

## Alternative Technologies In Food Processing

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~~Food Processing: Alternate Thermal Technology~~ ~~Non-Thermal Processing:FSSAI:FSO/Technical Officer~~ Novel and Emerging Technologies for Food Processing Applications-14/12/2016 Novel Technologies For Food Processing Shelf Life Extension Emerging technologies in food and drink production | Campden BRI Market Forces and Food Technology Will Save the World | Bruce Friedrich | TEDxSonomaCounty Novel and Emerging Technologies for Food Processing Applications-16/12/2016 Advantages of using PEF technology in food processing Technology Radar Vol. 23 Sneak Peek Webinar 2 - ft. Zhamak Dehghani, Cassie Shum Mike Mason An Overview of Ultrasonic Technology and Its Applications in Food Processing, Preservation ~~Future of Food Technology and Innovation~~ The tech transforming the food industry Modern Food Processing Technology with Cool Automatic Machines That Are At Another Level Modern Food Processing Technology with Cool Automatic Machines That Are At Another Level Part 2 Hurdle Technology in Food Processing ~~Modern Food Processing Technology with Cool Automatic Machines That Are At Another Level Part 4~~ ~~Modern Food Processing Technology with Cool Automatic Machines That Are At Another Level Part 8~~ ~~Modern Food Processing Technology with Cool Automatic Machines That Are At Another Level Part 13~~ Lec 23: Importance and applications of extrusion technology in food processing Modern Food Processing Technology with Cool Automatic Machines That Are At Another Level Part 22 Alternative Technologies In Food Processing Alternative Technologies in Food Processing Outline • Thermal methods –IR, microwave, RF, ohmic •Non-thermal methods –High pressure, ultrasoincs, membranes, pulsed light, pulsed electric field, irradiation, UV, ozone • Advantages and applications of alternative technologies Thermal Methods • Infrared radiation (0.76 -350 m)

### Alternative Technologies in Food Processing

The objectives of this review were: (1) to examine the fundamentals of energy requirements of 4 alternative food processing technologies such as HPP, MF, PEF, UV, and conventional high temperature short time (HTST) processing, (2) to establish a basis for comparison of energy consumption between or within

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Alternative Food Processing Technologies A Report of the Institute of Food Technologists for the Food and Drug Administration of the U.S. Department of Health and Human Services submitted March 29 ...

### Kinetics of Microbial Inactivation for Alternative Food ...

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The alternative technologies utilize advanced thermal energy, such as ohmic or microwave heating, mild heating, or nonthermal energy, such as high hydrostatic pressure (HPP), pulsed electric fields (PEF), irradiation, and ultraviolet (UV) light treatments, to preserve foods (Pereira and Vicente 2010 ).

### Energy Requirements for Alternative Food Processing ...

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### Alternative Technologies In Food Processing

Over the last few decades, a fifth alternative processing concept called “ novel processing technologies ” began to emerge globally in food production. In the history of technology, novel or emerging technologies are those contemporary technical innovations that represent progressive developments within a field for competitive advantage.

### Novel Food Safety Technologies Emerge in Food Production ...

Chilling. Freezing. Irradiation. Microwave Heating Technology. Vacuum Treatment Technology. Food Additives. Ohmic Heating. High Pressure food Processing. Pulsed Electric Fields Technology. Oscillating Magnetic Fields (OMF). Dielectric/Infrared Heating. UV Light. Ultrasound. High Voltage Discharge Technologies. Bioactive Components for Food preservation.

### Emerging Technologies for Food Preservation and Safety ...

Pulsed Electric field (PEF) Recognized for its ability to inactivate bacteria present in liquid food products at low temperatures, PEF is a food preservation technique whereby the food to be processed is exposed to a pulsed high voltage field for less than 1 second.

### An Overview of Novel Processing Technologies for the Food ...

This special issue addresses 7 such new food processing technologies, including high pressure processing (HPP), electrical impedance spectroscopy (EIS), ultrasound, low water activity food, vacuum frying, innovative transduction process to supply safe fresh snack, and false labeling prevention technique.

### New Food Processing Technologies and Food Safety

Emerging Technologies for Food Processing presents a comprehensive review of innovations in food processing, stresses topics vital to the food industry today, and pinpoints the trends in future research and development. This volume contains 27 chapters and is divided

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into six parts covering topics such as the latest advances in non-thermal processing, alternative technologies and strategies for thermal processing, the latest developments in food refrigeration, and current topics in minimal ...

Emerging Technologies for Food Processing | ScienceDirect

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Alternative Technologies In Food Processing

In this article, Dr. Kemal Aganovic, Group Leader Alternative Technologies at the German Institute of Food Technologies, highlights the newest developments in alternative technologies that are changing food processing.

Developments in alternative food processing [Interview ...

Another technology finding its feet within the food industry is ultrasound processing. It has commercial applications in several processes in the food sector including emulsion breaking and separation, mixing,, homogenising and degassing products. How does it work?

CSIRO: four new technologies for food processing - Food ...

Recent innovations in thermal as well as nonthermal technologies, which are specifically applied for potable water and fluid foods (milk, juice, soups, etc.), are well documented for their high bioavailability of macro- and micronutrients and are very promising.

Emerging Thermal and Nonthermal Technologies in Food ...

Cold plasma is a novel, non-thermal food-processing technology that uses energetic and reactive gases to achieve microbial deactivation in food products (such as fruits, vegetables, and meats) (Knorr et al., 2011).

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