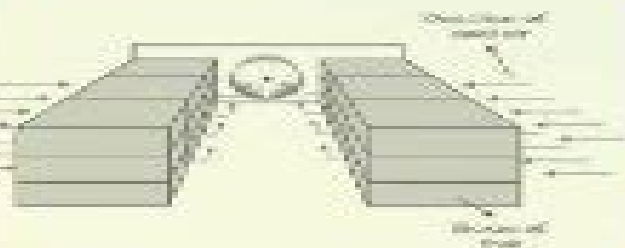




Advances in Fruit Processing Technologies

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Advances In Fruit Processing Technologies Contemporary Food Engineering

AW Chickering



Advances In Fruit Processing Technologies Contemporary Food Engineering:

Advances in Fruit Processing Technologies, 2012 *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 processing as well as the advances made in recent years to improve final product quality With contributions from a panel of international researchers who present a blend of classical and emerging technologies the book explores Ozone ultrasound irradiation pulsed electric field vacuum frying and high pressure processing Ultraviolet and membrane processing Enzymatic maceration freeze concentration and refrigeration The effect of processing on sensory characteristics and nutritional value New trends in modified atmosphere packaging The use of fruit juices as a vehicle for probiotic microorganisms Prebiotic oligosaccharides as an alternative for dairy products Incorporating a series of case studies on the application of various technologies the book reviews their advantages limitations successes and failures The contributors also examine the implications of food processing technologies on waste production energy use and resource requirements This comprehensive survey of methods for optimizing fruit quality is an ideal resource for those in the fruit and vegetable industry looking for innovations that can improve efficiency reduce waste and cut costs Advances in Processing Technologies for Bio-based Nanosystems in Food Óscar L. Ramos, Ricardo N. Pereira, Miguel A. Cerqueria, José A. Teixeira, António A. Vicente, 2019-07-25 Nanotechnology can be used to address challenges faced by the food and bioprocessing industries for developing and implementing improved or novel systems that can produce safer nutritious healthier sustainable and environmental friendly food products This book overviews the most recent advances made on the field of nanoscience and nanotechnology that significantly influenced the food industry *Advances in Processing Technologies for Bio Based Nanosystems in Food* provides a multidisciplinary review of the complex mechanisms involved in the research development production and legislation of food containing nanostructures systems Features Presents the most recent advances made in the field of nanoscience and nanotechnology as applied to the food industry Discusses innovative approaches and processing technologies Shows how nanotechnology can be used to produce safer nutritious healthier sustainable and environmental friendly food products Covers the complex mechanisms involved in the research development production and legislation of food containing nanostructures Selected examples of nanotechnology applications in food industry are shown focusing on advanced aspects of food packaging processing and preservation followed by one contribution that presents the potential commercialization and the main challenges for scale up Comprised of 15 chapters this book provides much needed and up to date information on the use of emergent technologies in bio based nanosystems for foods and serves as an ideal reference for scientists regulators industrialists and consumers that conduct research and development in the food processing industry

Innovative Processing Technologies for Foods with Bioactive Compounds Jorge J. Moreno, 2016-08-05 Natural foods like fruits and vegetables represent the simplest form of functional foods and provide excellent sources of functional compounds. Maximizing opportunities to make use of and incorporate these compounds requires special processing. Fortunately, technologies available to produce food with enhanced active compounds have advanced significantly over the last few years. This book covers the fundamentals as well as the innovations made during the last few years on the emerging technologies used in the development of food with bioactive compounds.

Innovative Technologies in Seafood Processing Yesim Ozogul, 2019-09-04 While conventional technologies such as chilling and freezing are used to avoid deteriorative processes like autolytic and microbial spoilage of seafood, innovative technologies have also been developed as a response to economic and environmental demands. *Innovative Technologies in Seafood Processing* gives information on advances in chilling, freezing, thawing, and packaging of seafood and also updates knowledge of novel process technologies: high pressure processing, irradiation, ultrasound, pulsed electric field, microwave, and radio frequency sous vide technology, novel thermal sterilization technologies, ozone, and nanotechnological applications, and other innovative technologies such as cold plasma, ohmic heating, infrared heating, supercritical carbon dioxide, and high intensity pulsed light for the seafood industry. Features: Reviews novel process technologies applied in the seafood industry. Highlights processing effects on product quality and safety of treated seafood. Focuses on the development of safe and effective natural antimicrobials and additives. Assesses alternative techniques to utilize fish discards and waste as high value products. Further, it highlights aspects related to quality of seafood treated with these innovative technologies, effect on food constituents, possible risk, security, safety, both of seafood and consumers, the environmental impact, and the legislative aspects. The book also addresses the growing international environmental concern for fish discards and fish waste generated in the seafood processing industries by including a chapter, *Advances in Discard and By Products Processing*, which assesses alternative techniques to utilize fish discards and waste as high value products. This book will be of value to researchers and technicians in the food technology area, especially those dealing with seafood.

Advances in Postharvest Fruit and Vegetable Technology Ron B.H. Wills, John Golding, 2016-02-03 *Advances in Postharvest Fruit and Vegetable Technology* examines how changes in community attitudes and associated pressures on industry are demanding changes in the way technology is used to minimize postharvest loss and maintain product quality. In particular, the book discusses important drivers for change, including: Using more natural chemicals or physical treatments to replace synthetic chemicals; Increasing the efficiency of older more traditional methods in combination with newer biocontrol treatments; Leveraging a range of biomolecular research tools or omics to efficiently gather and assess mass information at molecular, enzymic, and genetic levels; Using modelling systems to identify key changes and control points for better targeting of new treatments and solutions to postharvest problems. The postharvest handling of fresh fruits and vegetables plays a critical role in facilitating a continuous supply of high quality fresh

produce to the consumer Many new technologies developed and refined in recent years continue to make possible an ever expanding supply of fresh products This volume examines a range of recently developed technologies and systems that will help the horticulture industry to become more environmentally sustainable and economically competitive and to minimize postharvest quality loss and generate products that are appealing and acceptable to consumers 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 *Agricultural, Biosystems, and Biological Engineering Education* Umezuruike Linus Opara,2024-09-30 Agricultural engineering developed as an engineering discipline underpinned by physics applies scientific principles knowledge and technological innovations in the agricultural and food industries During

the last century there was exponential growth in engineering developments which has improved human wellbeing and radically changed how humans interact with each other and our planet Among these Agricultural Mechanization is ranked among the top 10 in a list of 20 Top Engineering Achievements of the last century that have had the greatest impact on the quality of life While many success stories abound the problems of low appeal among students identity crises and limited job opportunities in many climes continue to trouble the discipline s future in many parts of the world Yet agriculture and agricultural engineering remain fundamental to assuring food and nutrition security for a growing global population Agricultural Biosystems and Biological Engineering Education provides the first comprehensive global review and synthesis of different agricultural biosystems and biological engineering education approaches including a detailed exposition of current practices from different regions Key Features Describes novel approaches to curriculum design and reform Outlines current and emerging epistemology and pedagogies in ABBE education Provides a framework to grow agricultural engineering in Africa and other developing regions Highlights the role of ABBE education in the context of the SDGs Presented in 3 parts and containing 42 chapters this book covers the historical evolution of agricultural engineering education and discusses the emergence of biological and biosystems engineering education It will appeal to engineers and other professionals education planners and administrators and policy makers in agriculture and other biological industries Chapters 4 11 19 32 and 41 of this book are freely available as a downloadable Open Access PDF at <http://www.taylorfrancis.com> under a Creative Commons Attribution Non Commercial No Derivatives CC BY NC ND 4 0 license

Advances in Vinegar Production Argyro Bekatorou,2019-09-11 In industrial vinegar production there are three main types of methods involved the slow handcrafted traditional method Orleans or French method and the rapid submerged and generator methods The current trend is to fuse traditional techniques with state of the art technologies and a variety of approaches have been developed to increase fermentation efficiency and reduce cost and fermentation time This book reports on all the recent innovations in vinegar production and compares them to the traditional submerged fermentation systems The new trends on raw materials substrate pretreatment strategies alcoholic fermentation and acetification systems are also reviewed

Food Engineering Handbook, Two Volume Set Theodoros Varzakas,Constantina Tzia,2014-12-12 Food Engineering Handbook Two Volume Set provides a stimulating and up to date review of food engineering phenomena It also addresses the basic and applied principles of food engineering methods used in food processing operations around the world Combining theory with a practical hands on approach this set examines the thermophysical properties

Trends in Fish Processing Technologies Daniela Borda,Anca I. Nicolau,Peter Raspor,2017-10-30 The high market demand based on consumers trust in fish as a healthy and nutritious food resource made fish processing a very dynamic industry spurring many innovations in processing and packaging methods Trends in Fish Processing Technologies not only reflects what is currently new in fish processing but also points out where things are heading in this area This book provides an overview of

the modern technologies employed by the industry It details the advances in fish processing including high pressure processing HPP pulsed electric field PEF treatment and minimally heat processing combined with microwave MW and radio frequency RF It provides references to food safety management systems and food safety quality indicators for processed fish in order to achieve an adequate level of protection Quality aspects and molecular methods for the assessment of fish and fish products integrity are introduced Fish products reformulation trends based on sustainability principles that tackles the reduction of salt content and the use of natural antimicrobials are presented Innovative packaging solutions for fish products are explored detailing intelligent packaging with freshness and time temperature indicators applications of modified packaging atmosphere antimicrobial bio nanocomposite packaging materials and biodegradable edible films used as primary fish packaging In addition to covering the current advancements in fish processing the book discusses fraud adulteration fair trade practices traceability and the need for added value clean and sustainable processing in the fish chain

Improving Food Quality with Novel Food Processing Technologies Özlem Tokuşoğlu, Barry G. Swanson, 2014-12-01 Consumers around the world have become better educated and more demanding in their identification and purchase of quality health promoting foods therefore the food industry requires innovative technologies to provide their clientele with safe and stable foods that meet safety regulations Improving Food Quality with Novel Food Processing Technologies details novel processing technologies including high pressure processing HPP and pulsed electrical fields PEFs that can improve the quality of food from functionality chemistry microbiology bioactive quantity and shelf life standpoints The authors discuss how to improve food functionality with high hydrostatic pressure HHP and PEFs They focus on improving the quality and retaining bioactive constituents of fruits and vegetables and improving the quality of dairy egg meat and seafood products with HHP Broad in scope the book also reviews the modeling and simulations of HHP inactivation of microorganisms and the relative effects of HHP processing on food allergies and intolerances It then discusses improving food functionality with PEF processes in dairy and egg products fruit juices and wine A chapter attending to industrial applications of HHP and PEF systems and potential commercial quality and shelf life of food products concludes this discussion During the past decade novel processing technologies including HHP ultrasound PEF and advanced heating technologies containing microwave ohmic heating and radio frequency have frequently been applied in the processing of foods and beverages Successful research and identification of economic benefits including energy and water conservation as well as demonstrated safety and fresh like quality attributes will improve consumer perception of nonthermal technologies and result in further development by the food industry around the world In an in depth exploration of these novel technologies the book gives you the skills for product development and improvement

Food Engineering Handbook Theodoros Varzakas, Constantina Tzia, 2014-11-24 Food Engineering Handbook Food Process Engineering addresses the basic and applied principles of food engineering methods used in food processing operations around the world Combining theory with a practical hands on approach this book examines the

thermophysical properties and modeling of selected processes such as chilling freezing and dehydration A complement to Food Engineering Handbook Food Engineering Fundamentals this text Discusses size reduction mixing emulsion and encapsulation Provides case studies of solid liquid and supercritical fluid extraction Explores fermentation enzymes fluidized bed drying and more Presenting cutting edge information on new and emerging food engineering processes Food Engineering Handbook Food Process Engineering is an essential reference on the modeling quality safety and technologies associated with food processing operations today Engineering Aspects of Food Emulsification and Homogenization

Marilyn Rayner,Petr Dejmek,2015-04-24 Emulsions are found in a wide variety of food products pharmaceuticals paints and cosmetics thus emulsification is a truly multidisciplinary phenomenon Therefore understanding of the process must evolve from the combination of at least three different scientific specializations Engineering Aspects of Food Emulsification and Homogenization d **Advances in Heat Transfer Unit Operations** Georgina Calderon-Dominguez,Gustavo F.

Gutierrez-Lopez,Keshavan Niranjana,2016-10-03 Advances in Heat Transfer Unit Operations Baking and Freezing in Bread Making explains the latest understanding of heat transfer phenomena involved in the baking and freezing of bread and describes the most recent advanced techniques used to produce higher quality bread with a longer shelf life Heat transfer phenomena occur during key bread making stages cold storage resting and fermentation in which temperature and amount of heat transfer must be carefully controlled This book combines the engineering and technological aspects of heat transfer operations and discusses how these operations interact with the bread making process the book also discusses how baking and freezing influence the product quality Divided into fourteen chapters the book covers the basics of heat and mass transfer fluid dynamics and surface phenomena in bread making industrial operations mathematical modelling in porous systems the estimation of thermo physical properties related to bread making design of equipment and industrial applications

Advances in Technologies for Producing Food-relevant Polyphenols Jose Cuevas Valenzuela,Jose Rodrigo Vergara-Salinas,Jose Ricardo Perez-Correa,2016-09-19 The growing concern for human wellbeing has generated an increase in the demand for polyphenols secondary plant metabolites that exhibit different bioactive properties This increasing demand is mainly due to the current applications in the food industry where polyphenols are considered essential for human health and nutrition Advances in Technologies for Producing Food relevant Polyphenols provides researchers scientists engineers and professionals involved in the food industry with the latest methodologies and equipment useful to extract isolate purify and analyze polyphenols from different available sources such as herbs flora vegetables fruits and agro industrial wastes Technologies currently used to add polyphenols to diverse food matrices are also included This book serves a reference to design and scale up processes to obtain polyphenols from different plant sources and to produce polyphenol rich foods with bioactive properties e g antioxidant antibacterial antiviral anticancer properties of interest for human health and wellbeing

Fermentation Processes Engineering in the Food Industry Carlos Ricardo Soccol,Ashok Pandey,Christian

Larroche,2013-03-27 With the advent of modern tools of molecular biology and genetic engineering and new skills in metabolic engineering and synthetic biology fermentation technology for industrial applications has developed enormously in recent years Reflecting these advances Fermentation Processes Engineering in the Food Industry explores the state of the art of the engineering technology aspects of fermentation processes in diverse food sectors The book describes the benefits of fermented foods in human health in both dairy and non dairy products and beverages It examines applications of microalgae in the food industry and explains the application of metabolic engineering in the production of fermented food ingredients Exploring a host of important topics in engineering fermentation processes the book covers topics such as Methods and techniques for the isolation improvement and preservation of the microbial cultures used in the food fermentation industry The fundamentals of fermentation processes modes of fermentation and the principles of upstream operation Physical and chemical factors that affect fermentation processes Different types of fermenters employed in submerged and solid state fermentation Unitary operations for solid liquid separation concentration and drying of fermented foods Instrumentation and control of industrial fermentation processes The final chapter discusses the potential application of a biorefinery concept to add value to food industry wastes and presents a case study describing an integrated project in which the concept was applied An essential reference for all food sector professionals this volume surveys critical trends in the food beverage and additive industry and explores the sustainability of these processes **Biopolymer Engineering in Food Processing**

Vania Regina Nicoletti Telis,2012-05-29 Due to their unique properties and ability to interact with other food components biopolymers have traditionally played a major role in food processing Biopolymer Engineering in Food Processing explores processing technology associated with biopolymer applications and discusses both operational and economic aspects Following an overview of biopolymer applications and their functionality in different processes the text examines Production routes availability costs and physicochemical properties of commercial biopolymers Rheology of biopolymer suspensions how concentration and shear may affect their flow behavior and their response to pressure losses and heat transfer during flow Effects of food processing and storage conditions on the viscoelastic and textural properties of food gels Mechanical and mass transfer properties of films and coating produced from biopolymers composites and nanocomposites The use of biopolymer coatings to reduce oil uptake during deep fat frying of foods and in modified atmosphere storage of foods The book also explores the application of biopolymers in separation processes for recovery of biocompounds It discusses biopolymer behavior during thermoplastic extrusion and the response of certain cereals and snacks to extrusion operating parameters Finally it reviews engineering aspects of biopolymers used as drying aids in spray drying and freeze drying of fruit juices and pulps and discusses biopolymers used as cryoprotectants in food freezing A comprehensive source of scientific and technical information for those involved with process design and research and development the book is also an ideal reference for academic researchers and undergraduate and postgraduate students

Computational Fluid Dynamics in Food Processing Da-Wen Sun, 2018-10-26 Since many processes in the food industry involve fluid flow and heat and mass transfer Computational Fluid Dynamics CFD provides a powerful early stage simulation tool for gaining a qualitative and quantitative assessment of the performance of food processing allowing engineers to test concepts all the way through the development of a process or system Published in 2007 the first edition was the first book to address the use of CFD in food processing applications and its aims were to present a comprehensive review of CFD applications for the food industry and pinpoint the research and development trends in the development of the technology to provide the engineer and technologist working in research development and operations in the food industry with critical comprehensive and readily accessible information on the art and science of CFD and to serve as an essential reference source to undergraduate and postgraduate students and researchers in universities and research institutions This will continue to be the purpose of this second edition In the second edition in order to reflect the most recent research and development trends in the technology only a few original chapters are updated with the latest developments Therefore this new edition mostly contains new chapters covering the analysis and optimization of cold chain facilities simulation of thermal processing and modeling of heat exchangers and CFD applications in other food processes *Bioreactor Technology in Food Processing* Rosane F. Schwan, V. K. Joshi, Disney R. Dias, 2024-11-29 Bioreactor Technology in Food Processing brings peculiarities specificities and updates on bioreactors and bioprocesses related to food and beverage production The 26 chapters of this book are the result of the participation of more than 70 professionals including professors researchers and experts from the industrial sector from different countries around the world The chapters cover such topics as history classification scale up analytical tools and mathematical and kinetic models for the operation of bioreactors in the food industry In addition chapters detail the characteristics of bioreactors for the production of food bread cheese and coffee fermentation and fermented beverages beer wine distilled beverages and organic compounds such as enzymes acids aromas and pigments biocolorants among others Key Features Describes the basic and applied aspects of bioreactor in food processing Gathers information on bioreactors that is scattered in different journals and monographs as reviews and research articles Covers various types of bioreactors including stirred tank airlift photo bioreactor and disposable bioreactors Gives a broad overview of what exactly is involved in designing a bioreactor and optimizing its performance and finally their applications in the food processing industry The broad interdisciplinary approach of this book will certainly make your reading very interesting and we hope that it can contribute to knowledge and instigate creative thinking to overcome the challenges that food bioprocessing brings us

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