

OHMIC HEATING *in* FOOD PROCESSING



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Ohmic Heating In Food Processing Electro Technologies For Food Processing Series

M. Shafiur Rahman



Ohmic Heating In Food Processing Electro Technologies For Food Processing Series:

Ohmic Heating in Food Processing Hosahalli S. Ramaswamy, Michele Marcotte, Sudhir Sastry, Khalid Abdelrahim, 2014-02-14 Ohmic heating provides rapid and uniform heating resulting in less thermal damage than conventional heating and allowing manufacturers to obtain high quality products with minimum sensorial nutritional and structural changes Ohmic Heating in Food Processing covers several aspects of Ohmic heating science and engineering chemistry and physics

Ohmic Heating in Food Processing Hosahalli S. Ramaswamy, Michele Marcotte, Sudhir Sastry, Khalid Abdelrahim, 2014-02-14 Ohmic heating provides rapid and uniform heating resulting in less thermal damage than conventional heating and allowing manufacturers to obtain high quality products with minimum sensorial nutritional and structural changes Ohmic Heating in Food Processing covers several aspects of Ohmic heating science and engineering chemistry and physics biochemistry and nutrition quality and safety and development and technology both basic and applied It describes the importance of Ohmic technology and how to implement it in practice addressing basic theory principles and applications Divided into nine sections this volume covers the basics of Ohmic heating including a historic overview and fundamental principles electrical conductivity its importance factors that influence it and data modeling biological effects of electricity on foods and food components including microorganisms enzymes proteins carbohydrates and fats and Ohmic heating behavior and design parameters The book also deals with issues in Ohmic heating equipment Ohmic heating modeling issues and process validation issues The authors discuss various applications of Ohmic heating applied to different classes of foods such as muscle foods meat poultry and fish dairy products fruits and vegetables They also examine commercially successful applications of food products processed by Ohmic heating and considers applications of Ohmic heating where preservation is not the main focus for example blanching Ohmic thawing and the potential for Ohmic heating for long duration space missions

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

Ohmic Heating Technology for Processing of Foods and Food Products Preeti Birwal, Megh R. Goyal, Baldev Singh Kalsi, 2025-09-19 This new book provides an overview of ohmic heating as well as applications of ohmic heating techniques the thermal processing method that uses alternating electrical currents in foods to give rapid and uniform heating throughout the product Ohmic heating in food processing is an environmentally friendly process that can result in better

product quality less cooking time lower capital cost and higher energy efficiency First providing an introduction to ohmic heating the volume then presents in depth knowledge and understanding of ohmic heating applications Chapters cover the equipment and process design for ohmic heating systems the effects of ohmic heating on food quality and microbial safety and novel applications of ohmic heating in food processing Several chapters address ohmic heating methods and issues in specific food groups including milk and milk products fruits and vegetables and meats and meat products Food Processing for Increased Quality and Consumption Alexandru Mihai Grumezescu, Alina Maria Holban, 2018-04-08 Food Processing for Increased Quality and Consumption Volume 18 in the Handbook of Food Bioengineering series offers an updated perspective on the novel technologies utilized in food processing This resource highlights their impact on health industry and food bioengineering also emphasizing the newest aspects of investigated technologies and specific food products through recently developed processing methods As processed foods are more frequently consumed there is increased demand to produce foods that attract people based on individual preferences such as taste texture or nutritional value This book provides advantageous tools that improve food quality preservation and aesthetics Examines different frying techniques dielectric defrosting high pressure processing and more Provides techniques to improve the quality and sensory aspects of foods Includes processing techniques for meat fish fruit alcohol yogurt and whey Outlines techniques for fresh cured and frozen foods Presents processing methods to improve the nutritional value of foods *Novel Food Processing* Jasim Ahmed, Hosahalli S. Ramaswamy, Stefan Kasapis, Joyce I. Boye, 2016-04-19 Rapid expansion of research on the development of novel food processes in the past decade has resulted in novel processes drawn from fields outside the traditional parameters of food processing Providing a wealth of new knowledge *Novel Food Processing Effects on Rheological and Functional Properties* covers structural and functional changes at the *Current Developments in Biotechnology and Bioengineering* Ashok Pandey, Ranjna Sirohi, Christian Larroche, Mohammad Taherzadeh, 2022-08-18 Advances in Bioprocess Engineering the latest release in the Current Developments in Biotechnology and Bioengineering series provides a comprehensive overview of bioprocess systems kinetics bioreactor design batch and continuous reactors and introduces key principles that enable bioprocess engineers to engage in analysis optimization and design with consistent control over biological and chemical transformations The bioprocessing sector is also updating its technologies with state of the art techniques to keep up with the rising demand of the industry and R D This book covers these aspects taking readers through a step by step journey of bioprocessing while also guiding them towards a new era and future Covers state of the art technological advancements in the field of bioprocessing Includes design and scale up of bioreactors monitoring and control systems advances in upstream and downstream processing Includes design and development of fermentation processes such as the suitability of experimental design full factorial central composite design Box Behnken Plackett Burman and more

Handbook of Food Process Design, 2 Volume Set Jasim Ahmed, Mohammad Shafiur Rahman, 2012-05-21 In the 21st

Century processing food is no longer a simple or straightforward matter. Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes. A highly interdisciplinary science, food process design draws upon the principles of chemical and mechanical engineering, microbiology, chemistry, nutrition, and economics and is of central importance to the food industry. Process design is the core of food engineering and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption. **Handbook of Food Process Design** is a major new 2 volume work aimed at food engineers and the wider food industry. Comprising 46 original chapters written by a host of leading international food scientists, engineers, academics, and systems specialists, the book has been developed to be the most comprehensive guide to food process design ever published. Starting from first principles, the book provides a complete account of food process designs including heating and cooling, pasteurization, sterilization, refrigeration, drying, crystallization, extrusion, and separation. Mechanical operations including mixing, agitation, size reduction, extraction, and leaching processes are fully documented. Novel process designs such as irradiation, high pressure processing, ultrasound, ohmic heating, and pulsed UV light are also presented. Food packaging processes are considered, and chapters on food quality, safety, and commercial imperatives portray the role process design in the broader context of food production and consumption.

Sustainable Production Technology in Food Jose M. Lorenzo, Paulo E.S. Munekata, Francisco J. Barba, 2021-08-06 Sustainability is an essential part of our modern food production system. Carrying out food research that considers environmental, social, and economic factors is a major objective for food producers and researchers. Strategic development and use of technology can greatly assist in the progression toward a more sustainable food system. **Sustainable Production Technology in Food** explores important scientific and practical aspects related to sustainable technologies used in all aspects of the food system. This book is organized into 13 chapters that cover the main concepts related to sustainability and technology. Coverage includes current technology in the industry, technological developments to improve sustainability of food production, biopreservation, pulsed electric fields, high pressure processing, ultrasound, cold plasma, and nanotechnology, regulatory aspects, and future perspectives. Presents a comprehensive discussion around the technological advances of sustainable food production. Addresses the current relationship between food production and sustainability. Focuses on how technology can impact the sustainability of the food production system.

Nutraceutical and Functional Food Components Charis M. Galanakis, 2021-10-24 **Nutraceutical and Functional Food Components: Effects of Innovative Processing Techniques** Second Edition highlights the impact of recent food industry advances on the nutritional value, functional properties, applications, bioavailability, and bioaccessibility of food components. This second edition also assesses shelf life, sensory characteristics, and the profile of food products. Covering the most important groups of food components including lipids, proteins, peptides, and amino acids, carbohydrates, dietary fiber, polyphenols, carotenoids, vitamins, aromatic compounds, minerals, glucosinolates, enzymes, this book addresses processing methods for each. Food scientists, technologists,

researchers nutritionists engineers and chemists agricultural scientists other professionals working in the food industry as well as students studying related fields will benefit from this updated reference Focuses on nutritional value functional properties applications bioavailability and bioaccessibility of food components Covers food components by describing the effects of thermal and non thermal technologies Addresses shelf life sensory characteristics and health claims **Food Processing** Kshirod Kumar Dash,Sourav Chakraborty,2021-08-09 Advances in thermal and non thermal food processing aims to discuss emerging trends based on the future scope and challenges and to explain uncertain challenges in food processing In thermal processing different operations in food engineering namely advance drying methods evaporation extrusion cooking different extraction techniques crystallizations are covered in terms food engineering and process modeling aspect For non thermal processing high pressure processing ultrasound ohmic heating pulse electric field pulse light technology osmotic dehydration and so forth are discussed Relevant mathematical modeling and numerical simulations has been included in every chapter Features Presents engineering focus on thermal and non thermal food processing technologies Discusses sub classification for recent trends and relevant industry information examples Describes advances in drying evaporation blanching crystallization and ohmic heating Covers high pressure processing pulse electric field pulse light technology irradiation and ultrasonic techniques Includes mathematical modeling and numerical simulations The book is aimed at graduate students professionals in food engineering and food technology biological systems engineering

Tropical and Subtropical Fruits Muhammad Siddiq,Jasim Ahmed,Maria Gloria Lobo,Ferhan Ozadali,2012-08-07 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 *Innovative Food Processing Technologies* ,2020-08-18 Food process engineering a branch of both food science and chemical engineering has evolved over the years since its inception and still is a rapidly changing discipline While traditionally the main objective of food

process engineering was preservation and stabilization the focus today has shifted to enhance health aspects flavour and taste nutrition sustainable production food security and also to ensure more diversity for the increasing demand of consumers The food industry is becoming increasingly competitive and dynamic and strives to develop high quality freshly prepared food products To achieve this objective food manufacturers are today presented with a growing array of new technologies that have the potential to improve or replace conventional processing technologies to deliver higher quality and better consumer targeted food products which meet many if not all of the demands of the modern consumer These new or innovative technologies are in various stages of development including some still at the R D stage and others that have been commercialised as alternatives to conventional processing technologies Food process engineering comprises a series of unit operations traditionally applied in the food industry One major component of these operations relates to the application of heat directly or indirectly to provide foods free from pathogenic microorganisms but also to enhance or intensify other processes such as extraction separation or modification of components The last three decades have also witnessed the advent and adaptation of several operations processes and techniques aimed at producing high quality foods with minimum alteration of sensory and nutritive properties Some of these innovative technologies have significantly reduced the thermal component in food processing offering alternative nonthermal methods Food Processing Technologies A Comprehensive Review Three Volume Set covers the latest advances in innovative and nonthermal processing such as high pressure pulsed electric fields radiofrequency high intensity pulsed light ultrasound irradiation and new hurdle technology Each section will have an introductory article covering the basic principles and applications of each technology and in depth articles covering the currently available equipment and or the current state of development food quality and safety application to various sectors food laws and regulations consumer acceptance advancements and future scope It will also contain case studies and examples to illustrate state of the art applications Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories e g meat seafood beverage dairy eggs fruits and vegetable products spices herbs among others

Electric Utility Deregulation United States. Congress. House. Committee on Science. Subcommittee on Energy and Environment, 1998

Handbook of Food Preservation M. Shafiur Rahman, 2020-06-10 The processing of food is no longer simple or straightforward but is now a highly inter disciplinary science A number of new techniques have developed to extend shelf life minimize risk protect the environment and improve functional sensory and nutritional properties Since 1999 when the first edition of this book was published it has facilitated readers understanding of the methods technology and science involved in the manipulation of conventional and newer sophisticated food preservation methods The Third Edition of the Handbook of Food Preservation provides a basic background in postharvest technology for foods of plant and animal origin presenting preservation technology of minimally processed foods and hurdle technology or combined methods of preservation Each chapter compiles the mode of food

preservation basic terminologies and sequential steps of treatments including types of equipment required In addition chapters present how preservation method affects the products reaction kinetics and selected prediction models related to food stability what conditions need be applied for best quality and safety and applications of these preservation methods in different food products This book emphasizes practical cost effective and safe strategies for implementing preservation techniques for wide varieties of food products Features Includes extensive overview on the postharvest handling and treatments for foods of plants and animal origin Describes comprehensive preservation methods using chemicals and microbes such as fermentation antimicrobials antioxidants pH lowering and nitrite Explains comprehensive preservation by controlling of water structure and atmosphere such as water activity glass transition state diagram drying smoking edible coating encapsulation and controlled release Describes preservation methods using conventional heat and other forms of energy such as microwave ultrasound ohmic heating light irradiation pulsed electric field high pressure and magnetic field Revised updated and expanded with 18 new chapters the Handbook of Food Preservation Third Edition remains the definitive resource on food preservation and is useful for practicing industrial and academic food scientists technologists and engineers

Food Processing Romina Alina Marc,Antonio Valero Díaz,Guiomar Denisse Posada Izquierdo,2020-05-06 In view of the continuous evolution that is taking place in the field of food processing this book aims to devise the most comprehensive presentation of up to date information in the specialized literature to improve existing knowledge The chapters in this book have been divided into four sections Section 1 Food Technologies in Food Processing presents current technological processes used in food processing Section 2 Quality of Raw Materials in Food Processing presents the importance of the quality of raw materials used in food processing Section 3 Treatments Used in Food Processing presents the latest trends in treatments used in food processing Section 4 Factors That Influence Food Processing presents current information on the factors that influence food processing from the raw material to the packaging used **Mathematical Modeling of Food Processing** Mohammed M. Farid,2010-05-21 Written by international experts from industry research centers and academia Mathematical Modeling of Food Processing discusses the physical and mathematical analysis of transport phenomena associated with food processing The models presented describe many of the important physical and biological transformations that occur in food during proces **Emerging Thermal and Nonthermal Technologies in Food Processing**

Processing Prem Prakash Srivastav,Deepak Kumar Verma,Ami R. Patel,Asaad Rehman Al-Hilphy,2020-05-06 This new volume provides a comprehensive overview of thermal and nonthermal processing of food with new and innovative technologies Recent innovations in thermal as well as nonthermal technologies which are specifically applied for potable water and fluid foods milk juice soups etc are well documented for their high bioavailability of macro and micronutrients and are very promising This volume brings together valuable information on fluid and microbial characteristics and quality dynamics that facilitate the adoption of new technology for food processing Some new technologies and methods covered

include the application of microwaves in heating drying pasteurization sterilization blanching baking cooking and thawing microwave assisted extraction of compounds using low electric fields alternation of temperature and pressure of supercritical carbon dioxide ultrasound assisted osmotic dehydration hydrodynamic cavitation high pressure processing gamma irradiation and more The nonthermal technologies discussed have been developed as an alternative to thermal processing while still meeting required safety or shelf life demands and minimizing the effects on nutritional and quality attributes

Encyclopedia of Food Security and Sustainability ,2018-11-08 The Encyclopedia of Food Security and Sustainability Three Volume Set covers the hottest topics in the science of food sustainability providing a synopsis of the path society is on to secure food for a growing population It investigates the focal issue of sustainable food production in relation to the effects of global change on food resources biodiversity and global food security This collection of methodological approaches and knowledge derived from expert authors around the world offers the research community food industry scientists and students with the knowledge to relate to and report on the novel challenges of food production and sustainability This comprehensive encyclopedia will act as a platform to show how an interdisciplinary approach and closer collaboration between the scientific and industrial communities is necessary to strengthen our existing capacity to generate and share research data Offers readers a one stop resource on the topic of food security and sustainability Contains articles split into sections based on the various dimensions of Food Security and Food Sustainability Written by academics and practitioners from various fields and regions with a farm to fork understanding Includes concise and accessible chapters providing an authoritative introduction for non specialists and readers from undergraduate level upwards as well as up to date foundational content for those familiar with the field **Handbook of Food Processing, Two Volume Set** Theodoros Varzakas,Constantina Tzia,2015-11-04 Authored by world experts the Handbook of Food Processing Two Volume Set discusses the basic principles and applications of major commercial food processing technologies The handbook discusses food preservation processes including blanching pasteurization chilling freezing aseptic packaging and non thermal food processing It describes com

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