

# Thermobacteriology in food processing

## Academic Press - Sterilizing Symbols (D, Z, F)

Description: -

Birds -- Study and teaching.

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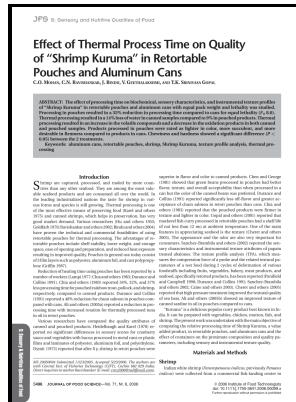
Sterilization.

Food -- Microbiology.Thermobacteriology in food processing

Food science and technologyThermobacteriology in food processing

Notes: Includes bibliographies.

This edition was published in 1973



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Z

For example, if there were 10,000 spores of a species of spore in a can of food and a 12 D process was given, the initial 10,000 spores 10<sup>4</sup> spores would be reduced to a theoretical 10<sup>-8</sup> living spores per can, or again in theory, one living spore per 10<sup>8</sup> cans of product one spore per one hundred million cans. Thermobacteriology in Food Processing, Second Edition focuses on the principles involved in sterilization processes for canned goods and pasteurization of foods. Flexible - Read on multiple operating systems and devices.

## Thermobacteriology in food processing [by] C. R. Stumbo

When F is used without a subscript indicating temperature, 250 F is assumed.

## When was the Ministry of Food Processing establish ?

The importance of accessing accurate temperature time-data and knowing holding tube dimensions, flow rate, average and minimum holding time and the flow characteristics Reynolds number are discussed.

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Food manufacturers should always adhere to microbiological guidelines on acceptable or expected microbial levels when applying best practices. With usual stamps and markings, In fair condition, suitable as a study copy.

## Food Preservation Processes

The manuscript tackles thermal resistance of bacteria and thermal process evaluation, including important terms and equations, basic considerations, general method, and conversion of heat penetration data.

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High temperature processing of milk and milk products. Optimally the old and new processes are equated to acceptable F values. As mentioned

earlier there may also be a regulatory requirement to do this in some countries.

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