

Adapting High Hydrostatic Pressure (HPP) for Food Processing Operations (Novel Technologies in the Food Industry)

Tatiana Koutchma

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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



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