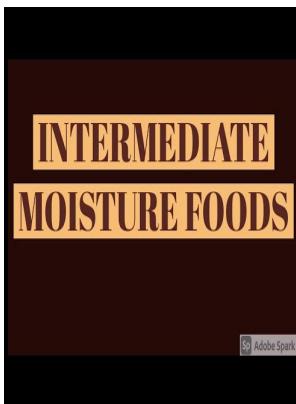


Intermediate moisture foods

Applied Science Pub. - Talk:Intermediate moisture food



Description: -

- Food -- Preservation.

Food -- Drying Intermediate moisture foods

-Intermediate moisture foods

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Then the treated vegetables were added to this mix. Many of the considerations on the significance of microorganisms in IMF are made in terms of awlimits for growth. S military and NASA for production of IMF to produce safe, palatable food that can be consumed much later than it is produced.

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Dehydrated foods containing a very low percentage of water have a long storage life and if kept in good storage conditions do not spoil easily. Processing techniques such as extrusion are employed to attain the final intermediate moisture pet food.

Intermediate Moisture Food

Osmotic drying using a humectant results in a soft texture in the final product. Covers most of the assigned topic area however, there is no linking for background information. A pasteurized intermediate moisture food product devoid of an effective quantity of antimycotic agent, having a water activity of from 0.

INTERMEDIATE MOISTURE FOODS

It is therefore an object of the presQnt invention to provide intermediate moisture food product~ having a relatively high water activity, but with adequate resistance to ~poilage and production of toxic products by growth of microorganisms. A good job was done of just providing the information without being bias toward one side.

intermediate moisture food

See PASTEURIZATION Principles; SPOILAGE Chemical and Enzymatic Spoilage; SPOILAGE Molds in Spoilage; SPOILAGE Yeasts in Spoilage. The pre~sed onion was then dried to give a treated onion product of ~about 25% by weight ba~ed on the original raw weight taken. In general, however, it is preferred to use a combination of both of the above techniques, that is to dry some or all of the ingredients ,.

Intermediate moisture food

Therefore, efforts are been made to improve the quality of such foods by decreasing sugar and salt addition, as well as by increasing the moisture content and aw, but without sacrificing the microbial stability and safety of products if stored without refrigeration.

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