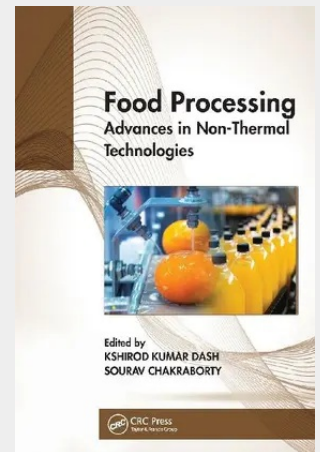


Food Processing

Advances in Non-Thermal Technologies

Non-thermal operations in food processing are an alternative to thermal operations and similarly aimed at retaining the quality and organoleptic properties of food products. This volume covers different non-thermal processing technologies such as high-pressure processing, ultrasound, ohmic heating, pulse electric field, pulse light, membrane processing, cryogenic freezing, nanofiltration, and cold plasma processing technologies. The book focuses both on fundamentals and on recent advances in non-thermal food processing technologies. It also provides information with the description and results of research into new emerging technologies for both the academy and industry. Key features: - Presents engineering focus on non-thermal food processing technologies. - Discusses sub-classification for recent trends and relevant industry information/examples. - Different current research-oriented results are included as a key parameter. - Covers high-pressure processing, pulse electric field, pulse light technology, irradiation, and ultrasonic techniques. - Includes mathematical modeling and numerical simulations. Food Processing: Advances in Non-Thermal Technologies is aimed at graduate students, professionals in food engineering, food technology, and biological systems engineering.

This volume covers the different non-thermal processing technologies such as high-pressure processing, ultrasound, ohmic heating, pulse electric field, pulse light, membrane processing, cryogenic freezing, nanofiltration, and cold plasma processing technologies, with a focus on both fundamentals and on recent advances.



70,60 €

70,60 € (zzgl. MwSt.)

Lieferfrist: bis zu 10 Tage

Artikelnummer: 9780367756154

Medium: Buch

ISBN: 978-0-367-75615-4

Verlag: CRC Press

Erscheinungstermin: 30.08.2024

Sprache(n): Englisch

Auflage: 1. Auflage 2024

Produktform: Kartoniert

Gewicht: 421 g

Seiten: 274

Format (B x H): 156 x 234 mm

