

Adapting High Hydrostatic Pressure for Food Processing Operations

Tatiana Koutchma



Adapting High Hydrostatic Pressure Hpp For Food Processing Operations Tatiana Koutchma

**Christopher J. Doona, Florence E.
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Adapting High Hydrostatic Pressure Hpp For Food Processing Operations Tatiana Koutchma:

Adapting High Hydrostatic Pressure (HPP) for Food Processing Operations Tatiana Koutchma, 2014-06-21 Adapting High Hydrostatic Pressure HPP for Food Processing Operations presents commercial benefits of HPP technology for specific processing operations in the food industry including raw and ready to eat RTE meat processing dairy and seafood products drinks and beverages and other emerging processes The book presents high hydrostatic pressure processing HPP for treatment of different groups of raw and finished products focusing on specific pressure induced effects that will lead to different biological impacts and the information necessary for specifying HPP process and equipment It also discusses phenomena of compression heating the HPP in container principle requirements for plastic materials factors affecting efficacy of HPP treatments and available commercial systems Additionally the book provides updated information on the regulatory status of HPP technology around the world This book is an ideal concise resource for food process engineers food technologists product developers federal and state regulators equipment manufacturers graduate students and educators involved in research and development Includes case studies for HPP treatment of commercially produced foods with information regarding different HPP processing equipment Gives examples of specific applications for meat and poultry products treatments fresh juices and beverages and seafood Covers energy savings environmental aspects of HPP technology and regulatory status *High Pressure Processing of Food* V.M. Balasubramaniam, Gustavo V. Barbosa-Cánovas, Huub Lelieveld, 2016-01-28 High pressure processing technology has been adopted worldwide at the industrial level to preserve a wide variety of food products without using heat or chemical preservatives High Pressure Processing Technology Principles and Applications will review the basic technology principles and process parameters that govern microbial safety and product quality an essential requirement for industrial application This book will be of interest to scientists in the food industry in particular to those involved in the processing of products such as meat fish fruits and vegetables The book will be equally important to food microbiologists and processing specialists in both the government and food industry Moreover it will be a valuable reference for authorities involved in the import and export of high pressure treated food products Finally this update on the science and technology of high pressure processing will be helpful to all academic industrial local and state educators in their educational efforts as well as a great resource for graduate students interested in learning about state of the art technology in food engineering *Advances in Food Applications for High Pressure Processing Technology* Hafiz Muhammad Shahbaz, Farah Javed, Jiyong Park, 2023-06-20 This Brief provides an overview of commercially successful current applications of high pressure processing HPP non thermal technology In recent years HPP has gained acceptance in the industry for its use in the development of nutritious clean label food products which meet modern demands from health conscious consumers HPP products are now commercially available in many countries and more than 400 HPP industrial equipment installations are currently in operation *Advances in Food Applications for High Pressure Processing Technology*

offers an in depth discussion of recent applications of HPP for different food commodities including fruit juices vegetable and fruit products meat products ready to eat meals avocado products dairy products dips and condiments wet salads and sandwich fillings fermented products and baby and infant foods

Present and Future of High Pressure Processing

Francisco J. Barba, Carole Tonello-Samson, Eduardo Puértolas, María Lavilla, 2020-08-22 Developed for academic researchers and for those who work in industry Present and Future of High Pressure Processing A Tool for Developing Innovative Sustainable Safe and Healthy Foods outlines innovative applications derived from the use of high pressure processing beyond microbial inactivation This content is especially important for product developers as it includes technological physicochemical and nutritional perspectives This book specifically focuses on innovative high pressure processing applications and begins with an introduction followed by a section on the impact of high pressure processing on bioactive compounds and bioaccessibility bioavailability The third section addresses the ways in which high pressure processing can assist in the reduction of toxins and contaminants while the fourth section presents opportunities for the use of high pressure processing in the development of healthy and or functional food This reference concludes with an analysis of the challenges regarding the use of high pressure processing as an innovative application Explores the use of high pressure processing as a tool for developing new products Outlines the structure and improved functional properties provided by high pressure processing Illustrates potential applications and future trends of high pressure processing Explains the mechanisms that influence the impact of high pressure processing Highlights the optimal conditions for high pressure processing to develop certain food products Defines the challenges and future perspectives in the use of high pressure processing for food product development

Recent Developments in High Pressure Processing of Foods

Navin K Rastogi, 2013-07-16 Features a Foreword by Dr Dietrich Knorr Fruit processing and preservation technologies must ensure fresh like characteristics in foods while providing an acceptable and convenient shelf life as well as assuring safety and nutritional value Processing technologies include a wide range of methodologies to inactivate microorganisms improve quality and stability and preserve and minimize changes of fresh like characteristics in fruit High pressure as a food preservation technique inactivates microorganisms at room temperature or lower thus sensory and nutritional characteristics can be maintained In recent years a significant increase in the number of scientific papers in literature demonstrating novel and diversified uses of high pressure processing indicates it to be highly emerging technology The effect of high pressure technology on the quality and safety of foods will be discussed Selected practical examples in fruits and vegetables dairy and meat industries using high pressure will be presented and discussed A brief account of the challenges in adopting this technology for industrial development will also be included

High Pressure Thermal Processing

Kai Knoerzer, Robert Sevenich, 2023-07-10 High Pressure Thermal Processing provides a detailed understanding on the technology itself what it can be used for and the benefits of the technology over conventional processing From an academic perspective all sections clearly outline the

intricacies of the technology new applications other than for spore inactivation and how technology related process variables impact on food quality attributes textures safety and chemical aspects etc From a manufacturer perspective throughout the product development stage and the actual commercial implementation the book content will assist users greatly in doing this efficiently and safely Within a single reference book this book reaches researchers in academia who face the challenge to drive the science and assist the manufacturers to commercialize these new technologies It is also ideal for regulators around the world who need to assess these new technologies and implement guidelines for manufacturers Provides a comprehensive overview on the technology including food safety aspects new product developments and regulations Thoroughly explores HPTP for microbial spore inactivation the sterilization of ambient stable low acid food products Covers HPTP and its effect on the production of food processing contaminants *Ultra High Pressure Treatment of Foods* Marc E.G. Hendrickx, Dietrich Knorr, 2012-10-23 During the past decade consumer demand for convenient fresh like safe high quality food products has grown The food industry has responded by applying a number of new technologies including high hydrostatic pressure for food processing and preservation In addition food scientists have demonstrated the feasibility of industrial scale high pressure processing This technology is of specific interest to the food industry because it provides an attractive alternative to conventional methods of thermal processing which often produce undesirable changes in foods and hamper the balance between high quality color flavor and functionality and safety In addition it offers opportunities for creating new ingredients and products because of the specific actions of high pressure on biological materials and food constituents It allows food scientists to redesign existing processes and to create entirely new ones using high pressure technology alone or in combination with conventional processes e g pressure temperature combinations Researchers have investigated high pressure processing for the past century Scientists such as Hite and Bridgman did pioneering work at the turn of the 20th century Then during the 1980s and 1990s there was a large effort to investigate the effects of high pressure on biological materials particularly foods The initial research activities in the late 1980s and early 1990s focused on exploratory activities in the food area **High Pressure Processing of Foods** Christopher J. Doona, Florence E. Feeherry, 2008-04-15 In High Pressure Processing of Foods an array of international experts interrelate leading scientific advancements that use molecular biology techniques to explore the biochemical mechanisms of spore germination and inactivation by high pressure investigate the inactivation of different spore species as functions of processing parameters such as pressure temperature time food matrix and the presence of antimicrobials propose predictive mathematical models for predicting spore inactivation in foods treated with HPP address commercial aspects of high pressure processing that include the high pressure equipment and packaging used to achieve the sterilization of bacterial spores in foods and provide an assessment of the quality of food products preserved by HPP High Pressure Processing of Foods is the landmark resource on the mechanisms and predictive modeling of bacterial spore inactivation by HPP **High Pressure Processing of Fruit and Vegetable Products** Milan

Houška, Filipa Vinagre Marques da Silva, 2017-10-24 High pressure processing is a fast growing food processing technology and opens the door to nearly fresh products that retain their sensorial and nutritional qualities High Pressure Processing of Fruit and Vegetable Products reviews and summarizes the latest advances in novel high pressure processing techniques for preserving fruits fruit juices and their mixtures It contains basic information on the relation of high process treatment parameters with the safety and quality of fruit and vegetable juices products The book focuses on product quality parameters nutritional value bio active health components and microbial safety and stability The main aim of this book is to summarize the advances in the utilization of modern high pressure pasteurization HPP treatment to preserve and stabilize fruit and vegetable products HPP technology is related to the product quality parameters the content of nutritional and health active components and the microbial safety and subsequent shelf life One chapter of this book is devoted to industrial equipment available other chapters deal with examples of commercial fruit and vegetable products Another chapter of this book is dedicated to packaging as packaging of food before HPP is mandatory in this technology The regulatory aspects for high pressure treated fruit and vegetable products in different regions of the world Europe the United States Asia and Australia are also an important topic dealt within one chapter of the book The effects of HPP technology on the quality of fruit and vegetable products namely nutrients and stability health active components and sensory aspects are reviewed in a trio of chapters

Processing Foods by High Hydrostatic Pressure José J. Rodriguez, 2003 **High Pressure Processing of Foods** Christopher J. Doona, Florence E. Feeherry, 2022-11-03 **Numerical Simulation of Thermal Transport in a High Hydrostatic Pressure Food Processing Vessel**, 2008 High Hydrostatic Pressure Processing HHPP is a novel non thermal food processing technology for producing safe high quality food products with minimum detrimental effects of thermal processing such as loss of original flavor and color The high pressure range used for processing food products is 100 to 1000 MPa Clams are high pressure processed in the range of 200 350 MPa and fruit juices between 300 600 MPa Spores found mainly in low acid foods and prions need even higher pressures for inactivation When pressure is applied on a food product using liquid medium adiabatic heat generation occurs due to compression of the pressurizing medium and the food product which results in increase in their temperatures This increase in temperature is different for different foods For example water heats up by 2 3 C per 100 MPa increase in pressure Oils and fats heat more 6 9 C due to their higher compressibility lower thermal conductivity and lower heat capacity In a high pressure process the heat generated by adiabatic compression is continuously dissipated to the thick metal wall of the vessel during pressurization and pressure hold stages The heat loss at the wall and the natural convection flow near the vessel wall give rise to non uniform temperature distribution within the pressurization medium Therefore the objective of this research was to carry out numerical simulation of thermal transport in pressurizing medium water during HHPP at room temperature and higher initial temperature to predict the temperature distribution Numerical predictions were validated using experimental data The impact of the

response time of the high pressure thermocouple assembly on the measured transient temperature response was taken into account Results obtained from the numerical simulation showed that the temperature distribution in the pressurizing medium became non uniform during the high pressure process and this non uniformity increased with increasing initial temperatures Also increasing the vessel size and inserting an insulating sleeve in the vessel decreased the non uniformity in temperature Non uniformity in temperature in the pressurizing medium can lead to non uniform microbial inactivation and is of most relevance when a combination of high pressure and high temperature is used to inactivate spores

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