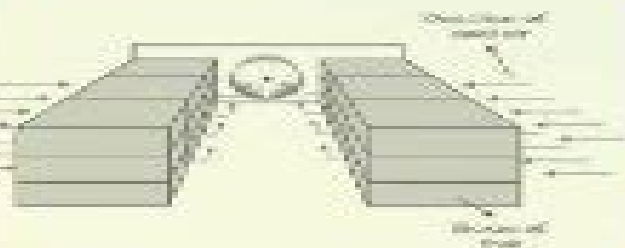




Advances in Fruit Processing Technologies

Edited by
Sueli Rodrigues
Fabiano André Narciso Fernandes



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Advances In Fruit Processing Technologies Contemporary Food Engineering

Umezuruike Linus Opara



Advances In Fruit Processing Technologies Contemporary Food Engineering:

Advances in Fruit Processing Technologies, 2012 **Advances in Fruit Processing Technologies** Sueli

Rodrigues, Fabiano Andre Narciso Fernandes, 2012-05-18 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 Advances in Fruit Processing Technologies Sueli Rodrigues, Fabiano Andre Narciso Fernandes, 2012-05-18 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 **Agricultural, Biosystems, and**

Biological Engineering Education Umezuruike Linus Opara, 2024-09-30 Agricultural engineering developed as an engineering discipline underpinned by physics applies scientific principles knowledge and technological innovations in the agricultural and food industries During the last century there was exponential growth in engineering developments which has improved human wellbeing and radically changed how humans interact with each other and our planet Among these Agricultural Mechanization is ranked among the top 10 in a list of 20 Top Engineering Achievements of the last century that have had the greatest impact on the quality of life While many success stories abound the problems of low appeal among students identity crises and limited job opportunities in many climes continue to trouble the discipline s future in many parts of the world Yet agriculture and agricultural engineering remain fundamental to assuring food and nutrition security for a growing global population Agricultural Biosystems and Biological Engineering Education provides the first comprehensive global review and synthesis of different agricultural biosystems and biological engineering education approaches including a detailed exposition of current practices from different regions Key Features Describes novel approaches to curriculum design

and reform Outlines current and emerging epistemology and pedagogies in ABBE education Provides a framework to grow agricultural engineering in Africa and other developing regions Highlights the role of ABBE education in the context of the SDGs Presented in 3 parts and containing 42 chapters this book covers the historical evolution of agricultural engineering education and discusses the emergence of biological and biosystems engineering education It will appeal to engineers and other professionals education planners and administrators and policy makers in agriculture and other biological industries Chapters 4 11 19 32 and 41 of this book are freely available as a downloadable Open Access PDF at <http://www.taylorfrancis.com> under a Creative Commons Attribution Non Commercial No Derivatives CC BY NC ND 4.0 license **Innovative**

Processing Technologies for Foods with Bioactive Compounds Jorge J. Moreno, 2016-08-05 Natural foods like fruits and vegetables represent the simplest form of functional foods and provide excellent sources of functional compounds Maximizing opportunities to make use of and incorporate these compounds requires special processing Fortunately technologies available to produce food with enhanced active compounds have advanced significantly over the last few years This book covers the fundamentals as well as the innovations made during the last few years on the emerging technologies used in the development of food with bioactive compounds **Engineering Aspects of Food Emulsification and**

Homogenization Marilyn Rayner, Petr Dejmek, 2015-04-24 Emulsions are found in a wide variety of food products pharmaceuticals paints and cosmetics thus emulsification is a truly multidisciplinary phenomenon Therefore understanding of the process must evolve from the combination of at least three different scientific specializations Engineering Aspects of Food Emulsification and Homogenization d **Food Engineering Handbook** Theodoros Varzakas, Constantina

Tzia, 2014-11-24 Food Engineering Handbook Food Process Engineering addresses the basic and applied principles of food engineering methods used in food processing operations around the world Combining theory with a practical hands on approach this book examines the thermophysical properties and modeling of selected processes such as chilling freezing and dehydration A complement to Food Engineering Handbook Food Engineering Fundamentals this text Discusses size reduction mixing emulsion and encapsulation Provides case studies of solid liquid and supercritical fluid extraction Explores fermentation enzymes fluidized bed drying and more Presenting cutting edge information on new and emerging food engineering processes Food Engineering Handbook Food Process Engineering is an essential reference on the modeling quality safety and technologies associated with food processing operations today **Improving Food Quality with Novel**

Food Processing Technologies Özlem Tokuşoğlu, Barry G. Swanson, 2014-12-01 Consumers around the world have become better educated and more demanding in their identification and purchase of quality health promoting foods therefore the food industry requires innovative technologies to provide their clientele with safe and stable foods that meet safety regulations Improving Food Quality with Novel Food Processing Technologies details novel processing technologies including high pressure processing HPP and pulsed electrical fields PEFs that can improve the quality of food from functionality

chemistry microbiology bioactive quantity and shelf life standpoints The authors discuss how to improve food functionality with high hydrostatic pressure HHP and PEFs They focus on improving the quality and retaining bioactive constituents of fruits and vegetables and improving the quality of dairy egg meat and seafood products with HHP Broad in scope the book also reviews the modeling and simulations of HHP inactivation of microorganisms and the relative effects of HHP processing on food allergies and intolerances It then discusses improving food functionality with PEF processes in dairy and egg products fruit juices and wine A chapter attending to industrial applications of HHP and PEF systems and potential commercial quality and shelf life of food products concludes this discussion During the past decade novel processing technologies including HHP ultrasound PEF and advanced heating technologies containing microwave ohmic heating and radio frequency have frequently been applied in the processing of foods and beverages Successful research and identification of economic benefits including energy and water conservation as well as demonstrated safety and fresh like quality attributes will improve consumer perception of nonthermal technologies and result in further development by the food industry around the world In an in depth exploration of these novel technologies the book gives you the skills for product development and improvement

Biopolymer Engineering in Food Processing Vania Regina Nicoletti Telis, 2012-05-29 Due to their unique properties and ability to interact with other food components biopolymers have traditionally played a major role in food processing Biopolymer Engineering in Food Processing explores processing technology associated with biopolymer applications and discusses both operational and economic aspects Following an overview of biopolymer applications and their functionality in different processes the text examines Production routes availability costs and physicochemical properties of commercial biopolymers Rheology of biopolymer suspensions how concentration and shear may affect their flow behavior and their response to pressure losses and heat transfer during flow Effects of food processing and storage conditions on the viscoelastic and textural properties of food gels Mechanical and mass transfer properties of films and coating produced from biopolymers composites and nanocomposites The use of biopolymer coatings to reduce oil uptake during deep fat frying of foods and in modified atmosphere storage of foods The book also explores the application of biopolymers in separation processes for recovery of biocompounds It discusses biopolymer behavior during thermoplastic extrusion and the response of certain cereals and snacks to extrusion operating parameters Finally it reviews engineering aspects of biopolymers used as drying aids in spray drying and freeze drying of fruit juices and pulps and discusses biopolymers used as cryoprotectants in food freezing A comprehensive source of scientific and technical information for those involved with process design and research and development the book is also an ideal reference for academic researchers and undergraduate and postgraduate students

Fermentation Processes Engineering in the Food Industry Carlos Ricardo Soccol, Ashok Pandey, Christian Larroche, 2013-03-27 With the advent of modern tools of molecular biology and genetic engineering and new skills in metabolic engineering and synthetic biology fermentation technology for industrial

applications has developed enormously in recent years Reflecting these advances Fermentation Processes Engineering in the Food Industry explores the state of the art of the engineering technology aspects of fermentation processes in diverse food sectors The book describes the benefits of fermented foods in human health in both dairy and non dairy products and beverages It examines applications of microalgae in the food industry and explains the application of metabolic engineering in the production of fermented food ingredients Exploring a host of important topics in engineering fermentation processes the book covers topics such as Methods and techniques for the isolation improvement and preservation of the microbial cultures used in the food fermentation industry The fundamentals of fermentation processes modes of fermentation and the principles of upstream operation Physical and chemicals factors that affect fermentation processes Different types of fermenters employed in submerged and solid state fermentation Unitary operations for solid liquid separation concentration and drying of fermented foods Instrumentation and control of industrial fermentation processes The final chapter discusses the potential application of a biorefinery concept to add value to food industry wastes and presents a case study describing an integrated project in which the concept was applied An essential reference for all food sector professionals this volume surveys critical trends in the food beverage and additive industry and explores the sustainability of these processes

Bioreactor Technology in Food Processing Rosane F. Schwan,V. K. Joshi,Disney R. Dias,2024-11-29 Bioreactor Technology in Food Processing brings peculiarities specificities and updates on bioreactors and bioprocesses related to food and beverage production The 26 chapters of this book are the result of the participation of more than 70 professionals including professors researchers and experts from the industrial sector from different countries around the world The chapters cover such topics as history classification scale up analytical tools and mathematical and kinetic models for the operation of bioreactors in the food industry In addition chapters detail the characteristics of bioreactors for the production of food bread cheese and coffee fermentation and fermented beverages beer wine distilled beverages and organic compounds such as enzymes acids aromas and pigments biocolorants among others Key Features Describes the basic and applied aspects of bioreactor in food processing Gathers information on bioreactors that is scattered in different journals and monographs as reviews and research articles Covers various types of bioreactors including stirred tank airlift photo bioreactor and disposable bioreactors Gives a broad overview of what exactly is involved in designing a bioreactor and optimizing its performance and finally their applications in the food processing industry The broad interdisciplinary approach of this book will certainly make your reading very interesting and we hope that it can contribute to knowledge and instigate creative thinking to overcome the challenges that food bioprocessing brings us [Food Engineering Handbook, Two Volume Set](#) Theodoros Varzakas,Constantina Tzia,2014-12-12 Food Engineering Handbook Two Volume Set provides a stimulating and up to date review of food engineering phenomena It also addresses the basic and applied principles of food engineering methods used in food processing operations around the world Combining theory with a practical hands on approach this set

examines the thermophysical properties **Handbook of Food Processing** Theodoros Varzakas, Constantina Tzia, 2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Preservation presents the information necessary to design food processing operations and goes on to describe the equipment needed to carry them out in detail The book covers every step in the sequence of converting raw material to the final product It also discusses Engineering Aspects of Food Biotechnology Jose A. Teixeira, Antonio A. Vicente, 2013-08-29 Food biotechnology's typical developments and applications have occurred in the fields of genetics and in enzyme and cell based biological processes with the goal of producing and improving food ingredients and foods themselves While these developments and applications are usually well reported in terms of the underlying science there is a clear lack of information on the engineering aspects of such biotechnology based food processes Filling this gap Engineering Aspects of Food Biotechnology provides a comprehensive review of those aspects from the development of food processes and products to the most important unit operations implied in food biotechnological processes also including food quality control and waste management The book focuses on the use of biotechnology for the production of ingredients to be used in the food industry It addresses two relevant issues consumer's awareness of the relation between nutrition and good health and the importance of environmental sustainability in the food chain i.e production of polymers and in vitro meat A chapter on the application of process analytical technology highlights the importance of this tool for satisfying the increasingly sophisticated and strict policies for quality control and monitoring of specific process phases The book includes a detailed presentation of relevant unit operations developed to extract/purify the ingredients of biotechnological origin intended for food applications In addition to examining the contributions of biotechnology to producing and improving food ingredients the book provides a concise description of the role biotechnology plays in adding value to food processing by products including post harvest losses in relevant industries of the food sector It builds a foundation for further research and development in the food processing industry *Handbook of Food Processing, Two Volume Set* Theodoros Varzakas, Constantina Tzia, 2015-11-04 Authored by world experts the Handbook of Food Processing Two Volume Set discusses the basic principles and applications of major commercial food processing technologies The handbook discusses food preservation processes including blanching pasteurization chilling freezing aseptic packaging and non thermal food processing It describes *Advances in Technologies for Producing Food-relevant Polyphenols* Jose Cuevas Valenzuela, Jose Rodrigo Vergara-Salinas, Jose Ricardo Perez-Correa, 2016-09-19 The growing concern for human wellbeing has generated an increase in the demand for polyphenols secondary plant metabolites that exhibit different bioactive properties This increasing demand is mainly due to the current applications in the food industry where polyphenols are considered essential for human health and nutrition Advances in Technologies for Producing Food relevant Polyphenols provides researchers scientists engineers and professionals involved in the food industry with the latest methodologies and equipment useful to extract isolate purify and

analyze polyphenols from different available sources such as herbs flora vegetables fruits and agro industrial wastes Technologies currently used to add polyphenols to diverse food matrices are also included This book serves a reference to design and scale up processes to obtain polyphenols from different plant sources and to produce polyphenol rich foods with bioactive properties e g antioxidant antibacterial antiviral anticancer properties of interest for human health and wellbeing

Modified Atmosphere and Active Packaging Technologies Ioannis Arvanitoyannis, 2012-06-12 Many factors are relevant in making the proper choice of food packaging material including those related to shelf life and biodegradability To meet these demands new processing and preservation techniques have arisen most notably modified atmosphere packaging MAP and active packaging AP Modified Atmosphere and Active Packaging Technologies presents an overview of the current status of MAP and AP exploring techniques methodologies applications and relevant legislation For clarity and easy reference the book is divided into seven convenient sections Principles Materials Gases and Machinery for MAP provides a basic overview of the topic and defines modified atmosphere controlled atmosphere and active packaging Safety and Quality Control of MAP Products examines the effect of MAP on various foods and discusses governmental control mechanisms to ensure food safety Applications of MAP in Foods of Animal Origin explores how MAP can be used in fish meat poultry and dairy products Applications of MAP in Foods of Plant Origin discusses MAP for cereals minimally processed vegetables fruits and bakery products Other Applications of MAP reviews MAP s use in ready to eat RTE foods and coffee tea beer and snack foods Active Packaging and its New Trends examines issues related to nanotechnology and bioactive packaging Consumer Behavior Sensory Analysis and Legislation covers legislation in the European Union the United States and Canada and presents conclusions and new issues on the horizon From the very basics films gases techniques and applications up to the latest advances nanotechnology and bioactive compounds this book covers nearly all issues related to MAP and AP providing an essential reference for food scientists and engineers agriculturalists chemists and all those on the cutting edge of food packaging

Juice Processing Victor Falguera, Albert Ibarz, 2014-04-01 The ability to provide quality juices that contain proper vitamins and nutritional components strongly depends on the processes fruits undergo during the various stages of industrial manufacturing New technologies have been developed to help ensure the production of quality juices without neglecting safety Covering both new approaches to traditio

Fruit Preservation Amauri Rosenthal, Rosires Deliza, Jorge Welti-Chanes, Gustavo V. Barbosa-Cánovas, 2018-11-05 Fruits and fruit based products are in most cases associated with very good sensory characteristics health well being perishability relatively easy to mix with food products of diverse origin amenable to be processed by conventional and novel technologies Given the multiplicity of aspects whenever fruit preservation is considered the editors took the challenge of covering in a thorough comprehensive manner most aspects dealing with this topic To accomplish these goals the editors invited well known colleagues with expertise in specific disciplines associated with fruit preservation to contribute chapters to this book Eighteen chapters were assembled in a

sequence that would facilitate like building blocks to have at the same time a birds eye view and an in depth coverage of traditional and novel technologies to preserve fruits Even though processing took center stage in this book ample space was dedicated to other relevant and timely topics on fruit preservation such as safety consumer perception sensory and health aspects FEATURES Traditional and Novel Technologies to Process Fruits Microwaves Ohmic Heating UV C light Irradiation High Pressure Pulsed Electric Fields Ultrasound Vacuum Impregnation Membranes Ozone Hurdle Technology Topics Associated with Fruit Preservation Safety Nutrition and Health Consumer Perception Sensory Minimal Processing Packaging Unit Operations for Fruit Processing Cooling and Freezing Dehydration Frying *Current Trends and Future Developments on (Bio-) Membranes* Angelo Basile, Frank Lipnizki, Mohammad Reza Rahimpour, Vincenzo Piemonte, 2024-01-10 Current Trends and Future Developments on Bio Membranes Engineering with Membranes discusses various aspects of membrane engineering This includes but is not limited to the role of membranes in food production treatment and recovery their applications in electrochemical processes and devices in drug delivery and in ionic materials such as salts acids and bases recovery In addition this book approaches the above topics in a different angle than the existing publications i e reviews technical difficulties environmental challenges and economic analysis Membranes are one of the technologies which can affect various aspects of engineering dealing with feeds and products Membranes demonstrate selective purifying properties hence membranes can help in the removal of various pollutants onsite and without the need of adding extra units and apparatuses Besides that membranes help reactions shift forward and make the whole process more efficient Describes the role of membrane in food production treatment and purification Discusses the membrane applications in electronic processes and electrochemical devices Covers membranes in drug delivery systems and drug industries Reviews membranes in ionic materials recovery such as salts acids and bases

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