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Sinopsis

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Pulsed electric field (PEF) food processing is a novel, non-thermal preservation method that uses a series of short, high voltage electrical pulses for microbial inactivation. This process has minimal detrimental effects on food quality attributes and has the potential to produce foods with excellent sensory and nutritional quality and shelf-life. Based on the results of a project that led to the first commercial application of PEF processing, Food Preservation by Pulsed Electric Fields: From Research to Applications provides comprehensive coverage of the technology, from research into product safety and technology development to implementation.

Contents.

Introduction

Preservation of food by pulsed electric fields: an introduction

S Notermans, Foundation Food Micro and Innovation, The Netherlands

History of pulsed electric field treatment

S Toepfl, V Heinz, Deutsches Institut für Lebensmitteltechnik (DIL) e.V and D Knorr, Berlin University of Technology, Germany

Part 1 Technology

Circuitry and pulse shapes in pulsed electric field treatment of food

S W H de Haan Delft University of Technology, The Netherlands

Chamber design for pulsed electric field treatment of food

E van den Bosch, formerly University of Delft, The Netherlands

Electrochemistry in pulsed electric field treatment chambers

B Roodenburg, Delft University of Technology, The Netherlands

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Bonilla y Asociados
desde 1950



Hygienic design for pulsed electric field installations
C Smit and W de Haan, Stork Food Systems, The Netherlands

Technical and occupational safety requirements when treating foods by pulsed electric fields
P H F Morshuis, Delft University of Technology, The Netherlands

Part 2 Product Safety and Quality
Microbial inactivation kinetics of pulsed electric field treatment
M B Fox, NIZO food research, The Netherlands

Probable mechanisms of microbial inactivation by pulsed electric fields
G Saulis, Vytautas Magnus University, Lithuania and P C Wouters, Unilever Research & Development Vlaardingen, The Netherlands

Adaptation potential of microorganisms treated by pulsed electric fields
D Rodrigo, M Zúñiga, A Rivas and A Martínez, Instituto de Agroquímica y Tecnología de Alimentos, Spain and S Notermans, Foundation Food Micro and Innovation, The Netherlands.

Hurdle technology and preservation of food by pulsed electric fields
I Álvarez, University of Zaragoza, Spain and V Heinz, Deutsches Institut für Lebensmitteltechnik (DIL) e.V, Germany

Validating the safety of foods treated by pulsed electric fields
L Keener, International Product Safety Consultants, Inc, USA

Toxicological aspects of preservation of food by pulsed electric fields
A M Matser, H Schuten, H C Mastwijk, Food Technology Centre Wageningen UR, and A Lommen, RIKILT-Institute of Food Safety, The Netherlands

Impact of pulsed electric fields on food enzymes and shelf life
P Elez-Martínez, O Martín-Belloso, Universitat de Lleida and D Rodrigo, F Sampedro, Consejo Superior de Investigaciones Científicas, Spain

Part 3 Applications
Public acceptance of pulsed electric fields processing
L Frewer and A Fischer, Social Sciences Group Wageningen UR, The Netherlands

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Bonilla y Asociados
desde 1950



Economic aspects of pulsed electric fields treatment of food

H Hoogland Unilever Research & Development Vlaardingen and W de Haan, Stork Food Systems, The Netherlands.

Applications of pulsed electric fields processing of food

B Altunakar, S R Gurram and G V Barbosa-Cánovas, Washington State University, USA

Pitfalls of pulsed electric fields processing

H L M Lelieveld, formerly Unilever Research & Development Vlaardingen, H C Mastwijk, Food Technology Centre Wageningen UR, and E van den Bosch, formerly University of Delft, The Netherlands

Technologies related to pulsed electric fields processing and their potential

H L M Lelieveld, formerly Unilever Research & Development Vlaardingen, and S W H de Haan, Delft University of Technology, The Netherlands

Future potential of pulsed electric fields: treatment of bacterial pores, emulsions and packed products

H C Mastwijk and P V Bartels, Food Technology Centre Wageningen UR, The Netherlands

Definitions and guidelines for reporting on Pulsed Electric Field experiments

H C Mastwijk, K Gulfo-van Beusekom, I.E.Pol-Hofstad, H Schuten, M Boonman and P V Bartels, Food Technology Centre Wageningen UR, The Netherlands

Scaling up of equipment for pulsed electric field treatment of foods

E van den Bosch, formerly University of Delft, The Netherlands

Regulatory acceptance of pulsed electric fields processing of foods

M Smith, formerly Unilever Health Institute Vlaardingen, The Netherlands and Philip Morris International, Switzerland