

Radio Frequency Heating In Food Processing Principles And Applications Electro Technologies For Food Processing Series

Radio-Frequency Heating in Food Processing: Principles and Applications covers the fundamentals of radio-frequency (RF) heating and the use of RF-heating technologies in modern food processing, preservation, and related industries. Focusing on industrial and lab-scale applications where RF heating has been employed successfully or reported to have potential benefits over conventional heating options, this state-of-the-art reference: Explains the similarities, differences, advantages, and limitations of RF and microwave heating as applied to agricultural products Describes fiber-optics temperature sensors and their utility in monitoring temperature during RF and microwave heating Discusses the dielectric and thermo-physical properties of agricultural products amenable to RF and microwave heating, presenting measurement techniques, mathematical concepts, and computer simulation models Provides practical perspectives on industrial RF units used in manufacturing food products, addressing free-running oscillators and 50-? designs for RF heaters and applicators Uses finite-element formulations to determine design

parameters including resonant modes, circuit impedance, and electric field distribution in RF applicators Examines RF-heating effects on microorganisms, enzymes, and food quality attributes for products such as poultry, beef, pork, eggs, fish, milk, fruits, vegetables, and seafood Explores RF-heating applications beyond food processing, such as agricultural product deinfestation, waste treatment, counterfeit prevention, package tracking, and transportation of food from farm to table Radio-Frequency Heating in Food Processing: Principles and Applications supplies an in-depth overview of the fundamental science and engineering principles governing RF applications, as well as a solid understanding of industrial RF unit design options, challenges, and opportunities for development.

Meat is a global product, which is traded between regions, countries and continents. The onus is on producers, manufacturers, transporters and retailers to ensure that an ever-demanding consumer receives a top quality product that is free from contamination. With such a dynamic product and market place, new innovative ways to process, package and assess meat products are being developed. With ever increasing competition and tighter cost margins, industry has shown willingness to engage in seeking novel innovative ways of processing, packaging and assessing meat products while maintaining quality

and safety attributes. This book provides a comprehensive overview on the application of novel processing techniques. It represents a standard reference book on novel processing, packaging and assessment methods of meat and meat products. It is part of the IFST Advances in Food Science book series.

This volume provides an overview of quarantine treatment for pests of food plants that involve heat, cold, irradiation, fumigants, modified atmospheres, and other techniques alone or in combination. The contributors discuss strategies for eliminating or reducing the need for post-harvest treatment by ensuring that commodities are free of all pests. The creation of a Fifth Edition is proof of the continuing vitality of the book's contents, including: tool design and materials; jigs and fixtures; workholding principles; die manipulation; inspection, gaging, and tolerances; computer hardware and software and their applications; joining processes, and pressworking tool design. To stay abreast of the newer developments in design and manufacturing, every effort has been made to include those technologies that are currently finding applications in tool engineering. For example, sections on rapid prototyping, hydroforming, and simulation have been added or enhanced. The basic principles and methods discussed in Fundamentals of Tool Design can be used by both students and professionals for

Bookmark File PDF Radio Frequency Heating In Food Processing Principles And Applications Electro Technologies For Food Processing Series designing efficient tools.

This book consists of peer-reviewed articles reporting on the latest developments in several food engineering and agricultural processing laboratories at US land-granted universities. The contributors are leading experts in their respective fields. The topics covered in the book include new food processing technologies (such as high voltage electric field processing and microwave sterilization/pasteurization), conversion of agricultural by-products into high quality refined cellulose or biodegradable plastics, and advances in machine vision inspection and sorting techniques for fruit and vegetable packaging lines. Each chapter begins with a general background review with important references, and ends with the latest results from each research laboratory. Contents: Microwave Heating in Food Processing (J Tang et al.) Improving Safety and Quality of Orange Juice by Pulse Electric Field Processing (Q H Zhang et al.) High-Speed Machine Vision Inspection for On-Line Sorting of Fresh Fruit and Vegetables (Y Tao & Z Wen) Machine Vision Techniques for Defect Inspection on Fruit Packing Lines (Y Tao & Z Wen) Highly Refined Cellulose from Agricultural Fibrous By-Products (R R Ruan & P L Chen) Biodegradable Plastics from Renewable Biomaterials (S X Sun) Readership: Graduate students and advanced undergraduate students in

food and bioprocessing engineering, researchers in related fields, government administrators, and businessmen in agriculture and food science, technology, engineering and business development.

Keywords: Microwave; Pulse Electric

Field; Sterilization; Pasteurization; Machine

Vision; Sorting; Biomaterials, Refined

Cellulose; Biodegradable

Materials; Plastics; Microwave Heating; Dielectric

Properties; Imaging Processing; Machine Vision; Color

Sorting; Agricultural By-

Products; Biopolymers; Biodegradable Plastics

Pulses are nutritionally diverse crops that can be successfully utilized as a food ingredient or a base for new product development. They provide a natural food grade ingredient that is rich in lysine, dietary fiber, complex carbohydrates, protein and B-vitamins suggesting that pulses can provide a variety of health benefits such as reducing heart disease and diabetes. Interest in the use of pulses and their ingredients in food formulations is growing and several factors are contributing to this drive. Pulse

Foods: Processing, Quality and Nutraceutical Applications is the first book to provide up-to-date information on novel and emerging technologies for the processing of whole pulses, techniques for fractionating pulses into ingredients, their functional and nutritional properties, as well as their potential applications, so that the food industry can use this

knowledge to incorporate pulses into new food products. First reference bringing together essential information on the processing technology of pulses Addresses processing challenges relevant to legume and pulse grain processors Delivers insights into the current state-of-art and emerging processing technologies In depth coverage of developments in nutraceutical applications of pulse protein and carbohydrate based foods

Food materials are processed prior to their consumption using different processing technologies that improve their shelf life and maintain their physicochemical, biological, and sensory qualities. Introduction to Advanced Food Process Engineering provides a general reference on various aspects of processing, packaging, storage, and quality control and assessment systems, describing the basic principles and major applications of emerging food processing technologies. The book is divided into three sections, systematically examining processes from different areas of food process engineering. Section I covers a wide range of advanced food processing technologies including osmo-concentration of fruits and vegetables, membrane technology, nonthermal processing, emerging drying technologies, CA and MA storage of fruits and vegetables, nanotechnology in food processing, and computational fluid dynamics modeling in food processing. Section II describes food safety and

various non-destructive quality assessment systems using machine vision systems, vibrational spectroscopy, biosensors, and chemosensors.

Section III explores waste management, by-product utilization, and energy conservation in food processing industry. With an emphasis on novel food processes, each chapter contains case studies and examples to illustrate state-of-the-art applications of the technologies discussed.

Food Processing: Principles and Applications is a comprehensive resource that explores the basic and applied aspects of food processing. It describes the physical, chemical, and microbiological basis for each method of preservation. Particular emphasis is placed on the application of three of the most universally used commercial processes: thermal processing, freezing, and dehydration. Thermal processing – perhaps the most widely used technology in the world – is examined in thorough discussions of the microbial basis of the process and on microbial destruction kinetics. Also described is the characterization of the heating behavior of foods and the equipment used for thermal processing. Low temperature preservation is also demonstrated with a focus on freezing. The fundamentals of the freezing process, and the techniques and equipment used in commercial freezing operations are also explained. The thermophysical properties and the modeling of freeze times are meticulously addressed

in sequence. Aspects of dehydration are detailed from drying fundamentals to drying equipment, modeling, and storage stability. In the final section, separation processes are highlighted: evaporation, membrane processing, freeze concentration, extraction, and osmotic dehydration. This book is ideal for undergraduate students in food science who are taking courses in food processing. It is also a must have resource for food process engineers and researchers to forecast results of food processing methods.

Food Processing: Principles and Applications second edition is the fully revised new edition of this best-selling food technology title. Advances in food processing continue to take place as food scientists and food engineers adapt to the challenges imposed by emerging pathogens, environmental concerns, shelf life, quality and safety, as well as the dietary needs and demands of humans. In addition to covering food processing principles that have long been essential to food quality and safety, this edition of Food Processing: Principles and Applications, unlike the former edition, covers microbial/enzyme inactivation kinetics, alternative food processing technologies as well as environmental and sustainability issues currently facing the food processing industry. The book is divided into two sections, the first focusing on principles of food processing and handling, and the second on

processing technologies and applications. As a hands-on guide to the essential processing principles and their applications, covering the theoretical and applied aspects of food processing in one accessible volume, this book is a valuable tool for food industry professionals across all manufacturing sectors, and serves as a relevant primary or supplemental text for students of food science.

Heat Transfer is important in food processing. This edited book presents a review of ongoing activities in a broad perspective.

Advances in Thermal and Non-Thermal Food Preservation provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies.

Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover: thermal food preservation techniques (e.g., retorting, UHT and aseptic processing), minimal thermal processing (e.g., sous-vide processing), and non-thermal food preservation techniques (e.g., high pressure processing and pulsed technologies). Editors Tewari and Juneja give special emphasis to the commercial aspects of non-conventional food preservation techniques. As the most comprehensive and contemporary resource of its kind, Advances in Thermal and Non-Thermal

Food Preservation is the definitive standard in describing the inactivation of microorganisms through conventional and newer, more novel techniques.

Ohmic heating provides rapid and uniform heating, resulting in less thermal damage than conventional heating and allowing manufacturers to obtain high-quality products with minimum sensorial, nutritional, and structural changes. Ohmic Heating in Food Processing covers several aspects of Ohmic heating: science and engineering, chemistry and physics, biochemistry and nutrition, quality and safety, and development and technology, both basic and applied. It describes the importance of Ohmic technology and how to implement it in practice, addressing basic theory, principles, and applications. Divided into nine sections, this volume covers the basics of Ohmic heating, including a historic overview and fundamental principles; electrical conductivity, its importance, factors that influence it, and data modeling; biological effects of electricity on foods and food components, including microorganisms, enzymes, proteins, carbohydrates, and fats; and Ohmic heating behavior and design parameters. The book also deals with issues in Ohmic heating equipment, Ohmic heating modeling issues, and process validation issues. The authors discuss various applications of Ohmic heating applied to different classes of foods, such as muscle

foods (meat, poultry, and fish), dairy products, fruits, and vegetables. They also examine commercially successful applications of food products processed by Ohmic heating and considers applications of Ohmic heating where preservation is not the main focus, for example, blanching, Ohmic thawing, and the potential for Ohmic heating for long-duration space missions.

One of the most widely used techniques for treating soils contaminated with volatile organic compounds, soil vapor extraction (SVE) can also be applied to semi-volatile organic compounds (SVOCs) if the soil is heated, by applying electromagnetic energy in the radio frequency (RF) range, to increase the vapor pressure of the contaminants. Although RF-SVE systems used in previous field demonstrations have had varying degrees of success, questions remain concerning its viability and cost-effectiveness. *Soil Vapor Extraction Using Radio Frequency Heating: Resource Manual and Technology Demonstration* covers detailed scientific and engineering information that answers these questions. The book includes the necessary databases, equations, and example calculations for RF heating. The theoretical and practical information included will facilitate future testing of RF-SVE treatment of soils. Additionally, the book provides information for a full-scale engineering design of potential RF-SVE applications. The authors use this information to examine

predicted performance, magnitude of costs, and modifications to the design that may decrease cost.

Soil Vapor Extraction Using Radio Frequency Heating: Resource Manual and Technology

Demonstration gives an economic analysis of this innovative technology and considers other possible applications for it. Features

Polymer science faces the challenge of meeting growing market demand for polymers whilst achieving sustainability through environmentally friendly processes. Microwave heating has emerged as a greener technique that accelerates a variety of chemical reactions, including polymerization.

Microwave-assisted reactions can be cleaner and more rapid and economic analyses suggest that the cost of curing polymers may be reduced by switching over to the use of microwaves. This book provides comprehensive coverage of microwave-assisted polymerization. The first chapter introduces readers to the theory behind the accelerating effects of microwaves on chemical reactions and covers the types of commercial microwave reactors being used for synthesis and processing of polymers that are available on the market. Subsequent chapters are organised by type of reaction, including radical homo and co-polymerizations, step growth polymerization and peptide synthesis. Importantly, analysis of processes and product properties in comparison with conventional methods is also detailed. This book will

be a valuable resource for green chemists and polymer scientists and engineers who want to develop sustainable processes.

The Microwave Processing of Foods, Second Edition, has been updated and extended to include the many developments that have taken place over the past 10 years. Including new chapters on microwave assisted frying, microwave assisted microbial inactivation, microwave assisted disinfestation, this book continues to provide the basic principles for microwave technology, while also presenting current and emerging research trends for future use development. Led by an international team of experts, this book will serve as a practical guide for those interested in applying microwave technology. Provides thoroughly up-to-date information on the basics of microwaves and microwave heating Discusses the main factors for the successful application of microwaves and the main problems that may arise Includes current and potential future applications for real-world application as well as new research and advances Includes new chapters on microwave-assisted frying, microbial inactivation, and disinfestation

Dr. Ahmet Mesrur Halefo?lu mostly deals with research fields in body imaging and neuroradiology with multidetector computed tomography and high-resolution magnetic resonance imaging. He has served as postdoctoral research fellow at Johns

Hopkins Hospital. Currently, he is working as an associate professor of radiology in Istanbul, Turkey. He has more than 50 high-impact-factor publications and has written 3 book chapters. He is a member of Turkish Society of Radiology and European Society of Radiology. During the recent years, there have been major breakthroughs in MRI due to developments in scanner technology and pulse sequencing. These important achievements have led to remarkable improvements in neuroimaging and advanced techniques, including diffusion imaging, diffusion tensor imaging, perfusion imaging, magnetic resonance spectroscopy, and functional MRI. These advanced neuroimaging techniques have enabled us to achieve invaluable insights into tissue microstructure, microvasculature, metabolism, and brain connectivity.

Humanity's ability to produce enough food is mostly due to adoption of new methods and technologies by the agricultural industries as they became available. New information, communication and high speed processing and precision agriculture technologies have the potential to transform the agricultural industry. These technologies incorporate radio-frequency and microwave radiation into their systems. This book presents an overview of how these technologies are being used in agricultural systems. The main purpose of the book is to provide a glimpse of what is possible and encourage practitioners in the engineering and agricultural industries to explore how radio-frequency and microwave systems might further enhance the agricultural industry. The authors have extensive experience in agricultural and

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microwave engineering, instrumentation and communication systems.

Engineering and Food for the 21st Century presents important reviews and up-to-date discussions of major topics relating to engineering and food. Internationally renowned contributors discuss a broad base of food engineering and related subjects, including research and prospective industrial applications. The first part begins with recent trends in food engineering and challenges for the future. It then presents important discussions of fundamental aspects of food engineering, including physical chemistry, mass transfer, food rheology, and food structure. Part 2 contains state-of-the-art presentations on thermal processing and packaging, minimal processing, emerging technologies, process control, biotechnology, and environmental factors associated with the processing of food.

A number of novel thermal and nonthermal processing methods are in active research and development in industry, academic and government laboratories. A key step that needs to be addressed is how to best package commodities processed by high pressure, pulsed electric fields, UV, irradiation, microwave or radio frequency heating, bioactive coating/packaging, or the treatment with probiotics to best preserve the benefits of improved product quality imparted by these emerging preservation technologies. Packaging for Nonthermal Processing of Food reviews typical nonthermal processes, the characteristics of food products after nonthermal treatments, and packaging parameters to preserve the quality and enhance the food safety of the products. In addition, the critical role of information carried by packaging materials to make a new product produced by a novel process attractive to consumers is discussed.

Packaging for Nonthermal Processing of Food offers many benefits to industry for providing the practical information on

the relationship between new processes and packaging materials, to academia for constructing the fundamental knowledge, and to regulatory agencies for acquiring deeper understanding on the packaging requirements for new processes.

In the 21st Century, processing food is no longer a simple or straightforward matter. Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes. A highly interdisciplinary science, food process design draws upon the principles of chemical and mechanical engineering, microbiology, chemistry, nutrition and economics, and is of central importance to the food industry. Process design is the core of food engineering, and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption. Handbook of Food Process Design is a major new 2-volume work aimed at food engineers and the wider food industry. Comprising 46 original chapters written by a host of leading international food scientists, engineers, academics and systems specialists, the book has been developed to be the most comprehensive guide to food process design ever published. Starting from first principles, the book provides a complete account of food process designs, including heating and cooling, pasteurization, sterilization, refrigeration, drying, crystallization, extrusion, and separation. Mechanical operations including mixing, agitation, size reduction, extraction and leaching processes are fully documented. Novel process designs such as irradiation, high-pressure processing, ultrasound, ohmic heating and pulsed UV-light are also presented. Food packaging processes are considered, and chapters on food quality, safety and commercial imperatives portray the role process design in the broader context of food production and consumption.

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Food processing technologies are an essential link in the food chain. These technologies are many and varied, changing in popularity with changing consumption patterns and product popularity. Newer process technologies are also being evolved to provide the added advantages. Conventional and Advanced Food Processing Technologies fuses the practical (application, machinery), theoretical (model, equation) and cutting-edge (recent trends), making it ideal for industrial, academic and reference use. It consists of two sections, one covering conventional or well-established existing processes and the other covering emerging or novel process technologies that are expected to be employed in the near future for the processing of foods in the commercial sector. All are examined in great detail, considering their current and future applications with added examples and the very latest data. Conventional and Advanced Food Processing Technologies is a comprehensive treatment of the current state of knowledge on food processing technology. In its extensive coverage, and the selection of reputed research scientists who have contributed to each topic, this book will be a definitive text in this field for students, food professionals and researchers.

UV light is one of a number of emerging non-thermal food processing technologies that can be used in a broad range of applications producing food products with longer shelf-life, more safe, and with higher nutritional quality. The new edition of Ultraviolet Light in Food Technology: Principles and Applications will present recent understanding of the fundamentals of UV light along with new applied knowledge that has accumulated during the 7 years since the first edition published in 2009. The new edition of the book will have 11 chapters including 2 new chapters--on chemical destruction with UV light and food plant safety—along with 6 chapters greatly expanded and updated.

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This volume covers many new trends and developments in food science, including preparation, characterization, morphology, properties, and recyclability. The volume considers food quality, shelf life, and manufacturing in conjunction with human nutrition, diet, and health as well as the ever-growing demand for the supply and production of healthier foods. Distinguished scientists specializing in various disciplines discuss basic studies, applications, recent advances, difficulties, and breakthroughs in the field. The volume includes informative discussions and new research on food formulations, manufacturing techniques, biodegradably flexible packaging, packaged foods, beverages, fruits and vegetable processing, fisheries, milk and milk products, frozen food and thermo processing, grain processing, meat and poultry processing, rheological characteristics of foods, heat exchangers in the food industry, food and health (including natural cures and food supplements), spice and spice processing, and more.

The problem of creating microbiologically-safe food with an acceptable shelf-life and quality for the consumer is a constant challenge for the food industry. Microbial decontamination in the food industry provides a comprehensive guide to the decontamination problems faced by the industry, and the current and emerging methods being used to solve them. Part one deals with various food commodities such as fresh produce, meats, seafood, nuts, juices and dairy products, and provides background on contamination routes and outbreaks as well as proposed processing methods for each commodity. Part two goes on to review current and emerging non-chemical and non-thermal decontamination methods such as high hydrostatic pressure, pulsed electric fields, irradiation, power ultrasound and non-thermal plasma. Thermal methods such as microwave, radio-frequency and infrared heating and food surface

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pasteurization are also explored in detail. Chemical decontamination methods with ozone, chlorine dioxide, electrolyzed oxidizing water, organic acids and dense phase CO₂ are discussed in part three. Finally, part four focuses on current and emerging packaging technologies and post-packaging decontamination. With its distinguished editors and international team of expert contributors, *Microbial decontamination in the food industry* is an indispensable guide for all food industry professionals involved in the design or use of novel food decontamination techniques, as well as any academics researching or teaching this important subject. Provides a comprehensive guide to the decontamination problems faced by the industry and outlines the current and emerging methods being used to solve them Details backgrounds on contamination routes and outbreaks, as well as proposed processing methods for various commodities including fresh produce, meats, seafood, nuts, juices and dairy products Sections focus on emerging non-chemical and non-thermal decontamination methods, current thermal methods, chemical decontamination methods and current and emerging packaging technologies and post-packaging decontamination

Rapid expansion of research on the development of novel food processes in the past decade has resulted in novel processes drawn from fields outside the traditional parameters of food processing. Providing a wealth of new knowledge, *Novel Food Processing: Effects on Rheological and Functional Properties* covers structural and functional changes at the micro level, and their implications at the macro level, in food exposed to new and emerging technologies. Contributions from an international panel with academic and professional credentials form the backbone of this work. They focus on the functional, rheological, and micro-structural changes that occur in foods when using emerging

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technologies such as high pressure processing, Ohmic heating, pulse electric fields, and ultraviolet radiation. The book examines new and innovative applications and presents the impact of these research findings on the nutritional aspects of protein and carbohydrate containing foods. It also considers the synergic effects of protein-starch components. Each chapter provides an in-depth analysis of a novel technology and its effect on food structure and function. New directions in food processing will continue to be influenced by diverse fields and used to respond to consumer concerns about food safety, quality, sensory attributes, and nutrition. Combining coverage of technological applications with the chemistry of food and biomaterials, this book illustrates in a very clear and concise fashion the structure-functionality relationship and how it is affected by newly developed and increasingly popular processing technologies.

Prometheus brought fire to mankind Arthur R. von Hippel "Dielectrics and Waves", 1954 Our contribution? There are only few areas of research and development of a comparable scientific and technological extension as microwave and high frequency processing. "Processing" means not only application of radiation of 300 MHz to 300 GHz frequency to synthesis, heating or ionisation of matter but also generation, transmission and detection of microwave and radio frequency radiation. Microwave and high frequency sources positioned in the orbit are the foundation of modern satellite telecommunication systems, gyrotron tubes being presently developed in different countries all over the world will most probably be the major devices to open up a new era of energy supply to mankind by means of ionisation plasma. Although initiated by military purposes during the Second World War (RADAR, Radio Detection and Ranging), microwave and high frequency utilisation has spread over almost every important aspect of normal day life since then,

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from individual mobile phones and kitchen microwave ovens to industrial food processing, production of composites as sustainable building materials, green chemistry, medical applications and finally infrastructure installations like GPS and Galileo, to name only few examples. These different areas of microwave and high frequency radiation application can not be unified within one group of scientists and technologists. There are several distinguished communities active e.g., in the area of telecommunication systems, strong microwaves for fusion plasma or plasma based materials processing.

Thermal processing remains one of the most important processes in the food industry. Now in its second edition, *Thermal Food Processing: New Technologies and Quality Issues* continues to explore the latest developments in the field. Assembling the work of a worldwide panel of experts, this volume highlights topics vital to the food industry today and

This book offers a broad coverage of the theory and practice of industrial microwave heating. It introduces the physical processes behind dipolar and conductivity loss mechanisms and follows with a thorough presentation of dielectric property data of many industrial materials as a function of the moisture content, temperature and frequency, focussing on the interpretation of such data as regards the suitability for processing these materials with microwave energy. The basic equations which govern the power dissipation, attenuation, phase constant, penetration depth and skin depth are derived from first principles while the transport equations of heat, mass and pressure are qualitatively described, giving particular emphasis to the physical mechanisms behind high frequency drying. The book provides established procedures backed by theoretical formulations for the design of industrial travelling wave and multimode applicators. It also provides

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extensive coverage of single mode fundamental or higher order resonant cavities and outlines a number of atypical applicator structures. It describes the essential features of processing with microwaves under vacuum and presents a brief introduction to the mechanisms which lead to gas breakdown. It stresses the need for a degree of hybridisation with other electrical or conventional heating systems and discusses a few such schemes. The book outlines a number of systems for limiting leakage from on-line industrial microwave systems and concludes with an extensive discussion of successful industrial applications.

Thermal technologies have long been at the heart of food processing. The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour. An essential issue for food manufacturers is the effective application of thermal technologies to achieve these objectives without damaging other desirable sensory and nutritional qualities in a food product. Edited by a leading authority in the field, and with a distinguished international team of contributors, Thermal technologies in food processing addresses this major issue. Part one of the collection begins with reviews of conventional retort and continuous heat technologies. Part two then looks at the key issues of effective measurement and control in ensuring that a thermal process is effective whilst minimising any undesirable changes in a food. There are chapters on temperature and pressure measurement, validation of heat processes, modelling and simulation of thermal processes, and the measurement and control of changes in a food during thermal processing. The final part of the book looks at emerging thermal technologies which becoming more widely used in the food industry. There are chapters on radio frequency heating, microwave processing, infrared heating, instant and high-heat infusion, and ohmic heating A final

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chapter considers how thermal processing may be combined with high pressure processing in producing safe, minimally-processed food products. Thermal technologies in food processing provides food manufacturers and researchers with an authoritative review of thermal processing and food quality.

Textbook designed for an advanced undergraduate course in industrial applications of microwaves. Provides knowledge about the possibilities of the microwave technique in implementing practical measurement sensors. Knowledge of the fundamentals of physics and electronics is assumed.

Annotation copyri

The processing of food generally implies the transformation of the perishable raw food to value-added products. It imparts benefits, such as the destruction of surface microflora, and inactivation of deleterious enzymes, such as peroxidase, leading to a greater shelf life of the food. It also enhances color and texture while maintaining quality of products and makes them edible. However, it also has an inevitable impact on nutritional quality attributes, such as increase or decrease in certain vitamins and bioactive metabolites among others.

Food Processing Technologies: Impact on Product Attributes covers a range of food processing technologies and their effect on various food product attributes, such as bioactive compounds, safety, and sensory and nutritional aspects of the food upon processing. There are eight major parts in the book. Part I covers the conventional processing technologies. Parts II, III, IV, and V deal with various novel processing technologies, including impingement processing technologies, electro-magnetic processing technologies, physico-mechanical processing technologies, and electro-technologies. Part VI introduces chemical processing technologies. Part VII comprise irradiation processing technology, and the final part is focused on biological

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processing technology, detailing the application of enzymes in food processing. Numerous studies were carried out to find the impact of these processing technologies on various aspects of food and associated health promotion properties. Both positive and negative results were obtained based on nature of foods, processing type, and duration of processing, and this book covers these results in depth.

Radio-Frequency Heating in Food Processing: Principles and Applications covers the fundamentals of radio-frequency (RF) heating and the use of RF-heating technologies in modern food processing, preservation, and related industries.

Focusing on industrial and lab-scale applications where RF heating has been employed successfully or reported to have

A comprehensive survey of thermal processing and modelling techniques in food process engineering. It combines theory and practice to solve actual problems in the food processing industry - emphasizing heat and mass transfer, fluid flow, electromagnetics, stochastic processes, and neural network analysis in food systems. There are specific case stu

Dielectric Properties of Agricultural Materials and Their Applications provides an understanding of the fundamental principles governing dielectric properties of materials, describes methods for measuring such properties, and discusses many applications explored for solving industry problems. The information in this reference stimulates new research for solving problems associated with production, handling, and processing of agricultural and food products.

Anyone seeking a better understanding of dielectric properties of materials and application of radio-frequency and microwave electromagnetic energy for solution of problems in agriculture and related fields will find this an essential resource. Presents applications of dielectric properties for sensing moisture in grain and seed and the use of such properties in radio-frequency and microwave dielectric

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heating of agricultural materials Offers information for finding correlations between dielectric properties and quality attributes such as sweetness in melons, or other desired characteristics of agricultural products Identifies conditions for selective dielectric heating of materials such as insects in grain or biological organisms in soils Provides a solid understanding of dielectric properties and the variables that influence these properties

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The second edition of Emerging Technologies in Food Processing presents essential, authoritative, and complete literature and research data from the past ten years. It is a complete resource offering the latest technological innovations in food processing today, and includes vital information in research and development for the food processing industry. It covers the latest advances in non-thermal processing including high pressure, pulsed electric fields, radiofrequency, high intensity pulsed light, ultrasound, irradiation, and addresses the newest hurdles in technology where extensive research has been carried out. Provides an extensive list of research sources to further research development Presents current and thorough research results and critical reviews Includes the most recent technologies used for shelf life extension, bioprocessing simulation and optimization

Interactions of electromagnetic fields with materials at high frequencies have given rise to a vast array of practical applications in industry, science, medicine, and consumer markets. Applicators or probes, which are the front end of these systems, provide the field that interacts with the material. This book takes an integrated approach to the area of high frequency applicators and probes for material interactions, providing a toolkit for those who design these

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devices. Particular attention is given to real-world applications and the latest developments in the area. Mathematical methods are provided as design tools, and are often simplified via curve-fitting techniques that are particularly usable by handheld calculators. Useful equations and numerically solved examples, using situations encountered in practice, are supplied. Above all, this volume is a comprehensive and useful reference where the reader can find design rules and principles of high frequency applicators and probes for material processing and sensing applications. Electronic and electrical R&D engineers, physicists, university professors and students will all find this book a valuable reference. Mehrdad Mehdizadeh is with the DuPont Company, Engineering Research & Technology Division in Wilmington, Delaware. His areas of expertise include high frequency hardware and electromagnetic methods of processing, sensing, and characterization of materials. His work and innovation in industrial, scientific, and medical applications of radio frequency and microwaves has resulted in 19 US patents and a number of publications. He earned his Ph.D. and M.S. from Marquette University (1983, 1980), and a B.S. from Sharif University of Technology (1977), all in electrical engineering. Dr. Mehdizadeh is a Senior Member of the Institute of Electrical and Electronic Engineers (IEEE), Sigma Xi (Scientific Research Society), the International Microwave Power Institute (IMPI), and a voting member of IEEE Standard Association. • Books in this area are usually theoretical; this book provides practical information for those who actually intend to design a system • Features real world and numerically solved examples, and curve-fitted simple equations to replace complex equations provided in typical texts • Author is a voting member of IEEE Standards Association

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