

# *Fruit and vegetable processing*

Improving quality

**Edited by Wim Jongen**

**Fruit And Vegetable Processing Improving Quality**  
**Woodhead Publishing Series In Food Science**  
**Technology And Nutrition**

**Stanley P. Cauvain**



## **Fruit And Vegetable Processing Improving Quality Woodhead Publishing Series In Food Science Technology And Nutrition:**

**Processing of Fruits and Vegetables** Khursheed Alam Khan, Megh R. Goyal, Abhimannu A Kalne, 2019-05-13 This volume looks at new and established processing technologies for fruits and vegetables taking into consideration the physical and biochemical properties of fruits and vegetables and their products the challenges of the processing industry the effect of processing on nutritional content economic utilization of bio wastes and byproducts and much more Divided into several sections the volume covers processing and antioxidant enzyme profiles of fruits and vegetables role of antioxidants and enzymes in processing use of solar energy in processing and techniques used in making processed products from fruits and vegetables novel processing technologies in fruits and vegetables ultraviolet light pulsed light technology hurdle technology physical and biochemical properties the challenges and solutions in waste reduction negative effects of processing and effects of processing on vitamins of fruits and vegetables

**Hygiene in Food Processing** H.L.M. Lelieveld, John Holah, David Napper, 2014-02-14 The hygienic processing of food concerns both potential hazards in food products and the regulation design and management of food processing facilities This second edition of Hygiene in Food Processing gives a revised overview of the practices for safe processing and incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants Part one addresses microbial risks in foods and the corresponding regulation in the European Union Part two discusses the hygienic design of food factory infrastructure encompassing the design and materials for the factory itself as well as food processing equipment This edition includes a new chapter on the control of compressed gases used to pneumatically operate equipment Part three focuses on cleaning and disinfection practices in food processing The chapter on cleaning in place also considers more cost effective systems and complements the additional chapter on maintenance of equipment These chapters also explore issues such as the hygiene of workers potential infection by foreign bodies and pest control Further the chapter on microbiological sampling explains how to calculate the risk of contamination depending on the product s environment This essential second edition is useful to professionals responsible for hygiene in the food industry It provides a comprehensive yet concise and practical reference source for food plant managers suppliers of food processing equipment building contractors and food inspectors looking for an authoritative introduction to hygiene regulation hygienic design and sanitation Provides a revised overview of the practices for safe processing Incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants This essential second edition is useful for professionals responsible for hygiene in the food industry

**Flavour Development, Analysis and Perception in Food and Beverages** J K Parker, Stephen Elmore, Lisa Methven, 2014-11-19 Flavour is a critical aspect of food production and processing requiring careful design monitoring and testing in order to create an appealing food product This book looks at flavour generation flavour analysis

and sensory perception of food flavour and how these techniques can be used in the food industry to create new and improve existing products Part one covers established and emerging methods of characterising and analysing taste and aroma compounds Part two looks at different factors in the generation of aroma Finally part three focuses on sensory analysis of food flavour Covers the analysis and characterisation of aromas and taste compounds Examines how aromas can be created and predicted Reviews how different flavours are perceived

**Food Enrichment with Omega-3 Fatty Acids** Charlotte Jacobsen, Nina Skall Nielsen, Anna Frisenfeldt Horn, Ann-Dorit Moltke Sørensen, 2013-07-31 Omega 3 fatty acids provide many health benefits from reducing cardiovascular disease to improving mental health and consumer interest in foods enriched with omega 3 fatty acids is increasing Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging Food enrichment with omega 3 fatty acids provides an overview of key topics in this area Part one an introductory section reviews sources of omega 3 fatty acids and their health benefits Chapters in part two explore the stabilisation of both fish oil itself and foods enriched with omega 3 fatty acids Part three focuses on the fortification of different types of foods and beverages with omega 3 fatty acids including meat products by the modification of animal diets and other methods infant formula and baked goods Finally part four highlights new directions in the field and discusses algal oil as a source of omega 3 fatty acids and labelling and claims in foods containing omega 3 fatty acids Food enrichment with omega 3 fatty acids is a standard reference for professionals in the functional foods industry involved with research development and quality assessment and for researchers in academia interested in food lipids oxidation and functional foods Provides a comprehensive overview of formulating a product enriched with omega 3 fatty acids that is stable provides many health benefits and has an acceptable flavour Reviews sources of omega 3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega 3 fatty acids Focuses on the fortification of different types of foods and beverages with omega 3 fatty acids and highlights new directions in the field

*Handbook of Antioxidants for Food Preservation* Fereidoon Shahidi, 2015-02-25 Lipid oxidation in food leads to rancidity which compromises the sensory properties of food and makes it unappealing to consumers The growing trend towards natural additives and preservatives means that new antioxidants are emerging for use in foods This book provides an overview of the food antioxidants currently available and their applications in different food products Part one provides background information on a comprehensive list of the main natural and synthetic antioxidants used in food Part two looks at methodologies for using antioxidants in food focusing on the efficacy of antioxidants Part three covers the main food commodities in which antioxidants are used Reviews the various types of antioxidants used in food preservation including chapters on tea extracts natural plant extracts and synthetic phenolics Analyses the performance of antioxidants in different food systems Compiles significant international research and advancements

*Advances in Food Rheology and Its Applications* Jasim Ahmed, Santanu Basu, 2016-09-13 *Advances in Food Rheology and Its Applications* presents the latest

advances in the measurement and application of food rheology one of the most important tools for food companies when characterizing ingredients and final products and a predictor of product performance and consumer acceptance Split into two main focuses the book gives in depth analysis of the general advances in the field with coverage of the relationship between food microstructure and rheology the use of tribology in the study of oral processing the use of large amplitude oscillatory shear LAOS measurement and Fourier transform rheology in food and the influence of fibers and particle size distribution on food rheology as well as many other advances Written by a leading international team of authors the book provides an in depth and state of the art coverage of this essential topic on the consumer acceptance of food Brings together top researchers in the field of rheology providing in depth and state of the art coverage on an area of study essential for managing the quality of foods and gaining consumer acceptance Presents in depth coverage of advances in rheology many of which have never been featured before including tribology large amplitude oscillatory shear measurement and the influence of fibers and particle size distribution on food rheology Contains information that is highly relevant to the industrialist who wants to improve the rheological properties of the foods with which they are working Handbook of Food Allergen Detection and Control Simon Flanagan, 2014-09-25 Allergens in food and their detection management and elimination constitute a key issue for food manufacturers especially in terms of safety This book reviews current and emerging technologies for detecting and reducing allergens as well as issues such as traceability regulation and consumer attitudes Following an introductory chapter by a distinguished expert part one covers allergen management throughout the food chain Part two details current and emerging methods of allergen detection in food and part three covers methods for reducing and eliminating allergens in food Finally part four focuses on the control and detection of individual food allergens and the risks each one presents in food manufacture Reviews current and emerging technologies for detecting and reducing allergens as well as issues such as traceability regulation and consumer attitudes Covers allergen management throughout the food chain and reviews current and emerging methods of allergen detection Examines methods for reducing and eliminating allergens in food and provides a detailed overview of the control and detection of individual food allergens **Grapevine Breeding Programs for the Wine Industry** Andrew G. Reynolds, 2015-04-20 Grapevine Breeding Programs for the Wine Industry Traditional and Molecular Techniques summarizes recent trends in grapevine breeding both in terms of research and practical programs The first group of chapters covers the challenges faced by breeders and existing and emerging techniques used to combat them Two further groups of chapters focus on grapevine breeding programs in different wine producing countries around the world With authoritative contributions from experts across the world s winemaking regions this book will be an essential reference for all those involved in viticulture and oenology wanting to explore new methods understand different approaches and refine existing practices Covers challenges faced by breeders Highlights grapevine breeding programs in different wine producing countries Contributions from experts across the world s winemaking regions

**Postharvest Biology and Technology of Tropical and Subtropical Fruits** Elhadi M. Yahia, 2011-09-19 Tropical and subtropical fruits are popular products but are often highly perishable and need to be transported long distances for sale. The four volumes of Postharvest biology and technology of tropical fruits review essential aspects of postharvest biology, postharvest technologies, handling and processing technologies for both well known and lesser known fruits. Volume 1 contains chapters on general topics and issues while Volumes 2, 3, and 4 contain chapters focused on individual fruits organised alphabetically. Volume 1 provides an overview of key factors associated with the postharvest quality of tropical and subtropical fruits. Two introductory chapters cover the economic importance of these crops and their nutritional benefits. Chapters reviewing the postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions, harvest circumstances, and postharvest technologies on quality follow. Further, authors review microbiological safety, the control of decay and quarantine pests, and the role of biotechnology in the improvement of produce of this type. Two chapters on the processing of tropical and subtropical fruit complete the volume. With its distinguished editor and international team of contributors, Volume 1 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, will be an essential reference both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Focuses on fundamental issues of fruit physiology, quality, safety, and handling relevant to all those in the tropical and subtropical fruits supply chain. Chapters include nutritional and health benefits, preharvest factors, food safety, and biotechnology and molecular biology. Food for the Aging Population Monique Raats, Lisette De Groot, 2016-11-28 Food for the Aging Population, Second Edition is a unique volume that reviews the characteristics of the aging population as food consumers, the role of nutrition in healthy aging, and the design of food products and services for the elderly. The first section of the book discusses the older population as consumers of food and beverages, while the second section covers the extension of functionality into later life. The final section highlights tactics on how to develop food products and services for older people. Fully updated and revised from the first edition, the book covers advances in various fields, introducing a number of new chapters including, amongst others, topics on the economic determinants of diet in older adults, public policy, and older people's diets and interventions to support healthy eating in later life. Covers the topic of food for an aging population more broadly than any other book on the market. Presents a thoroughly revised and updated edition of a very popular and well-regarded book. Contains new chapters on the implementation of food-related interventions among the elderly population and their relationship to policymakers.

Advances in Food and Beverage Labelling Paul Berryman, 2014-12-03 Advances in Food and Beverage Labelling reviews recent advances in labelling research and regulation, covering issues such as nutrition and hazard information, traceability,

health claims and standardisation as well as new labelling technologies and consumer issues The EU Food Information Regulation will come into force in December 2014 and the book is designed to provide timely and useful information to manufacturers in this area as well as on a global scale Part one covers the different types of information that can or must be present on a food label Part two looks at recent developments in food labelling technology regulations and enforcement Brings together contributions from industry trade bodies government and academia Offers timely advice for those concerned with the legal framework for food labelling with information about the EU Food Information Regulation as well as the US market Reviews issues surrounding nutrition and health claims and GM ethical and environmental labelling

**Modifying Food Texture** Jianshe Chen,Andrew Rosenthal,2015-05-23 Modifying Food Texture Volume 2 Sensory Analysis Consumer Requirements and Preferences explores texture as an important aspect of consumer food acceptance and preference specifically addressing the food textural needs of infants the elderly and dysphagia patients This volume covers the sensory analysis of texture modified foods taking an in depth look at the product development needs of consumers and exploring the sensory analysis of food texture and the development of texture modified foods Explores texture as an important aspect of consumer food acceptance and preference Addresses the food textural needs of special groups including infants the elderly and dysphagia patients Takes an in depth look at the product development needs of consumers exploring the sensory analysis of food texture

**High Throughput Screening for Food Safety Assessment** Arun K. Bhunia,Moon S. Kim,Chris R. Taitt,2014-09-06 Recent advances in array based detectors and imaging technologies have provided high throughput systems that can operate within a substantially reduced timeframe and other techniques that can detect multiple contaminants at one time These technologies are revolutionary in terms of food safety assessment in manufacturing and will also have a significant impact on areas such as public health and food defence This book summarizes the latest research and applications of sensor technologies for online and high throughput screening of food The book first introduces high throughput screening strategies and technology platforms and discusses key issues in sample collection and preparation The subsequent chapters are then grouped into four sections Part I reviews biorecognition techniques Part II covers the use of optical biosensors and hyperspectral imaging in food safety assessment Part III focuses on electrochemical and mass based transducers and finally Part IV deals with the application of these safety assessment technologies in specific food products including meat and poultry seafood fruits and vegetables Summarises the latest research on sensor technologies for online and high throughput screening of food Covers high throughput screening and the current and forecast state of rapid contaminant detection technologies Looks at the use of optical and electrochemical biosensors and hyperspectral imaging in food safety assessment and the application of these technologies in specific food products

**Global Legislation for Food Contact Materials** J.S. Baughan,2015-04-09 Food contact materials such as packaging storage containers and processing surfaces can pose a substantial hazard to both food manufacturer and consumer due to the migration of chemicals or other substances from the

material to the food which can cause tainting of flavours and other sensory characteristics or even illness This book reviews the main materials used for food contact in terms of the global legislation in place to ensure their safe and effective use Part One provides an overview of food contact legislation issues such as chemical migration and compliance testing Part Two looks in detail at the legislation for specific food contact materials and their advantages hazards and use in industry Includes global coverage of food contact legislation Features expert analysis of future trends in global food packaging regulation Focus on specific materials such as plastic paper and rubber materials in contact with food [A Handbook for Sensory and Consumer-Driven New Product Development](#) Maurice O'Sullivan,2016-09-16 A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor s products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization **Manley's Technology of Biscuits, Crackers and Cookies** Duncan Manley,2011-09-28 Manley s Technology of Biscuits Crackers and Cookies is widely regarded as the standard work in its field Part one covers management issues such as HACCP quality control process



control and product development Part two deals with the selection of raw materials and ingredients The range and types of biscuits is covered in part three while part four covers the main production processes and equipment from bulk handling and metering of ingredients to packaging storage and waste management Eight expert authors have joined Duncan Manley in extensively updating and expanding the book which is now some 25% longer than the previous edition Part one now includes a new chapter on sustainability in the biscuit industry and the discussion of process and efficiency control is more detailed In part two the information on wheat flour has been extensively revised to reflect recent developments and there are entirely new chapters on fats and oils and packaging materials Photographs of the major types of biscuits now illustrate chapters in part three which also includes a newly composed chapter on the position of biscuits in nutrition Finally part four has been comprehensively reviewed and revised with the assistance of an author from a major machinery manufacturer With its distinguished editor and team of expert contributors this new edition consolidates the position of Manley s Technology of Biscuits Crackers and Cookies as the standard reference work in the industry Widely regarded as the standard work in its field Covers management issues such as HACCP quality control process control and product development Deals with the selection of raw materials and ingredients

*Feed and Feeding Practices in Aquaculture* ,2015-05-12 Feed and fertilizer are significant costs in aquaculture operations and play an important role in the successful production of fish and other seafood for human consumption This book reviews the key properties of feeds advances in feed formulation and ingredient choices and the practicalities of feeding systems and strategies Feed and Feeding Practices in Aquaculture provides an authoritative and comprehensive coverage of the topic and is an essential guide for nutritionists farm owners and technicians in aquaculture as well as those working in R D in the feed production industry and academics postgraduate students with an interest in the area Reviews the key properties of aquafeed advances in feed formulation and manufacturing techniques and the practicalities of feeding systems and strategies Provides an overview of feed and fertilizer in aquaculture Covers feeding strategies and related issues in different areas of aquaculture

*Case Studies in Novel Food Processing Technologies* C J Doona,2010-10-28 Novel food processing technologies have significant potential to improve product quality and process efficiency Commercialisation of new products and processes brings exciting opportunities and interesting challenges Case studies in novel food processing technologies provides insightful first hand experiences of many pioneering experts involved in the development and commercialisation of foods produced by novel processing technologies Part one presents case studies of commercial products preserved with the leading nonthermal technologies of high pressure processing and pulsed electric field processing Part two broadens the case histories to include alternative novel techniques such as dense phase carbon dioxide ozone ultrasonics cool plasma and infrared technologies which are applied in food preservation sectors ranging from fresh produce to juices to disinfestation Part three covers novel food preservation techniques using natural antimicrobials novel food packaging technologies and oxygen depleted storage techniques Part four contains case studies of innovations in

retort technology microwave heating and predictive modelling that compare thermal versus non thermal processes and evaluate an accelerated 3 year challenge test With its team of distinguished editors and international contributors Case studies in novel food processing technologies is an essential reference for professionals in industry academia and government involved in all aspects of research development and commercialisation of novel food processing technologies Provides insightful first hand experiences of many pioneering experts involved in the development and commercialisation of foods produced by novel processing technologies Presents case studies of commercial products preserved with the leading nonthermal technologies of high pressure processing and pulsed electric field processing Features alternative novel techniques such as dense phase carbon dioxide ozone ultrasonics cool plasma and infrared technologies utilised in food preservation sectors

*Baking Problems Solved* Stanley P. Cauvain, 2017-02-18 *Baking Problems Solved* Second Edition provides a fully revised follow up to the innovative question and answer format of its predecessor Presenting a quick bakery problem solving reference Stanley Cauvain returns with more practical insights into the latest baking issues Retaining its logical and methodical approach the book guides bakers through various issues which arise throughout the baking process The book begins with issues found in the use of raw materials including chapters on wheat and grains flour and fats amongst others It then progresses to the problems that occur in the intermediate stages of baking such as the creation of doughs and batters and the input of water Finally it delves into the difficulties experienced with end products in baking by including chapters on bread and fermented products cakes biscuits and cookies and pastries Uses a detailed and clear question and answer format that is ideal for quick reference Combines new up to date problems and solutions with the best of the previous volume Presents a wide range of ingredient and process solutions from a world leading expert in the baking industry

Flavor Patrick Etiévant, Elisabeth Guichard, Christian Salles, Andree Voilley, 2016-05-27 *Flavor From Food to Behaviors Wellbeing and Health* is the first single volume resource focused on the different mechanisms of flavor perception from food ingestion to sensory image integration and the physiological effects that may explain food behaviors The information contained is highly multidisciplinary starting with chemistry and biochemistry and then continuing with psychology neurobiology and sociology The book gives coherence between results obtained in these fields to better explain how flavor compounds may modulate food intake and behavior When available physiological mechanisms and mathematical models are explained Since almost half a billion people suffer from obesity and food related chronic diseases in the world and since recent research has investigated the possible roles of pleasure linked to the palatability of food and eating pleasure on food intake food habits and energy regulation this book is a timely resource on the topic This book links these results in a logical story starting in the food and the food bolus and explaining how flavor compounds can reach different receptors contribute to the emergence of a sensory image and modulate other systems recognized as controlling food intake and food behavior The influence of age physiological disorders or social environments are included in this approach since these parameters are

known to influence the impact of food flavor on human behavior Uniquely brings together multidisciplinary fields to explain in a narrative structure how flavor compounds may modulate food intake and behavior Includes discussions of chemistry and biochemistry psychology neurobiology and sociology Presents an extremely current view that offers a wide perspective on flavor an area of rapidly expanding knowledge Edited by renowned experts in the field of flavor perception

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