



Infrared Heating In Food Processing An Overview

Zhongli Pan, Griffiths Gregory Atungulu



Infrared Heating In Food Processing An Overview:

Novel Drying Technologies in Food Science, 2026-02-18 Drying technologies are crucial to modern food science playing a vital role in preserving quality extending shelf life and enhancing the nutritional value of foods *Novel Drying Technologies in Food Science* brings together the latest developments in food drying methods offering readers a clear and accessible overview of both conventional and emerging techniques Covering topics ranging from spray drying and freeze drying to cutting edge approaches such as nanoencapsulation and infrared assisted drying this book highlights how innovative technologies are shaping the future of food processing The text emphasises practical applications sustainability benefits and how optimised dehydration processes can contribute to reducing food waste improving product stability and supporting global food security Readers will gain valuable insights into the science technology and industrial applications of food dehydration making this an essential reference for food scientists technologists students and industry professionals The advantage of this book lies in its balanced presentation of theoretical concepts and real world applications offering both foundational knowledge and insights into advanced strategies Designed to support both academic learning and practical decision making this volume serves as a bridge between research and industry practice *Novel Drying Technologies in Food Science* offers a comprehensive resource for anyone involved in food technology innovation and sustainable food preservation whether developing new food products or refining existing processes

Advances in Food Biotechnology Ravishankar Rai V, 2015-12-21 **ADVANCES IN FOOD BIOTECHNOLOGY** The application of biotechnology in the food sciences has led to an increase in food production and enhanced the quality and safety of food Food biotechnology is a dynamic field and the continual progress and advances have not only dealt effectively with issues related to food security but also augmented the nutritional and health aspects of food *Advances in Food Biotechnology* provides an overview of the latest development in food biotechnology as it relates to safety quality and security The seven sections of the book are multidisciplinary and cover the following topics GMOs and food security issues Applications of enzymes in food processing Fermentation technology Functional food and nutraceuticals Valorization of food waste Detection and control of foodborne pathogens Emerging techniques in food processing Bringing together experts drawn from around the world the book is a comprehensive reference in the most progressive field of food science and will be of interest to professionals scientists and academics in the food and biotech industries The book will be highly resourceful to governmental research regulatory agencies and those who are studying and teaching food biotechnology Also available from Wiley *Nanotechnology and Functional Foods Effective Delivery of Bioactive Ingredients* Edited by Cristina M Sabliov Hongda Chen Rickey Y Yada ISBN 978 1 118 46220 1 *Fundamentals of Food Biotechnology 2nd Edition* Byong H Lee ISBN 978 1 118 38495 4

[Introduction to Advanced Food Process Engineering](#) Jatindra Kumar Sahu, 2014-03-24 Food materials are processed prior to their consumption using different processing technologies that improve their shelf life and maintain their physicochemical biological and sensory qualities

Introduction to Advanced Food Process Engineering provides a general reference on various aspects of processing packaging storage and quality control and assessment systems describing the basic principles and major applications of emerging food processing technologies The book is divided into three sections systematically examining processes from different areas of food process engineering Section I covers a wide range of advanced food processing technologies including osmo concentration of fruits and vegetables membrane technology nonthermal processing emerging drying technologies CA and MA storage of fruits and vegetables nanotechnology in food processing and computational fluid dynamics modeling in food processing Section II describes food safety and various non destructive quality assessment systems using machine vision systems vibrational spectroscopy biosensors and chemosensors Section III explores waste management by product utilization and energy conservation in food processing industry With an emphasis on novel food processes each chapter contains case studies and examples to illustrate state of the art applications of the technologies discussed

Introduction to Food Process Engineering Albert Ibarz, Gustavo V. Barbosa-Canovas, 2014-04-10 Consumer expectations are systematically growing with demands for foods with a number of attributes which are sometimes difficult for manufacturers to meet The engineering processes that are needed to obtain top quality foods are a major challenge due to the diversity of raw materials intermediates and final products As in any other enterpris *Infrared Heating for Food and Agricultural Processing* Zhongli Pan, Griffiths Gregory Atungulu, 2010-07-26 It s been nearly 40 years since the last book on infrared heating for food processing was published and in the meantime the field has seen significant progress in understanding the mechanism of the infrared IR heating of food products and interactions between IR radiation and food components *Infrared Heating for Food and Agricultural Processin* The Philippine Agricultural Scientist ,2011 Innovation of Food Production Systems W. M. F. Jongen, 1998 Consequently product innovation should be considered in this context **Food and Nutrition Quarterly Index** ,1987 **Food-processing Machinery, Including Packaging Techniques** United Nations. Economic Commission for Europe, 1991 Activities Report of the R & D Associates Research and Development Associates for Military Food and Packaging Systems, 2000 *Journal of the American Dietetic Association* American Dietetic Association, 1925 *Food Consumption and Planning* K. K. P. N. Rao, 1976 **Annual Progress Review** University of Manitoba. Faculty of Agricultural and Food Sciences, 1999 *Agrindex* ,1992 *Ullmann's Encyclopedia of Industrial Chemistry* ,2003 **Applied Science & Technology Index** ,1961 Thomas Register of American Manufacturers ,2003 Vols for 1970 71 includes manufacturers catalogs **Biotechnology Progress** ,1986 **Gas Abstracts** ,1994 **Radiative Transfer-I** M. Pinar Mengüç, 1996 Proceedings of the First International Symposium on Radiative Heat Transfer Includes more than 50 papers on solution methods for the radiative transfer equation transient radiation problems radiative properties of gases inverse radiation problems modeling of comprehensive systems and more

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