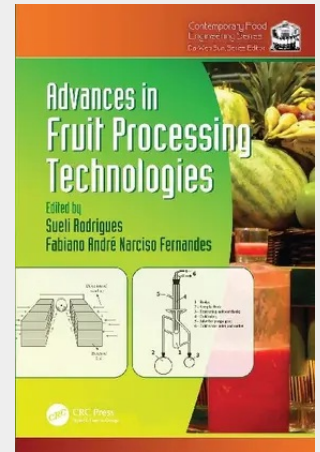


Advances in Fruit Processing Technologies

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.

To meet the demands for high-quality, long-shelf-life fruits and fruit products, new processing technologies are under investigation and development. Presenting a blend of classical and emerging technologies, this volume explores a range of processing methods. Using a series of case studies, it discusses the effect of processing on sensory characteristics and nutritional value and explores new trends in modified atmosphere packaging. It also examines the use of fruit juices as a vehicle for probiotic microorganisms and prebiotic oligosaccharides as an alternative for dairy products.



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