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Food technology Amazing Food Processing Technologies – part 6

Is Innovation Slowing Down? Innovative Food Processing Technologies Advances

The book covers recent research outcomes to demonstrate process efficiency and the impact on scalability, safety, and quality, and technologies including High Pressure Processing, High Pressure Thermal Sterilization, Radiofrequency, Ultrasound, Ultraviolet, and Pulsed Electric Fields Processing. Ideal for food and process engineers, food technologists, equipment designers, microbiologists, and research and development personnel, this book covers the importance and the methods for applying ...

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"Food Processing Technologies: A Comprehensive Review" covers the latest advances in innovative and non-thermal processing, such as high pressure, pulsed electric fields, radio frequency, high...

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Therefore, the research aims to provide recent advances in pesticide and mycotoxin removal by the applications of innovative food processing technologies are discussed (Fig. 1, Fig. 2). Download : Download high-res image (716KB) Download : Download full-size image; Fig. 1. Removal of mycotoxins and pesticides from food using different technologies.

Recent advances in the application of innovative food ...

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Innovative Food Processing Technologies | ScienceDirect

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While these hazardous chemicals are stable during several traditional food processing, innovative food processing technologies, including high-pressure processing (HPP), pulsed electric fields (PEF), cold plasma (CP), supercritical carbon dioxide (SC-CO₂), and ultrasound (USN) processing, have been found to have good potential for mycotoxin and pesticide reduction.

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FSIT scientists have investigated several alternative processing technologies, including high-pressure processing, pulsed electric fields, radio-frequency electric fields, ultraviolet light, and irradiation, which preserve the quality attributes of product while lowering foodborne pathogen levels.

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This book introduces readers to essential advances in the application of physical processing technology in food processing that have been made in recent years. It analyzes and describes the application of Power Ultrasound, Pulsed Electric Field, Supercritical-CO₂ and Infrared Heating in the contexts of food sterilization, extraction, modification, drying and safety control.

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