

Fruit and vegetable processing

Improving quality

Edited by Wim Jongen

Fruit And Vegetable Processing Improving Quality
Woodhead Publishing Series In Food Science
Technology And Nutrition

**H.L.M. Lelieveld, John Holah, David
Napper**



Fruit And Vegetable Processing Improving Quality Woodhead Publishing Series In Food Science Technology And Nutrition:

Fruit and Vegetable Processing Wim Jongen, 2002-08-13 Fruit and vegetables are both major food products in their own right and key ingredients in many processed foods. There has been growing research on their importance to health and techniques to preserve the nutritional and sensory qualities desired by consumers. This major collection summarises some of the key themes in this recent research. Part one looks at fruit, vegetables and health. There are chapters on the health benefits of increased fruit and vegetable consumption, antioxidants and improving the nutritional quality of processed fruits. Part two considers ways of managing safety and quality through the supply chain. A number of chapters discuss the production of fresh fruit and vegetables, looking at modelling the use of HACCP systems and ways of maintaining postharvest quality. There are also two chapters on instrumentation for measuring quality. Two final chapters look at maintaining the safety and quality of processed fruit and vegetables. Part three reviews technologies to improve fruit and vegetable products. Two chapters consider how to extend the shelf life of fruits and vegetables during cultivation. The following three chapters then consider how postharvest handling can improve quality, covering minimal processing, new modified atmosphere packaging techniques and the use of edible coatings. Two final chapters discuss two major recent technologies in processing fruit and vegetables: high pressure processing and the use of vacuum technology. With its distinguished editor and international team of contributors, *Fruit and vegetable processing* provides an authoritative review of key research on measuring and improving the quality of both fresh and processed fruits and vegetables. Reviews recent research on improving the sensory, nutritional and functional qualities of fruit and vegetables, whether as fresh or processed products. Examines the importance of fruits and vegetables in processed foods and outlines techniques to preserve the nutritional and sensory qualities desired by consumers. Discusses two major technologies in processing fruits and vegetables: high pressure processing and the use of vacuum technology.

Processing of Fruits and Vegetables Khursheed Alam Khan, Megh R. Goyal, Abhimannu A Kalne, 2019-05-13 This volume looks at new and established processing technologies for fruits and vegetables, taking into consideration the physical and biochemical properties of fruits and vegetables and their products, the challenges of the processing industry, the effect of processing on nutritional content, economic utilization of bio-wastes and byproducts and much more. Divided into several sections, the volume covers processing and antioxidant enzyme profiles of fruits and vegetables, role of antioxidants and enzymes in processing, use of solar energy in processing and techniques used in making processed products from fruits and vegetables, novel processing technologies in fruits and vegetables, ultraviolet light, pulsed light technology, hurdle technology, physical and biochemical properties, the challenges and solutions in waste reduction, negative effects of processing and effects of processing on vitamins of fruits and vegetables.

Hygiene in Food Processing H.L.M. Lelieveld, John Holah, David Napper, 2014-02-14 The hygienic processing of food concerns both potential hazards in

food products and the regulation design and management of food processing facilities This second edition of Hygiene in Food Processing gives a revised overview of the practices for safe processing and incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants Part one addresses microbial risks in foods and the corresponding regulation in the European Union Part two discusses the hygienic design of food factory infrastructure encompassing the design and materials for the factory itself as well as food processing equipment This edition includes a new chapter on the control of compressed gases used to pneumatically operate equipment Part three focuses on cleaning and disinfection practices in food processing The chapter on cleaning in place also considers more cost effective systems and complements the additional chapter on maintenance of equipment These chapters also explore issues such as the hygiene of workers potential infection by foreign bodies and pest control Further the chapter on microbiological sampling explains how to calculate the risk of contamination depending on the product s environment This essential second edition is useful to professionals responsible for hygiene in the food industry It provides a comprehensive yet concise and practical reference source for food plant managers suppliers of food processing equipment building contractors and food inspectors looking for an authoritative introduction to hygiene regulation hygienic design and sanitation Provides a revised overview of the practices for safe processing Incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants This essential second edition is useful for professionals responsible for hygiene in the food industry

Case Studies in Novel Food Processing Technologies C J Doona, 2010-10-28 Novel food processing technologies have significant potential to improve product quality and process efficiency Commercialisation of new products and processes brings exciting opportunities and interesting challenges Case studies in novel food processing technologies provides insightful first hand experiences of many pioneering experts involved in the development and commercialisation of foods produced by novel processing technologies Part one presents case studies of commercial products preserved with the leading nonthermal technologies of high pressure processing and pulsed electric field processing Part two broadens the case histories to include alternative novel techniques such as dense phase carbon dioxide ozone ultrasonics cool plasma and infrared technologies which are applied in food preservation sectors ranging from fresh produce to juices to disinfestation Part three covers novel food preservation techniques using natural antimicrobials novel food packaging technologies and oxygen depleted storage techniques Part four contains case studies of innovations in retort technology microwave heating and predictive modelling that compare thermal versus non thermal processes and evaluate an accelerated 3 year challenge test With its team of distinguished editors and international contributors Case studies in novel food processing technologies is an essential reference for professionals in industry academia and government involved in all aspects of research development and commercialisation of novel food processing technologies Provides insightful first hand experiences of many pioneering experts involved in the development and commercialisation of foods produced by novel processing technologies

Presents case studies of commercial products preserved with the leading nonthermal technologies of high pressure processing and pulsed electric field processing Features alternative novel techniques such as dense phase carbon dioxide ozone ultrasonics cool plasma and infrared technologies utilised in food preservation sectors

Lifetime Nutritional Influences on Cognition, Behaviour and Psychiatric Illness D Benton, 2011-07-14 The influence of nutrition on cognition and behaviour is a topic of increasing interest Emerging evidence indicates that nutrition in early life can influence later mental performance and that diet in later life can reduce cognitive decline Lifetime nutritional influences on cognition behaviour and psychiatric illness reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Part one investigates nutritional influences on brain development and cognition including the effects of early diet and the impact of key dietary constituents including long chain polyunsaturated fatty acids and iron Part two explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour hydration and mental performance and the neurocognitive effects of herbal extracts among other topics Part three examines nutritional influences on behavioural problems psychiatric illness and cognitive decline including the role of nutrition in attention deficit hyperactivity disorder vitamin status and psychiatric disorders antioxidants and dementia and depression suicide and fatty acids With its distinguished editor and international team of expert contributors Lifetime nutritional influences on cognition behaviour and psychiatric illness is a valuable reference tool for researchers working on the effects of diet on the brain in both academia and industry and may also appeal to dietitians and nutritionists Reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour Examines nutritional influences on behavioural problems psychiatric illness and cognitive decline

Fruit and Vegetable Processing W. M. F. Jongen, 2002 Fruit and vegetables are both major food products in their own right and key ingredients in many processed foods There has been growing research on their importance to health and techniques to preserve the nutritional and sensory qualities desired by consumers This major collection summarises some of the key themes in this recent research Part one looks at fruit vegetables and health There are chapters on the health benefits of increased fruit and vegetable consumption antioxidants and improving the nutritional quality of processed fruits Part two considers ways of managing safety and quality through the supply chain A number of chapters discuss the production of fresh fruit and vegetables looking at modelling the use of HACCP systems and ways of maintaining postharvest quality There are also two chapters on instrumentation for measuring quality Two final chapters look at maintaining the safety and quality of processed fruit and vegetables Part three reviews technologies to improve fruit and vegetable products Two chapters consider how to extend the shelf life of fruits and vegetables during cultivation The following three chapters then consider how postharvest handling can improve quality covering minimal processing new modified atmosphere packaging techniques and the use of edible coatings

Two final chapters discuss two major recent technologies in processing fruit and vegetables high pressure processing and the use of vacuum technology With its distinguished editor and international team of contributors Fruit and vegetable processing provides an authoritative review of key research on measuring and improving the quality of both fresh and processed fruits and vegetables Reviews recent research on improving the sensory nutritional and functional qualities of fruit and vegetables whether as fresh or processed products Examines the importance of fruits and vegetables in processed foods and outlines techniques to preserve the nutritional and sensory qualities desired by consumers Discusses two major technologies in processing fruits and vegetables high pressure processing and the use of vacuum technology *Nanotechnology in the Food, Beverage and Nutraceutical Industries* Qingrong Huang, 2012-04-19 Nanotechnology has the potential to impact on food processing significantly This important book summarises current research in this area and provides an overview of both current and possible future applications of nanotechnologies in the food industry Issues such as safety and regulation are also addressed After an introductory overview the first part discusses general issues such as risk assessment the regulatory framework detection and characterisation of nanoparticles in food Part two summarises the wide range of applications of nanotechnology in food processing including nanoscale nutraceutical delivery systems nanoemulsions and colloids nanoscale rapid detection devices for contaminants nanofiltration and nanocomposite packaging materials With its distinguished editor and international team of contributors Nanotechnology in the food beverage and nutraceutical industries is a valuable reference work for both food processors and those researching this expanding field Discusses issues such as risk assessment regulatory framework detection and characterisation of nanoparticles in food Summarises the wide range of applications of nanotechnology in food processing including nutraceutical delivery and packaging materials Written by a distinguished team of international contributors this book is an invaluable reference for industry professionals and academics alike

Functional Ingredients from Algae for Foods and Nutraceuticals Herminia Dominguez, 2013-09-30 Algae have a long history of use as foods and for the production of food ingredients There is also increasing interest in their exploitation as sources of bioactive compounds for use in functional foods and nutraceuticals Functional ingredients from algae for foods and nutraceuticals reviews key topics in these areas encompassing both macroalgae seaweeds and microalgae After a chapter introducing the concept of algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals part one explores the structure and occurrence of the major algal components Chapters discuss the chemical structures of algal polysaccharides algal lipids fatty acids and sterols algal proteins phlorotannins and pigments and minor compounds Part two highlights biological properties of algae and algal components and includes chapters on the antioxidant properties of algal components anticancer agents derived from marine algae anti obesity and anti diabetic activities of algae and algae and cardiovascular health Chapters in part three focus on the extraction of compounds and fractions from algae and cover conventional and alternative technologies for the production of algal polysaccharides Further

chapters discuss enzymatic extraction subcritical water extraction and supercritical CO₂ extraction of bioactives from algae and ultrasonic and microwave assisted extraction and modification of algal components Finally chapters in part four explore applications of algae and algal components in foods functional foods and nutraceuticals including the design of healthier foods and beverages containing whole algae prebiotic properties of algae and algae supplemented products algal hydrocolloids for the production and delivery of probiotic bacteria and cosmeceuticals from algae Functional ingredients from algae for foods and nutraceuticals is a comprehensive resource for chemists chemical engineers and medical researchers with an interest in algae and those in the algaculture food and nutraceutical industries interested in the commercialisation of products made from algae Provides an overview of the major compounds in algae considering both macroalgae seaweeds and microalgae Discusses methods for the extraction of bioactives from algae Describes the use of algae and products derived from them in the food and nutraceutical industries Human Milk Biochemistry and Infant Formula Manufacturing Technology, 2014-08-12 Since infant formula substitutes for human milk its composition must match that of human milk as closely as possible Quality control of infant formula is also essential to ensure product safety as infants are particularly vulnerable food consumers This book reviews the latest research into human milk biochemistry and best practice in infant formula processing technology and quality control The most up to date reference on infant formula processing technology Reviews both human milk biochemistry and infant formula processing technology for broad and applied coverage Focusses exclusively on infant formulae Emerging Technologies for Food Processing Da-Wen Sun, 2014-08-14 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 *Engineering Principles, Modeling and Economics of Evaporative Coolers* Daniel Ingo Hefft, Charles Oluwaseun Adetunji, Tilahun Seyoum Workneh, Duncan Onyango Mbugu, 2023-07-10 *Engineering Principles Modelling and Economics of Evaporative Coolers* covers the basic engineering and technical principles behind the operation and construction of evaporative coolers also highlighting challenges The book presents the reader with selected case studies on modelling in the cooling chamber and explains the economic implications an evaporative structure can bring Edited by a team of specialists the book also explains the strong dependence of the technology's performance on environmental conditions and hence the limits on temperature control in the preservation of post harvest agriculture

products Evaporative coolers are an ancient technology invented long before the introduction of chemical refrigerants as used in modern fridges or cooling towers This two volume set covers the topic with practical applications construction techniques and operation of the technology Thoroughly explores unit operations and engineering principles of evaporative coolers Includes CFD modelling on evaporative cooling structures Covers the economics of evaporative coolers **Chemical and Functional Properties of Food Components** Hanna Staroszczyk,Zdzislaw E. Sikorski,2023-05-22 Over three editions this book described the contents of food raw materials and products the chemistry biochemistry of food components as well as the changes occurring during post harvest storage and processing affecting the quality of foods The fourth edition of Chemical and Functional Properties of Food Components discusses the role of chemical compounds in the structure of raw materials and the formation of different attributes of food quality including nutritional value safety and sensory properties This new edition contains four new chapters Non Protein Nitrogenous Compounds Prooxidants and Antioxidants in Food Non Nutritive Bioactive Compounds in Food of Plant Origin and Analytical Methods Used for Assessing the Quality of Food Products These chapters have been included because new research results have brought increasing knowledge on the effect of non protein nitrogenous compounds especially bioactive peptides nucleic acids and biogenic amines on the biological properties of foods the role of natural and added prooxidants and antioxidants in the processing and biological impact of foods numerous beneficial and harmful effects of bioactive components of plant foods and new systems for control of food composition and the safety of foods Features Stresses the effect of the chemical biochemical reactions on the selection of optimum parameters of food processing without presenting details of the technological processes Describes naturally occurring elements and compounds as well as those generated during food handling in view of health hazards they may bring to consumers Discusses the risks and benefits of reactions occurring during food handling The knowledge of the chemistry and biochemistry of the components and their interactions presented in this book aids food scientists in making the right decisions for controlling the rate of beneficial and undesirable reactions selecting optimal storage and processing parameters as well as the best use of food raw materials **Food Australia** ,2004 *Nutrition Abstracts and Reviews* ,2002

Improving the Health-Promoting Properties of Fruit and Vegetable Products F A Tomás-Barberán,M I Gil,2008-04-23 Consumers are advised to increase fruit and vegetable consumption but the health effects of increased intake are not fully understood This important collection brings together information on the health promoting properties of fruit and vegetables Introductory chapters provide an overview of fruit and vegetable bioactives and consumer attitudes towards fruit and vegetables Part two discusses the health effects of fruit and vegetables in relation to specific diseases including cancer cardiovascular disease diabetes obesity and neurodegenerative diseases The focus in Part three is on understanding fruit and vegetable phytochemicals Chapters cover physiological and ecological functions and biosynthesis of health promoting compounds in fruit and vegetables rapid analysis of phytochemicals in fruit and vegetables and clinical evidence for

biological activity of fruit and vegetable phytochemicals Part four chapters review the effect of pre and post harvest technologies on the health promoting properties of fruit and vegetables Topics covered include traditional breeding and modern processing techniques and their effect on fruit and vegetable phytochemicals genetic manipulation of vegetable crops to alleviate diet related diseases agronomy and the nutritional quality of fruit storage and handling of fruit and vegetables for optimal health related quality and postharvest enhancement of bioactive compounds in fresh produce using abiotic stresses The final chapters in Part five look at the nutritional quality of particular fruit and vegetable products such as fresh cut fruit and vegetables and organic fruit and vegetables Improving the health promoting properties of fruit and vegetable products is a valuable reference for those working in the fresh and processed fruit and vegetable sector of the food industry Provides an overview of fruit and vegetable bioactives Discusses the health effects of fruit and vegetables in relation to specific diseases Reviews the impact of agronomy post harvest treatments and processing on the nutritional quality of fresh fruit and vegetables

Tropical and Subtropical Fruits Muhammad Siddiq,Jasim Ahmed,Maria Gloria Lobo,Ferhan Ozadali,2012-09-04 Tropical and sub tropical fruits have gained significant importance in global commerce This book examines recent developments in the area of fruit technology including postharvest physiology and storage novel processing technologies applied to fruits and in depth coverage on processing packaging and nutritional quality of tropical and sub tropical fruits This contemporary handbook uniquely presents current knowledge and practices in the value chain of tropical and subtropical fruits world wide covering production and post harvest practices innovative processing technologies packaging and quality management Chapters are devoted to each major and minor tropical fruit mango pineapple banana papaya date guava passion fruit lychee coconut logan carombola and each citrus and non citrus sub tropical fruit orange grapefruit lemon lime mandarin tangerine melons avocado kiwifruit pomegranate olive fig cherimoya jackfruit mangosteen Topical coverage for each fruit is extensive including current storage and shipping practices shelf life extension and quality microbial issues and food safety aspects of fresh cut products processing operations such as grading cleaning size reduction blanching filling canning freezing and drying and effects of processing on nutrients and bioavailability With chapters compiled from experts worldwide this book is an essential reference for all professionals in the fruit industry [Agriculture and Natural Resources](#) ,2016

Handbook of Vegetables and Vegetable Processing Muhammad Siddiq,Mark A. Uebersax,2018-02-14 Handbook of Vegetables and Vegetable Processing Second Edition is the most comprehensive guide on vegetable technology for processors producers and users of vegetables in food manufacturing This complete handbook contains 42 chapters across two volumes contributed by field experts from across the world It provides contemporary information that brings together current knowledge and practices in the value chain of vegetables from production through consumption The book is unique in the sense that it includes coverage of production and postharvest technologies innovative processing technologies packaging and quality management Handbook of Vegetables and Vegetable Processing Second

Edition covers recent developments in the areas of vegetable breeding and production postharvest physiology and storage packaging and shelf life extension and traditional and novel processing technologies high pressure processing pulse electric field membrane separation and ohmic heating It also offers in depth coverage of processing packaging and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology Coverage includes biology and classification physiology biochemistry flavor and sensory properties microbial safety and HACCP principles nutrient and bioactive properties In depth descriptions of key processes including minimal processing freezing pasteurization and aseptic processing fermentation drying packaging and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado table olives and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology food science food packaging applied nutrition biosystems and agricultural engineering biotechnology horticulture food biochemistry plant biology and postharvest physiology Fruit and Vegetable Biotechnology V Valpuesta,2002-03-01 Genetic modification is one of the most important and controversial issues facing the food industry With its international team of contributors Fruit and vegetable biotechnology analyses its major impact on fruit and vegetable cultivation and processing The book begins with an analysis of the methods available to the biotechnologist Part one then considers the range of traits that have been the subject of modification Chapter 3 discusses the modification of such agronomic traits as fruit quality and resistance to various kinds of environmental stress as well as the use of molecular markers in plant breeding Chapter 4 looks specifically at how biotechnology can improve plant defence mechanisms The following three chapters then consider the genetic enhancement of fruit and vegetable ripening and post harvest life sensory properties such colour and flavour processing functionality and nutritional quality Part two includes a number of case studies illustrating how genetic modification has enhanced particular fruits and vegetables looking at a range of fruit and vegetables such as tomato potato melon broccoli and cauliflower Part three of the book considers the important issues of consumer attitudes and risk assessment Fruit and vegetable biotechnology is an important contribution to a key area of debate and is essential reading for those involved both in cultivation and the processing of fruit and vegetables Reviews techniques and their applications in improving production and product quality Discusses how genetic modification has been applied to specific crops Considers safety and consumer issues Advances in Fresh-Cut Fruits and Vegetables Processing Olga Martin-Belloso,Robert Soliva Fortuny,2010-10-21 Despite a worldwide increase in demand for fresh cut fruit and vegetables in many countries these products are prepared in uncontrolled conditions and have the potential to pose substantial risk for consumers Correspondingly researchers have ramped up efforts to provide adequate technologies and practices to assure product safety while keeping n

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