



Heat Treatment for Insect Control

Developments and Applications

David Hammond

Heat Treatment For Insect Control Developments And Applications Woodhead Publishing Series In Food Science Technology And Nutrition

S. Yanniotis, Bengt Sundén



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Flavour Development, Analysis and Perception in Food and Beverages J K Parker, Stephen Elmore, Lisa Methven, 2014-11-19 Flavour is a critical aspect of food production and processing requiring careful design monitoring and testing in order to create an appealing food product This book looks at flavour generation flavour analysis and sensory perception of food flavour and how these techniques can be used in the food industry to create new and improve existing products Part one covers established and emerging methods of characterising and analysing taste and aroma compounds Part two looks at different factors in the generation of aroma Finally part three focuses on sensory analysis of food flavour Covers the analysis and characterisation of aromas and taste compounds Examines how aromas can be created and predicted Reviews how different flavours are perceived

A Handbook for Sensory and Consumer-Driven New Product Development Maurice O'Sullivan, 2016-09-16 A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor s products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development

by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization **Heat Treatment for Insect Control** Dave

Hammond,2014-09-18 Stored product insects and other pests represent a major hygiene and safety issue to many industries from food production to building infestation and issues for timber pallets and packaging Beds bugs are rapidly becoming a public health issue in hotels hostels and houses in many parts of the world While fumigation has been one of the prevalent routes for pest control there remain issues with the toxicity of the chemicals used and potential exposure to humans therefore heat treatment has proven to be a successful alternative when used correctly It is well known that excessive heat is dangerous to life There is a difference between the amount of heat required to kill microbes such as bacteria and viruses and that required to kill larger life forms such as insects or mammals This book focuses on the use of heat to kill insects and mites in food production storage and other facilities Heat Treatment for Insect Control examines how controlled heat treatment kills all stages of pest insect life across species and without causing damage to surrounding structures or electronics The advantages of heat treatment include no health safety hazards a completely controllable and environmentally friendly process reduced treatment time of fumigation hours verses days as well as no factory shutdown or exclusion of staff from adjacent areas during treatment Part I reviews the principles of heat treatment with chapters covering the fundamentals planning best practice and costs of integrated pest management Part II looks at heat treatment applications in food production storage food materials and fresh produce Part III examines the other applications in clothing small rooms buildings and transportation Provides a comprehensive and systematic reference on the heat treatment for insect control Reviews the development of heat treatment processes and technology as part of integrated pest management approaches

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 *Advances in Microbial Food Safety* J

Sofos,2014-11-25 Research and legislation in food microbiology continue to evolve and outbreaks of foodborne disease place further pressure on the industry to provide microbiologically safe products This second volume in the series *Advances in Microbial Food Safety* summarises major recent advances in this field and complements volume 1 to provide an essential overview of developments in food microbiology Part one opens the book with an interview with a food safety expert Part two provides updates on single pathogens and part three looks at pathogen detection identification and surveillance Part four covers pathogen control and food preservation Finally part five focuses on pathogen control management Extends the breadth and coverage of the first volume in the series Includes updates on specific pathogens and safety for specific foods Reviews both detection and management of foodborne pathogens **Food Enrichment with Omega-3 Fatty Acids**

Charlotte Jacobsen,Nina Skall Nielsen,Anna Frisenfeldt Horn,Ann-Dorit Moltke Sørensen,2013-07-31 Omega 3 fatty acids provide many health benefits from reducing cardiovascular disease to improving mental health and consumer interest in foods enriched with omega 3 fatty acids is increasing Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging Food enrichment with omega 3 fatty acids provides an overview of key topics in this area Part one an introductory section reviews sources of omega 3 fatty acids and their health benefits Chapters in part two explore the stabilisation of both fish oil itself and foods enriched with omega 3 fatty acids Part three focuses on the fortification of different types of foods and beverages with omega 3 fatty acids including meat products by the modification of animal diets and other methods infant formula and baked goods Finally part four highlights new directions in the field and discusses algal oil as a source of omega 3 fatty acids and labelling and claims in foods containing omega 3 fatty acids Food enrichment with omega 3 fatty acids is a standard reference for professionals in the functional foods industry involved with research development and quality assessment and for researchers in academia interested in food lipids oxidation and functional foods Provides a comprehensive overview of formulating a product enriched with omega 3 fatty acids that is stable provides many health benefits and has an acceptable flavour Reviews sources of omega 3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega 3 fatty acids Focuses on the fortification of different types of foods and beverages with omega 3 fatty acids and highlights new directions in the field Metabolomics in Food and Nutrition Bart C Weimer,Carolyn Slupsky,2013-10-31 Metabolomics enables valuable information about the biochemical composition of foods to be rapidly obtained Since the biochemical profile of food largely determines key food properties such

as flavour and shelf life the information gained using metabolomics based methods will enable greater control of food quality and also help to determine the relationship between diet and health Metabolomics in food and nutrition provides an overview of their current and potential use in the food industry Part one reviews equipment methods and data interpretation in metabolomics including the use of nuclear magnetic resonance NMR statistical methods in metabolomics and metabolic reconstruction databases and their application to metabolomics research Part two explores applications of metabolomics in humans plants and food Chapters discuss metabolomics in nutrition human samples for health assessments and current methods for the analysis of human milk oligosaccharides HMOs and their novel applications Further chapters highlight metabolomic analysis of plants and crops metabolomics for the safety assessment of genetically modified GM crops and applications of metabolomics in food science including food composition and quality sensory and nutritional attributes With its distinguished editors and team of expert contributors Metabolomics in food and nutrition is a technical resource for industrial researchers in the food and nutrition sectors interested in the potential of metabolomics methods and academics and postgraduate students working in the area Provides an overview of the current and potential future use of metabolomics in the food industry Chapters focus on key applications and review the analytical methods used and the bioinformatics techniques involved in processing the results Discusses metabolomics in nutrition human samples for health assessments and current methods for the analysis of human milk oligosaccharides HMOs and their novel applications

Foods, Nutrients and Food Ingredients with Authorised EU Health Claims Michele Jeanne Sadler, 2014-04-21 Foods Nutrients and Food Ingredients with Authorised EU Health Claims provides an overview of how health claims are regulated in the European Union as well as detailed scientific and regulatory information about permitted health claims for particular types of foods and ingredients Part one provides a background to the regulation of health claims in Europe Part two focuses on authorised disease risk reduction claims claims relating to children s development and health and proprietary claims Part three sets out ingredients with permitted general function claims including choline creatine sweeteners dietary lactase supplements and polyphenols in olive oil Part four outlines foods and nutrients with permitted health claims with chapters on vitamins and minerals proteins meat fish water and the replacement of saturated fats Foods Nutrients and Food Ingredients with Authorised EU Health Claims is the go to resource for R D managers and technical managers in the food and beverage and dietary supplements industry product development managers health professionals and academic researchers in the field Provides a comprehensive overview of foods and food substances that have achieved approved health claims in Europe under Regulation EC 1924/2006 Covers properties and applications of each ingredient as well as evidence for the health claim and how it benefits consumers Outlines the importance of each claim in product development and marketing and regulatory issues such as conditions of use

Fibre-Rich and Wholegrain Foods Jan A Delcour, Kaisa Poutanen, 2013-03-26 Consumers are increasingly seeking foods that are rich in dietary fibre and wholegrains but are often unwilling to compromise on

sensory quality Fibre rich and wholegrain food reviews key research and best industry practice in the development of fibre enriched and wholegrain products that efficiently meet customer requirements Part one introduces the key issues surrounding the analysis definition regulation and health claims associated with dietary fibre and wholegrain foods The links between wholegrain foods and health the range of fibre dietary ingredients and a comparison of their technical functionality are discussed as are consumption and consumer challenges of wholegrain foods Part two goes on to explore dietary fibre sources including wheat and non wheat cereal dietary fibre ingredients vegetable fruit and potato fibres Improving the quality of fibre rich and wholegrain foods including such cereal products as wholegrain bread muffins pasta and noodles is the focus of part three Fibre in extruded products is also investigated before part four reviews quality improvement of fibre enriched dairy products meat products seafood beverages and snack foods Companion animal nutrition as affected by dietary fibre inclusion is discussed before the book concludes with a consideration of soluble and insoluble fibre in infant nutrition With its distinguished editors and international team of expert contributors Fibre rich and wholegrain foods provides a comprehensive guide to the field for researchers working in both the food industry and academia as well as all those involved in the development production and use of fibre enriched and wholegrain foods Reviews key research and best industry practice in the development of fibre enriched and wholegrain products Considers analysis definition regulation and health claims associated with dietary fibre and wholegrain foods Explores sources of dietary fibre including wheat and non wheat cereal vegetable fruit and potato fibres

New Analytical Approaches for Verifying the Origin of Food Paul

Brereton,2013-07-31 Food and beverage labels often specify a product s geographical origin species variety and method of production These claims can significantly influence an item s economic value but their verification is not always straightforward New analytical approaches for verifying the origin of food reviews new analytical methods in this area together with applications to key commodities Part one introduces the concept of food origin and provides supporting information on labelling legislation and standards Part two moves on to explore new approaches for verifying the geographical origin of food using geospatial models and verifying species and varietal components of the food we eat Holistic methods of verification methods using vibrational spectroscopy and associated chemometrics are also discussed Finally part three highlights the applications of new analytical methods to verify the origin of particular food commodities fish honey and wine New analytical approaches for verifying the origin of food is a standard reference for professionals working in analytical laboratories testing food authenticity and for researchers in the food industry analytical laboratories and academia working on the development of analytical methods for food authenticity Includes a chapter on origin labelling legislation and standards Chapters address the applications of both established and novel methods in key product sectors Reviews new analytical methods and their applications in the food industry

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

Improving the thermal Processing of Foods P Richardson, 2004-07-16 The application of heat is both an important method of preserving foods and a means of developing texture flavour and colour It has long been recognised that thermal technologies must ensure the safety of food without compromising food quality Improving the thermal processing of foods summarises key research both on improving particular thermal processing techniques and measuring their effectiveness Part one examines how best to optimise thermal processes with chapters addressing safety and quality efficiency and productivity and the application of computational fluid dynamics Part two focuses on developments in technologies for sterilisation and pasteurisation with chapters on modelling retort temperature control and developments in packaging sous vide and cook chill processing There are chapters covering continuous heat processing including developments in tubular heat exchangers aseptic processing and ohmic and air impingement heating The fourth part considers the validation of thermal processes modelling heat penetration curves using data loggers and time temperature integrators and other new measuring techniques The final group of chapters detail methods of analysing microbial inactivation in thermal processing and identifying and

dealing with heat resistant bacteria Improving the thermal processing of foods is a standard reference book for those working in the food processing industry Concisely explores prevailing developments in thermal technologies Summarises key research for improving food preservation techniques Analyses the effectiveness of methods used to enhance the quality of food

Heat Treatments for Postharvest Pest Control Juming Tang, 2007-01-01 This book which consists of 13 chapters provides fundamental and up to date published information on thermal treatments for the management of postharvest pests associated with agricultural commodity structures Specific topics that are covered include i regulatory issues for quarantine and phytosanitary treatments ii basic information on temperature measurement heat transfer and thermal death kinetics of insects iii biological responses of agricultural commodities and insect pests iv biological responses of plants insects and pathogens to heat and v an introduction to current and potential quarantine treatments based on hot air hot water and radio frequency energy This book should serve as an important resource for readers who are interested in knowledge methods and strategies used in the development of environmentally friendly processes based on thermal energy This book may also be suited for readers in the academe industry and government

Thermal Food Engineering Operations Nitin Kumar, Anil Panghal, M. K. Garg, 2022-04-19 Thermal Food Engineering Operations Presenting cutting edge information on new and emerging food engineering processes Thermal Food Engineering Operations the first volume in the new series Bioprocessing in Food Science is an essential reference on the modeling quality safety and technologies associated with food processing operations today As the demand for healthy food increases in the current global scenario manufacturers are searching for new possibilities for occupying a greater share in the rapidly changing food market Compiled reports and updated knowledge on thermal processing of food products are imperative for commercial enterprises and manufacturing units In the current scenario academia researchers and food industries are working in a scattered manner and different technologies developed at each level are not compiled to implement for the benefits of different stakeholders However advancements in bioprocesses are required at all levels for the betterment of food industries and consumers This series of groundbreaking edited volumes will be a comprehensive compilation of all the research that has been carried out so far their practical applications and the future scope of research and development in the food bioprocessing industry This first volume includes all the conventional and novel thermal technologies based on conduction convection and radiation principles and covers the basics of microbial inactivation with heat treatments aseptic processing retorting drying dehydration combined high pressure thermal treatments and safety and quality concerns in food processing Before studying the novel non thermal processes and the concept of minimal processing comprehensive knowledge about the conventional thermal technologies is desired along with benefits constraints equipment and implementation of these technologies Whether for the engineer scientist or student this series is a must have for any library This outstanding new volume Discusses food safety and quality and thermal processing laying the groundwork for further study and research Provides case studies of solid liquid and supercritical fluid extraction

Explores pasteurization ohmic heating irradiation and more Presents cutting edge information on new and emerging food engineering processes Audience Process and chemical engineers chemists engineers in other disciplines managers researchers scientists students and teachers working in the field of food engineering and processing Improving the Thermal Processing of Foods Philip Richardson,2004 Heat Transfer in Food Processing S. Yanniotis,Bengt Sundén,2007 Heat Transfer is important in food processing This edited book presents a review of ongoing activities in a broad perspective

Thermal Technologies in Food Processing P Richardson,2001-04-24 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 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

Thermal Processing of Food Products by Steam and Hot Water Seid Mahdi Jafari,2022-11-10 Thermal Processing of Food Products by Steam and Hot Water a volume in the Unit Operations and Processing Equipment in the Food Industry series explains the processing operations and equipment necessary for the thermal processing of different food products by applying steam and hot water Sections cover an overview of thermal food processing heat exchangers in the food processing industry different thermal processing operations in the food industry and applications of heat exchanges All sections emphasize basic texts relating to experimental theoretical computational and or the applications of food engineering principles and relevant processing equipment Written by experts in the field of food engineering in a simple and dynamic way this book targets industrial engineers working in the field of food processing and within food factories to make them more familiar with the particular food processing operations and equipment Thoroughly explores novel applications of thermal unit operations in the food industry Evaluates different alternatives for thermal processing operations Covers the application of heat exchangers in the food industry *Heat Treatment in Conjunction with Diatomaceous Earth to Control Stored-product*

Insects in Grain Processing Facilities Grant Andrew Welton,1999 *Radio-Frequency Heating in Food Processing* George B. Awuah,Hosahalli S. Ramaswamy,Juming Tang,2014-12-04 This book covers the fundamental science and engineering principles governing radio frequency RF applications and provides a solid understanding of industrial RF unit design options challenges and opportunities for development It explains the similarities differences advantages and limitations of RF and microwave heating discusses dielectric and thermo physical properties provides practical perspectives on industrial RF units used in manufacturing food products examines RF heating effects on microorganisms enzymes and food quality attributes and explores RF heating applications beyond food processing such as waste treatment and counterfeit prevention

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