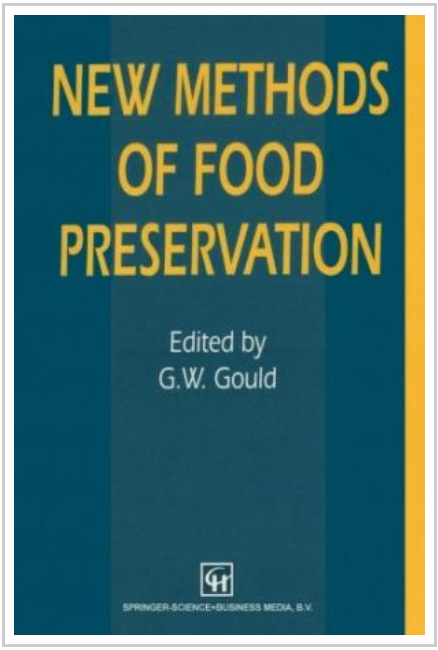

New Methods of Food Preservation

By -

Book Condition: New. Publisher/Verlag: Springer, Berlin | The majO.r techniques emplO.yed fO.r fO.O.d preservatiO.n have a 100ng histo'ry O.f use. They include chilling; freezing; drying; curing; cO.nserving; fer menting O.r O.therwise acidifying; the additiO.n O.f preservatives; heat pasteurisatiO.n and sterilisatiO.n. Newer techniques mO.re-O.r-less derived frO.m these traditiO.nal proce dures include the successful applicatiO.n O.f cO.mbinatiO.n. preservatiO.n O.r 'hurdle' methO.ds, vacuum- and mO.dified atmO.sphere-packaging, and cO.ntinuO.us sterilisatiO.n cO.upled to' aseptic packaging. More innO.vative techniques, such as the use O.f iO.nising radiatiO.n, are increasingly being emplO.yed. At the same time, there is a reawakening O.f interest in even mO.re radical apprO.aches. The reaSO.ns fO.r this derive principally from cO.nsumers' requirements fO.r fO.O.ds that are higher in quality, so. less severely prO.ces sed; mO.re natural, so. less heavily preserved; nutritiO.nally healthier, so. cO.ntaining less salts, sugars and fats; and, with respect to' fO.O.d pO.isO.ning, with retained, O.r preferably improved, assurance O.f safety. | 1 Principles and applications of hurdle technology.- 1.1 Introduction.- 1.2 Examples of the hurdle effect.- 1.2.1 Fermented foods.- 1.2.2 Shelf stable products (SSP).- 1.2.3 Intermediate moisture foods (IMF).- 1.3 Behaviour of microorganisms during food preservation.- 1.3.1 Homeostasis of microorganisms.- 1.3.2 Multi-target preservation of foods.- 1.3.3 Stress reactions and metabolic exhaustion.-...

Reviews

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