the impact of recent food industry advances on the nutritional value functional properties applications bioavailability and bioaccessibility of food components This second edition also assesses shelf life sensory characteristics and the profile of food products Covering the most important groups of food components including lipids

proteins peptides and amino acids carbohydrates dietary fiber polyphenols carotenoids vitamins aromatic compounds minerals glucosinolates enzymes this book addresses processing methods for each Food scientists technologists researchers nutritionists engineers and chemists agricultural scientists other professionals working in the food industry as well as students studying related fields will benefit from this updated reference Focuses on nutritional value functional properties applications bioavailability and bioaccessibility of food components Covers food components by describing the effects of thermal and non thermal technologies Addresses shelf life sensory characteristics and health claims Fruit Manufacturing Jorge E. Lozano, 2006-11-28 Emphasizing the products rather than the processes this is the first book to encompass quality changes during processing and storage of fruit in the food industry It presents the influence on a fruit product's quality in relation to the different processing methods from freezing to high temperature techniques It also discusses the origin of deterioration kinetics of negative reactions and methods for inhibition and control of the same **Sterilization of Food in Retort Pouches** A.G. Abdul Ghani Al-Baali, Mohammed M. Farid, 2007-11-12 Sterilization of canned food is a well known technology that has been in practice for many decades Food sterilization has been well studied in a large number of textbooks This book is not about the science of sterilization or food safety but rather about the important interaction between uid mechanics heat transfer and microbial inactivation Such interaction is complex and if ignored would lead to incorrect information not only on food sterility but also on food quality The book is written by engineers for both food engineers and scientists However it may also be of interest to those working in computational uid dynamics CFD It presents an elementary treatment of the principles of heat transfer during thermal sterilization and it contains sufficient material presented at a high level of mathematics A background in the solution of ordinary and partial differential equations is helpful for proper understanding of the main chapters of this book However we have avoided going into a detailed numerical analysis of the finite volume method FVM of solutions used to solve the sets of equations Some familiarity with uid dynamics and heat transfer will also be helpful but not essential In this book conduction and convective heat transfer is treated such that the reader is offered the insight that is gained from analytical solutions as well as the important tools of numerical analysis which must be used in practice Analysis of free convection is used to present a physical picture of the convection process **Food Process Engineering** F. Xavier Malcata, 2020-12-13 Food Process Engineering Safety Assurance and Complements pursues a logical sequence of coverage of industrial processing of food and raw material where safety and complementary issues are germane Measures to guarantee food safety are addressed at start and the most relevant intrinsic and extrinsic factors are reviewed followed by description of unit operations that control microbial activity via the supply of heat supply or the removal of heat Operations prior and posterior are presented as is the case of handling cleaning disinfection and rinsing and effluent treatment and packaging complemented by a brief introduction to industrial utilities normally present in a food plant Key Features Overviews the technological issues

encompassing properties of food products Provides comprehensive mathematical simulation of food processes Analyzes the engineering of foods at large and safety and complementary operations in particular with systematic derivation of all relevant formulae Discusses equipment features required by the underlying processes **Trends in Vital Food and Control**

Engineering Ayman Amer Eissa,2012-04-05 This book is an example of a successful addition to the literature of bioengineering and processing control within the scientific world The book is divided into twelve chapters covering selected topics in food engineering advances in food process engineering food irradiation food safety and quality machine vision control systems and economics processing All chapters have been written by renowned professionals working in food engineering and related disciplines **Sterilization and Preservation** Mamata Mukhopadhyay,Anuradha

Chatterjee,2023-07-04 This book is intended to be used as a graduate textbook for students pursuing courses in food safety and technology and food process engineering It is a useful supplementary resource in sterilization of biomaterials and biomedical devices and management of biological and biomedical wastes It covers the fundamentals of sterilization and preservation It further discusses the classification of foods biomaterials and microorganisms The contents also present the supercritical carbon dioxide SC CO₂ technology as one of the emerging technologies which has great potential in the food and pharmaceutical industries It discusses the SC CO₂ technology its advantages over the prevalent methods for sterilization and stabilization the processing techniques and selection of process parameters and the effectiveness of the use of this technology for the aforementioned objectives It also contains a few case studies It is a useful textbook for students aspiring for specialized courses in the disciplines of food processing and preservation **Advances in Fruit Processing**

Technologies Sueli Rodrigues,Fabiano Andre Narciso Fernandes,2012-05-18 One of the main concerns of the food industry is the need for high quality fresh fruits and fruit products with good sensory quality long shelf life and high nutritional value To meet these demands new processing technologies are under investigation and development Advances in Fruit Processing Technologies incorporates fundamentals in food pro **Non-thermal Processing of Foods** O. P. Chauhan,2019-01-10 This

book presents the latest developments in the area of non thermal preservation of foods and covers various topics such as high pressure processing pulsed electric field processing pulsed light processing ozone processing electron beam processing pulsed magnetic field ultrasonics and plasma processing Non thermal Processing of Foods discusses the use of non thermal processing on commodities such as fruits and vegetables cereal products meat fish and poultry and milk and milk products Features Provides latest information regarding the use of non thermal processing of food products Provides information about most of the non thermal technologies available for food processing Covers food products such as fruits and vegetables cereal products meat fish and poultry and milk and milk products Discusses the packaging requirements for foods processed with non thermal techniques The effects of non thermal processing on vital food components enzymes and microorganisms is also discussed Safety aspects and packaging requirements for non thermal processed foods are also presented Rounding out

coverage of this technology are chapters that cover commercialization regulatory issues and consumer acceptance of foods processed with non thermal techniques The future trends of non thermal processing are also investigated Food scientists and food engineers food regulatory agencies food industry personnel and academia including graduate students will find valuable information in this book Food product developers and food processors will also benefit from this book

Handbook of Food Science, Technology, and Engineering Yiu H. Hui,2006 **American Book Publishing Record** ,2003 **Wine Science** Ronald S. Jackson,2008-04-30 Wine Science Third Edition covers the three pillars of wine science grape culture wine production and sensory evaluation It takes readers on a scientific tour into the world of wine by detailing the latest discoveries in this exciting industry From grape anatomy to wine and health this book includes coverage of material not found in other enology or viticulture texts including details on cork and oak specialized wine making procedures and historical origins of procedures Author Ronald Jackson uniquely breaks down sophisticated techniques allowing the reader to easily understand wine science processes This updated edition covers the chemistry of red wine color origin of grape varieties wine language significance of color and other biasing factors to wine perception various meanings and significance of wine oxidation It includes significant additional coverage on brandy and ice wine production as well as new illustrations and color photos This book is recommended for grape growers fermentation technologists students of enology and viticulture enologists and viticulturalists NEW to this edition Extensive revision and additions on chemistry of red wine color origin of grape varieties wine language significance of color and other biasing factors to wine perception various meanings and significance of wine oxidation Significant additional coverage on brandy and ice wine production New illustrations and color photos

Innovation Strategies in the Food Industry Charis M. Galanakis,2021-10-21 Innovation Strategies for the Food Industry Tools for Implementation Second Edition explores how process technologies and innovations are implemented in the food industry by i e detecting problems and providing answers to questions of modern applications As in all science sectors Internet and big data have brought a renaissance of changes in the way academics and researchers communicate and collaborate and in the way that the food industry develops The new edition covers emerging skills of food technologists and the integration of food science and technology knowledge into the food chain This handbook is ideal for all relevant actors in the food sector professors researchers students and professionals as well as for anyone dealing with food science and technology new products development and food industry Includes the latest trend on training requirements for the agro food industry Highlights new technical skills and profiles of modern food scientists and technologists for professional development Presents new case studies to support research activities in the food sector including product and process innovation Covers topics on collaboration entrepreneurship Big Data and the Internet of Things

Encyclopedia of Agricultural, Food, and Biological Engineering Dennis R. Heldman,Carmen I. Moraru,2010-10-21 Examining the role of engineering in delivery of quality consumer products this expansive resource covers the development and design of procedures equipment and systems

utilized in the production and conversion of raw materials into food and nonfood consumer goods With nearly 2000 photographs figures tables and equations including 128 color figures the book emphasizes and illustrates the various engineering processes associated with the production of materials with agricultural origin With contributions from more than 350 experts and featuring more than 200 entries and 3600 references this is the largest and most comprehensive guide on raw production technology

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